



Food & Beverage Service: A Training Manual

By Sudhir Andrews

Tata McGraw-Hill Education Pvt. Ltd., 2008. Softcover. Book Condition: New. 2nd edition. The revised and updated edition of this widely read training manual essentially aims at empowering food service professionals in the hospitality industry with the knowledge and skills to meet the changing needs the challengers of this fast growing segments. Table of contents Introduction Part 1: The Restaurant 1. The Restaurant 2. Organisation of a Restaurant 3. Other Departments of a Hotel 4. Types of Restaurants & Bars 5. Restaurant Service Equipment Part 2: Food Service 6. Types of Service 7. The Menu 8. Restaurant Procedures 9. Cheeses and their Service 10. Tobaccos and their Service 11. Room Service 12. Banquets and Outdoor Catering 13. Hygiene and Sanitation in Food and Beverage Operations Part 3: Beverages 14. Wines 15. Spirits 16. Brandy 17. Whisky 18. Rum 19. Vodka 20. Gin 21. Tequila 22. Beer 23. Alcoholic Beverages 24. Bar Service Part 4: Food Production 25. Kitchen Organisation 26. Sauces 27. Soups and Garnishes 28. Methods of Cooking 29. Nutrition Part 5: Service Skills & Competencies 30. Basic Skills For Supervisors 31. Suggestive Selling Part 6: Service Attitudes 32. Understanding Guest Service Printed Pages: 432.



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