

MANGALORE UNIVERSITY
Department of Business Administration
MBA-Tourism and Travel Administration

TMS-458: FOOD & BEVERAGE MANAGEMENT

Credits: 3

Learning Objective: to understand the concept of food and beverages, services and appliances

Learning Outcome: Expected to understand different types of catering units, food, beverages etc.

Pedagogy: Assignment, Cases and Seminars, Lecture-cum-discussions and industry visits.

UNIT I - Definition & Introduction to Cookery- Kitchen equipment used (small & large), Labour saving devices (Solar, micro even and convenience foods), Food and beverage outlets and establishment, Classification of catering operations.

UNIT II - Kitchen Bakery & Restaurant Organization- Kitchen layout, staff organization, brief description of staff working in F & B Management area, Bakery, Layout, latest machineries used, role of bakery chef.

UNIT III - Preparation & Methods of Cooking Food- Boiling, Broiling frying, roasting, steaming, grilling, stewing, braising, cooking temperature methods of mixing basic masalas, spices, Herbs condiments seasoning and flavourings.

UNIT IV- Restaurant Equipment – Furniture, linen, glassware, Hollowware, tableware & other equipments.

UNIT V- Aims and Objects of Cooking – Various texture, Preparation, Characteristics of raw materials, Uses of convenience foods.

Reference:

1. Food and Beverage Management , Sudhir Andrew, McGraw Hill Education
2. Food and Beverage Management, Bernard Davis and Andrew Lochwood, A Butterworth-Heinemann Publication.
3. Food and Beverage Management, John Cousins, Pearson Education.
4. Food and Beverage Management – for the Hospitality, Tourism and Event Industry, Goodfellow Publishers Limited.
5. Professional Hotel Management Jagmohan Negi S Choakt Cowfary.
6. Theory of cookery – Krishna Aron Frank Brothers
7. Food & Beverage service- Dennis littiloop
8. Modern Cookery- Thangam Philip.
