



Food and Beverage Service: A Training Manual (Third Edition)

By Sudhir Andrews

Tata McGraw-Hill Education Pvt. Ltd, 2014. Softcover. Book Condition: New. 3rd edition. 17 x 22 cm. The revised and updated edition of this well known training manual aims at guiding and training food service professionals in the fast growing hospitality industry. It seeks to empower the instructors as well as learners to meet the current changes and new challenges in the food service sector. Table of Contents: Part 1 The Restaurant 1 Introduction to a Restaurant 2 Organisation of a Restaurant 3 Associated Departments of Hotel Food Service 4 Types of Restaurants and 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 Tobacco 11 Room Service 12 Banquets and Outdoor Catering 13 Hygiene and Sanitation in Food and Beverage Operations Part 3 Food Service 14 Wines 15 Spirits 16 Brandy 17 Whisky 18 Rum 19 Vodka 20 Gin 21 Tequila 22 Beer 23 Non-Alcoholic Beverages and Service 24 Alcoholic Beverages Service 25 Bar Service Part 4 Food Production 26 Kitchen Organisation 27 Stocks 28 Sauces 29 Soups and Garnishes 30 Methods of Cooking 31 Nutrition Part 5 Service Skills & Competencies 32 Basic Skills...



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