Course Title	FOOD & BEVERAGE SERVICE II
Course Code	HTL 213
Course Purpose and Objectives	The purpose of this course is to provide students with an understanding of world-class Food and Beverage Service Operation.
	In this course students will acquire a basic knowledge of the food and beverage services which can be applied within all top-class food & beverage establishments. Upon completion of this course students will be able to demonstrate their knowledge gained with professionalism.
	Consequently, the purpose of this course is to provide the necessary knowledge, understanding and skills related to food and beverage service practices.
Learning Outcomes	<ol> <li>Explain the methods of order taking.</li> <li>Explain the income control procedures and discuss the income collection systems.</li> <li>Explain and discuss the types of breakfast. Prepare the breakfast room for service according to the breakfast menu.</li> <li>Identify the forms of specialised service, to prepare menus for this specific type of service and perform service.</li> <li>Define and perform Gueridon service.</li> <li>Identify and explain the types of Function Catering, organise banquets and perform service.</li> </ol>
Course Content	Still room, Hotplate Restaurant set up, preparation for service Course French classical menu Restaurant service Buffet style Service methods (English, French, Buffet) Service methods (Plate service, Gueridon) A la carte Organization Chart of food & beverage staff and their duties Buffet style restaurant service Type of breakfast (Continental, English, American) Afternoon tea Coffee, tea (qualities, storage conditions, preparation) Wine and spirits characteristics and classification Cocktail preparation (Shaked, blend, muddling, layer, straight up) Events and banqueting Preparation of Outside catering Introduction to the Gueridon Service Restaurant service: Gueridon and English Service