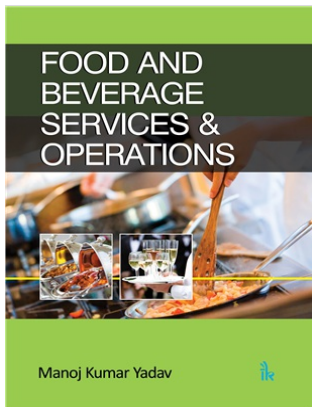


Food and Beverage Services & Operations

Manoj Kumar Yadav



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About the Book

Food and Beverage Services & Operations is specially written for the students and industry professionals who would work or are working in the food and beverage divisions of hospitality organizations. The book is divided into two parts - Part I is on Food and Beverage Service Operations, which discusses topics like catering services, restaurant services, room services, banquet services, food services, meals and menus, Guéridon services, range of alcoholic/non-alcoholic beverages, wine world, beers, white spirits, brown spirits, tobacco products, cocktails, sales and revenue control systems, and so on. Part II is on Food Production Operations which discusses topics on kitchen management, principles of cooking, various kinds of vegetarian and non-vegetarian cookery, SSSS (Soups, Stocks, Sauces & Salads), basic commodities, gravies and curries, garnishes, food plating, cold kitchen, nutrition, hygiene and safety. With its wide coverage and approach to the subject, the book will serve as a complete standalone resource for students, chefs and food & beverage service professionals.

Salient Features

Learning aids include learning objectives, examples, key terms and review questions.
Every service operation has been given in a step-wise manner following the standard operating procedure in the industry.
Scroll boxes have been used creatively to present important and interesting facts.
Well-labeled diagrams have been used profusely to aid understanding of the concepts.

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About the Author

Manoj Kumar Yadav :- holds a Master's in Hotel Management & Bachelor's in Hotel Management. He is Lecturer at Institute of Hotel Management, Catering Technology and Applied Nutrition, Gwalior, since 2010. He currently teaches Front Office Management and has also taught Food and Beverage Service. Earlier he has worked at JP Institute of Hotel Management & Catering Technology, Meerut; Gujarat Institute of Hotel Management, Vadodara (under the aegis of AHILA); Radisson Hotel Varanasi and Club Mahindra, Goa. He has four books to his credit.