

# **FOOD & BEVERAGE OPERATION**

**BHMCT II YEAR**



**SUBMITTED BY  
SAMIKSHA BARAPATRE**

# TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT



\*\*\*\*\*

## Certificate

This is to Certify that this Practical Record contains bonafide  
Practical Work of Samiksha Vinod Bannipatre,

of BHICET 2<sup>nd</sup> year and has Satisfactory Completed the Practicals  
in Food & Beverage Operation - II

during the academic year 20 22 - 20 23 ,

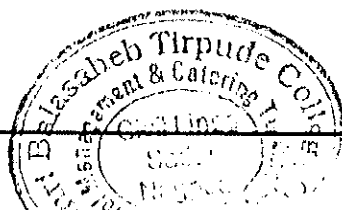
Date: 07 / 6 / 23

Place : Nagpur

External Examiner

Subject Teacher

Principal



OFFICIATING PRINCIPAL  
Shri. Balasaheb Tirpude  
College of Hotel Management  
& Catering Technology, Nagpur

## BEER BASED COCKTAIL.



### SHANDY

Glass - Beer mug.

Method - build up method.

Ingredients - 150 ml beer

- 150 ml lemonade / champagne

Garnish - lemon slice.

**FOOD & BEVERAGE  
OPERATION**

**BHMT II YEAR**



**SUBMITTED BY  
SAURABH TAMBE**

SHRI BALASAHEB TIRPUDE COLLEGE  
OF HOTEL MANAGEMENT &  
CATERING TECHNOLOGY



\*\*\*\*\*

Certificate

This is to Certify that this Practical Record contains bonafide  
Practical Work of Sau. abh. Ramesh. Tambe.

of 2<sup>nd</sup> BHMCT year and has Satisfactory Completed the Practicals  
in Food and Beverage Operation 2.

during the academic year 20 22 - 20 23

Date :

Place : Nagpur

External Examiner

Subject Teacher

Principal



OFFICIATING PRINCIPAL  
Shri Balasaheb Tirpude  
College of Hotel Management  
& Catering Technology, Nagpur

ie: Saakabh Tambe  
: 4th sem II year

# Index

Subject: F & B operation

Sr. No.      Date      Title

①

31/03/23

## Gin Based

- Dry Martini
- Gin Fizz
- Pink Lady
- Gimlet
- Tom Collins

## Vodka Based

- Martini
- Black Russian cocktail
- Screwdriver cocktail

## Rum Based

- Pina colada
- Daiquiri
- Mojito
- Hurricane cocktail
- Whiskey sour
- Irish coffee

## Tequila Based

- Margarita
- Tequila sunrise
- Brave bull
- Tequila maria

## Brandy Based

- Sidecar
- Olympic
- Between the sheets
- Alexander

## Beer Based

- Shandy

## Champagne Based

- Mimosa

RM  
10/04/23

# ◦ BRANDY BASED COCKTAIL

◦ Side Car



◦ Glass - Cocktail glass

Method - Shaking.

Ingredients - 60 ml Cognac.

- 20 ml Triple Sec.

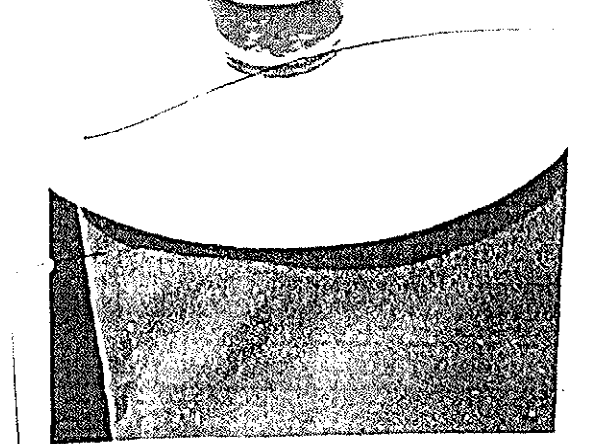
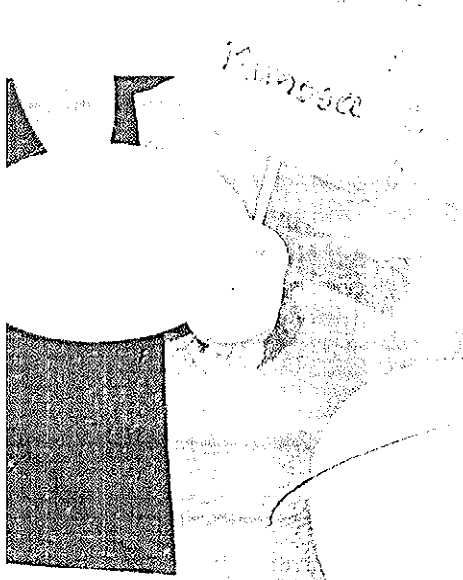
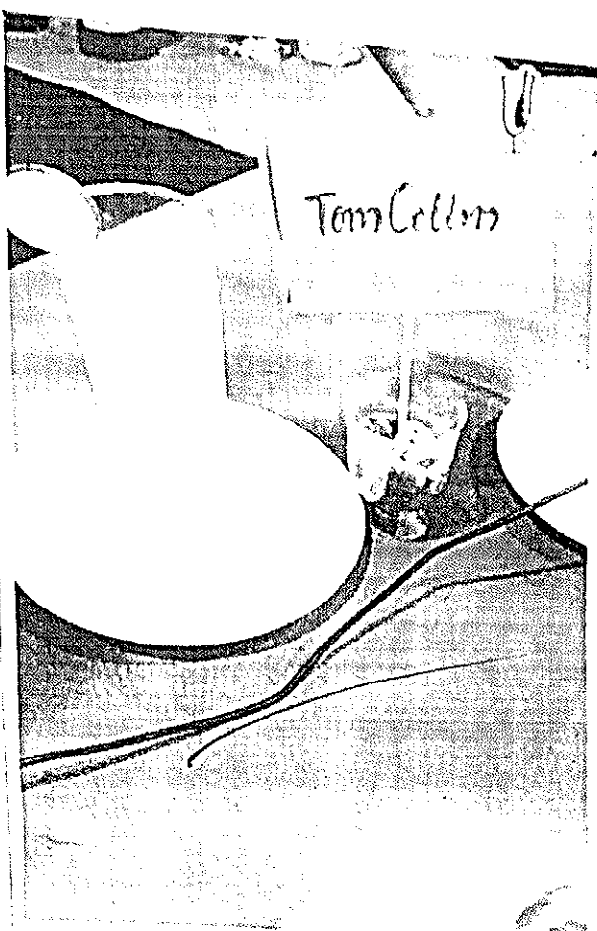
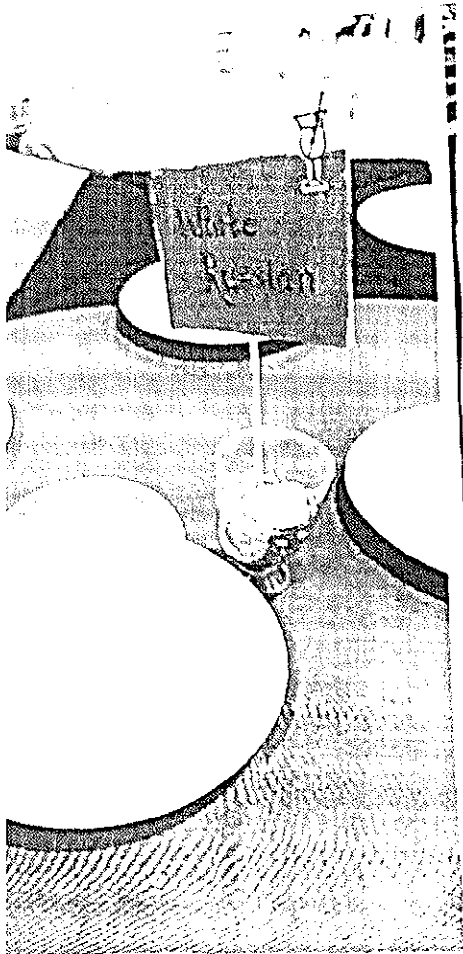
- 15 ml Fresh lemon Juice.

# ◦ The Hurricane



- Glass - Hurricane glass
- Method - shaking
- Ingredients -
  - 60 ml light rum
  - 60 ml dark rum
  - 30 ml Fresh lime Juice.
  - 30 ml orange Juice.
  - 15 ml passion Fruit Juice
  - 15 ml simple syrup
  - 5 to 10 ml Grenadine.
- Garnish - orange wheel / Preserved Cherry.





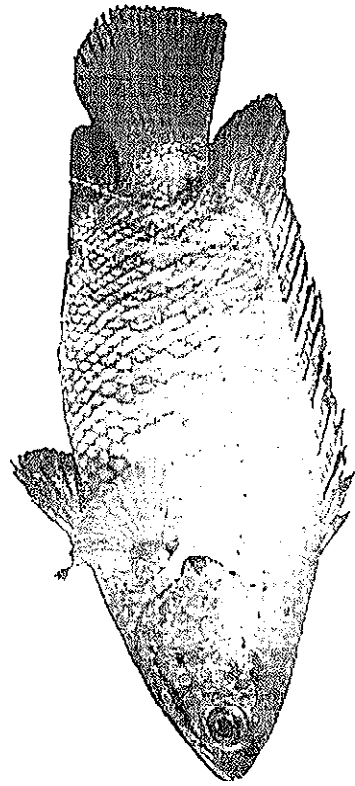
Champagne Based

Bill  
10/04/2023

Assignment - 1  
Vernacular names of different types  
of fish



Salmon



Perch Climbing  
fish



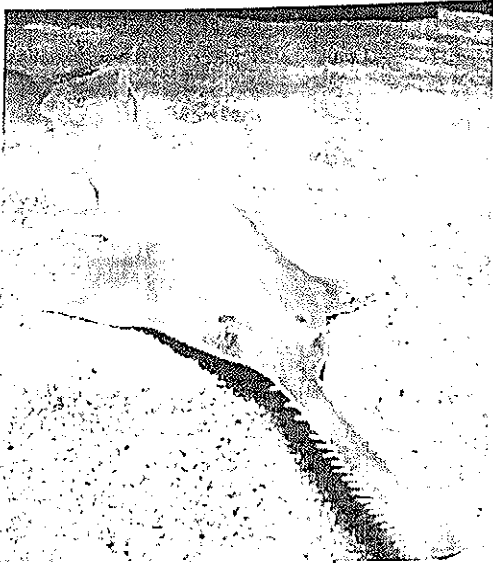
Rohu



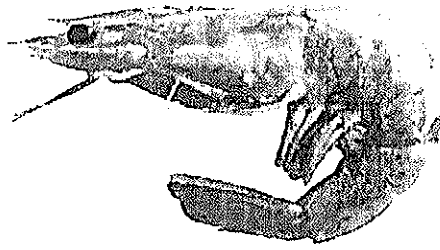
Oyster



Sardine



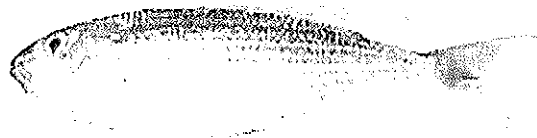
Sawfish



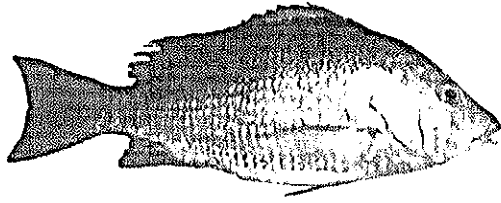
Prawns



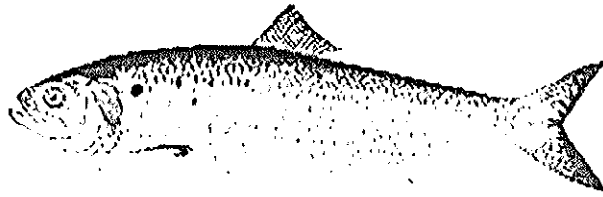
clams fish



Perch fish

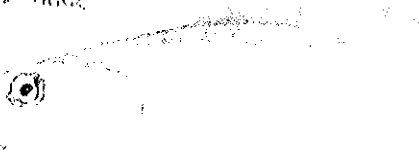


Red Snapper



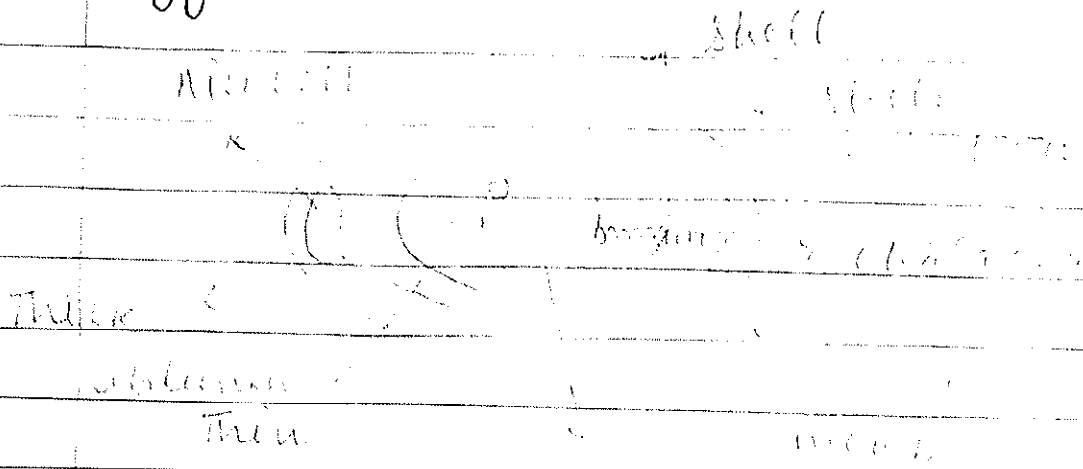
Sea fish

Atlantic cod



## Assignment - 2

Draw neat label diagram of egg.



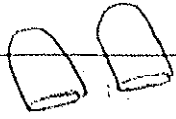
\* Draw/pics of various cut of fish

It is the round cut of fish of entire length from the whole fish

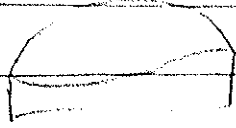
• Fillet

• Steak

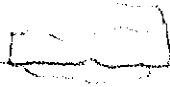
This is the slice of round fish on the bone



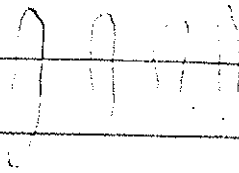
paupiette



supreme



Delice



Crayon

Plaited

Fornon

## Assignments 3

### Baking temperature of all Pastry

- Tinned Bread 100F - 220°C 25 to 30 min  
Bread loaf 220°C - 25 to 30 min  
French Bread 100F - 220°C - 25 to 30 min  
Garlic Bread 100F - 220°C 25 to 30 min  
Bread roll - 220°C  
Bread sticks - 220°C  
white pan Bread. - 220°C  
Brown Bread. - 220°C  
Marbled Bread. - 220°C  
Whole wheat Bread - 220°C  
Croissant Reheat oven to 220°C  
Danish Rolls - Brush the croissants  
mini croissants Puffs - lower the  
temp to 200°C. 10 min  
Eclair - 175°C - 35 min  
Puff Pastry - 200°C - 25 - 30 min  
Fruit tarts - 200°C - 15 min  
Clam Pastry - 175°C - 35 to 35 min  
Pilo pastry 200°C  
Apple Pie - 220°C  
Brioche - 200°C for 10 min 175°C  
30 to 35 min

# Assignment 5

## Classification of fish with names

### Classification of fish

White fish

Oily fish

Shell fish

Pomfret

cod

Herring

Shell

Snapper

sole

Salmon

flat fish

Round fish

moilsa

Cruelcean

Crabs

Crabs

Crawfish

Lobster

Gastropods

Molluscs

Cephalopods

Abalone

snails

Cuttlefish

snails

scallops

Octopus

conch

muscle

whelks

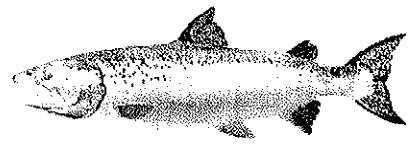
Oysters



# Assignment - 1

Salmon

सलमन



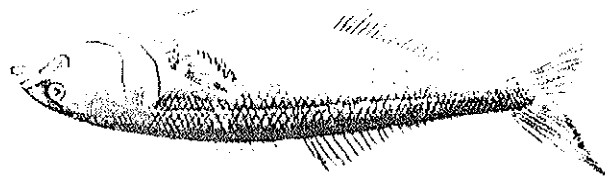
Shud Indian fish

शुलस



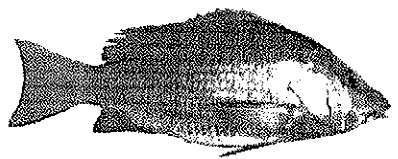
Rohu

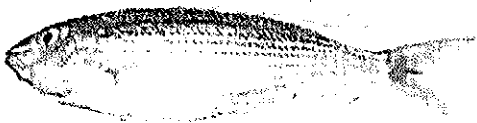
रोहु



Red Snapper

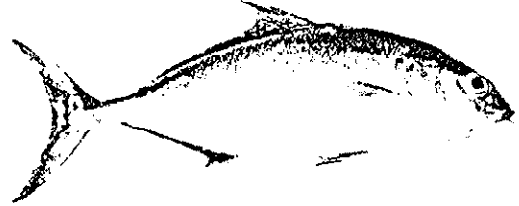
रेड



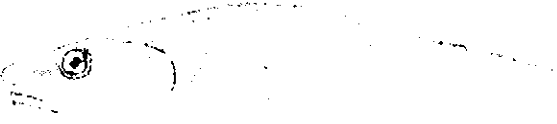


fin bream fish

शमी बाइली

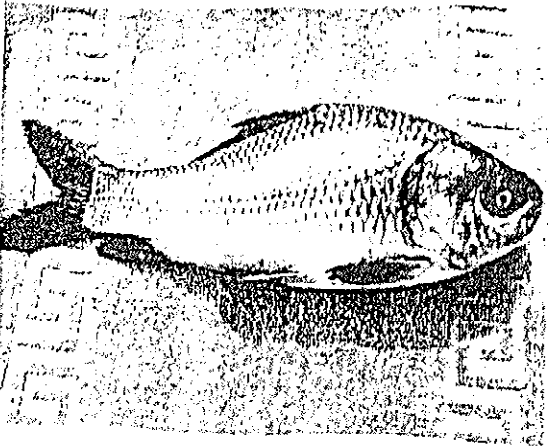
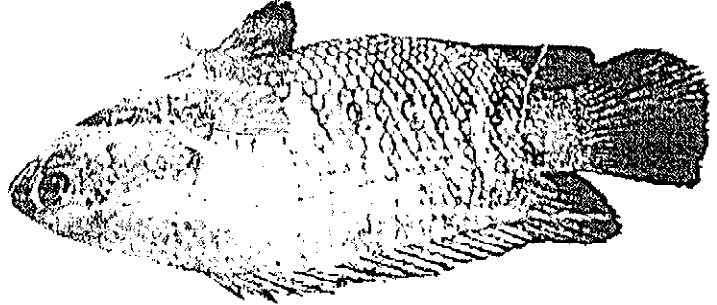


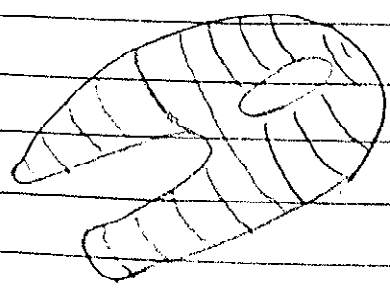
Atlantic cod



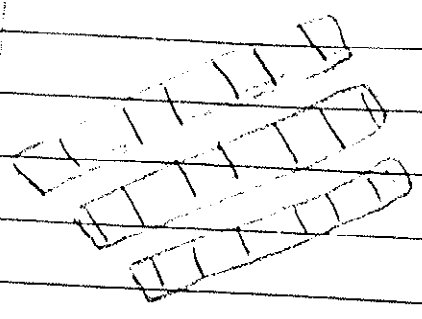
perch climbing fish

कास, कासु फिश

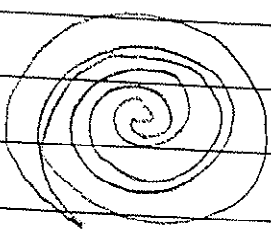




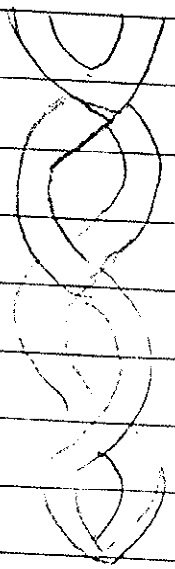
- Tuloncon



- Gaujan



- paupiette




- plaited

~~Handwritten scribbles and signatures, possibly including the name 'Gaujan' and a date '12/03/13'.~~

# INDEX

Name: Samiksha Banapatra Class Roll No. \_\_\_\_\_  
 Branch: BHMLT Year / Semester: 2<sup>nd</sup> Year 4<sup>th</sup> Sem  
 Name of Subject: Food & Beverage Operation - 2

No.	Name of Experiment	Page No.	Date	Remarks
	<p>Name &amp; recipes of cocktail based on gin, vodka, rum, whiskey, brandy &amp; Beer.</p> <ul style="list-style-type: none"> <li>• Vodka based cocktail: Blue lagoon, cosmopolitan, Vodka, Black Russian</li> <li>• Gin based cocktail: Dry martini, Gin &amp; tonic, Gin Fizz, Pink lady, Gimlet</li> <li>• Rum Based cocktail: Pina colada, Daiquiri, Mojito, The Hurricane</li> <li>• Whiskey based cocktail: Irish coffee, Mint Julep, Old fashioned</li> <li>• Tequila based cocktails: Margarita, Tequila Sunrise, Brave bull, Tequila maria, Spide cow, Alexander, Olypie, Between the sheet.</li> <li>• Beer based cocktail: Shandy</li> </ul>			

## BEER BASED COCKTAIL.



### SHANDY

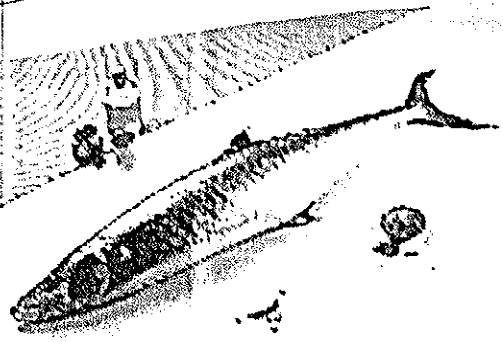
- Glass - Beer mug.
- Method - build up method.
- Ingredients - 150 ml beer  
- 150 ml lemonade / champagne
- Garnish - lemon slice.

10/04/22

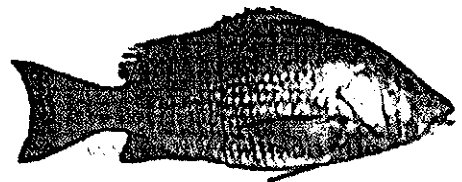
Teacher's Signature \_\_\_\_\_

# Assignments - 1

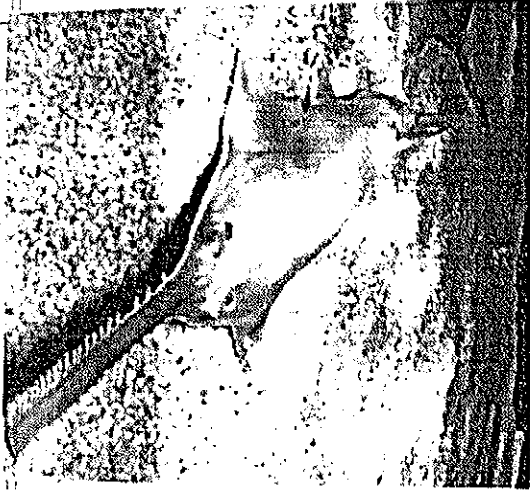
vernacular name of different type of fish



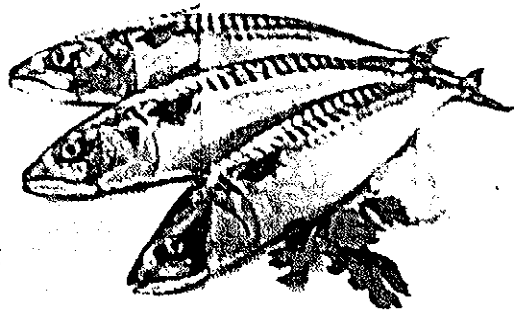
Seer fish



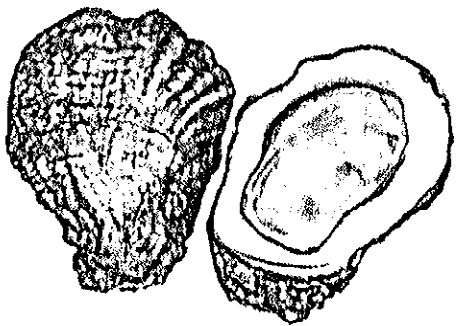
Red snapper



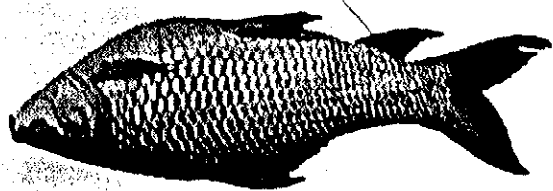
Sawfish



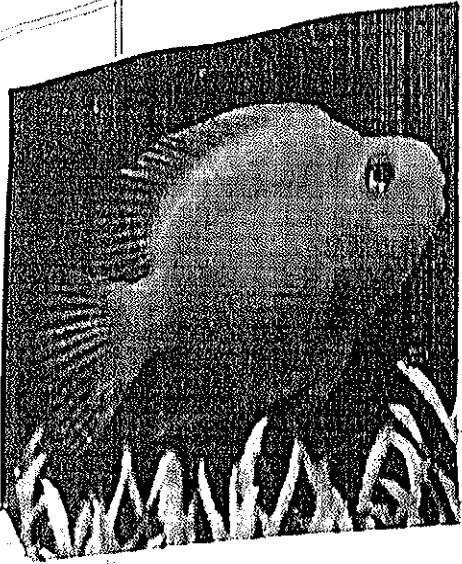
sardine



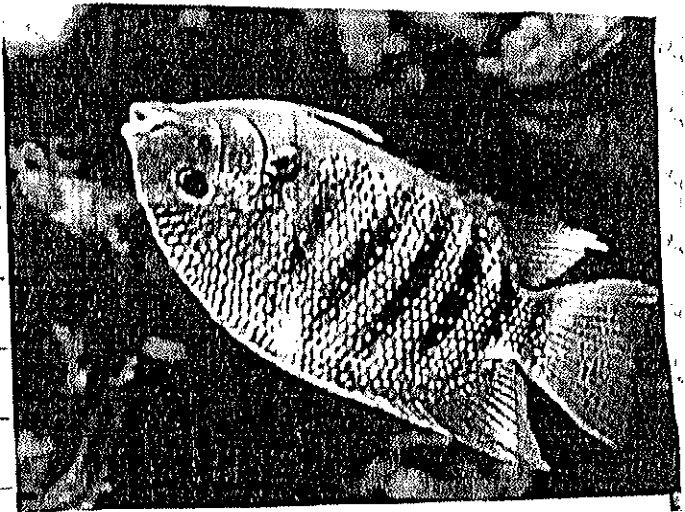
Oyster



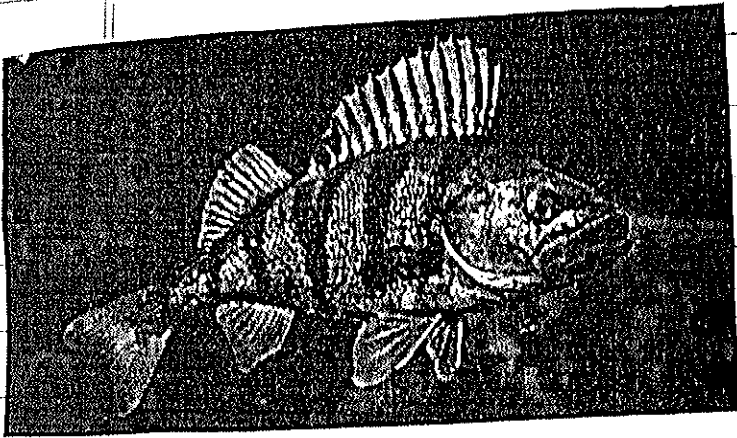
Rohu



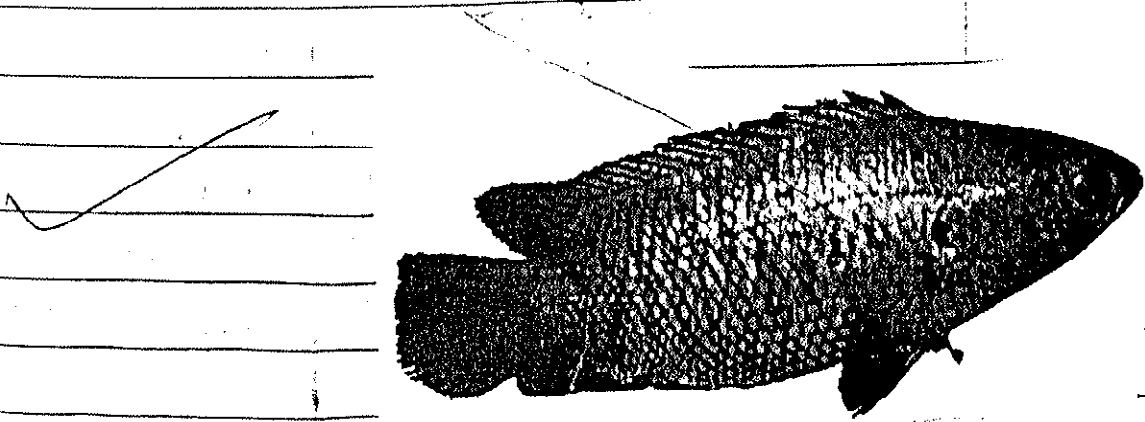
Parrot fish



Peri spot fish

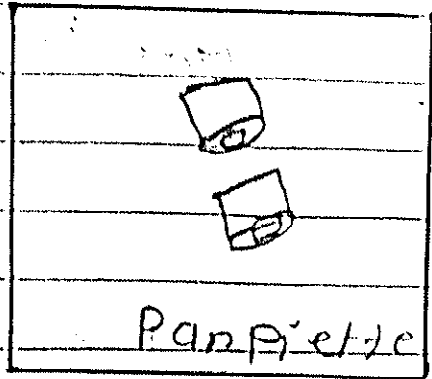
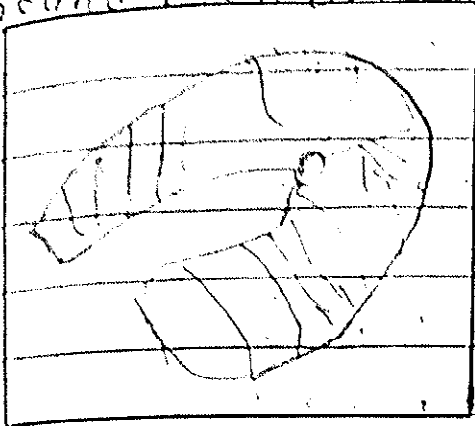


Perch fish



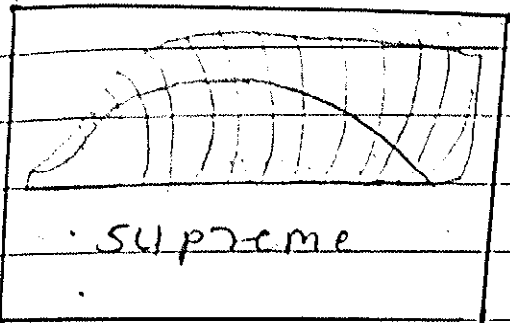
Perch climbing fish

this is the slice of  
young fish on the bone

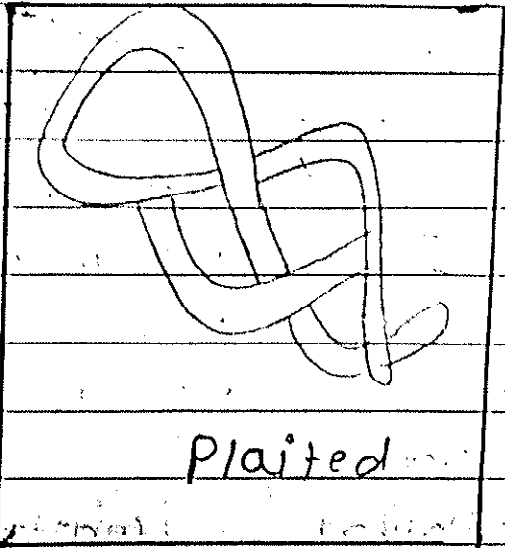


Panpiette

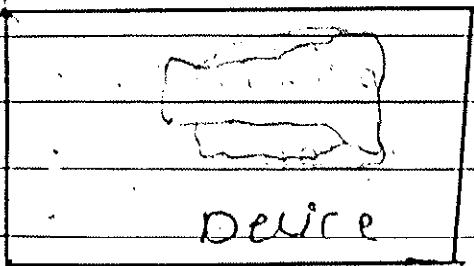
Parne



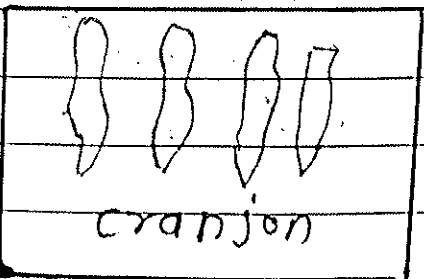
Supreme



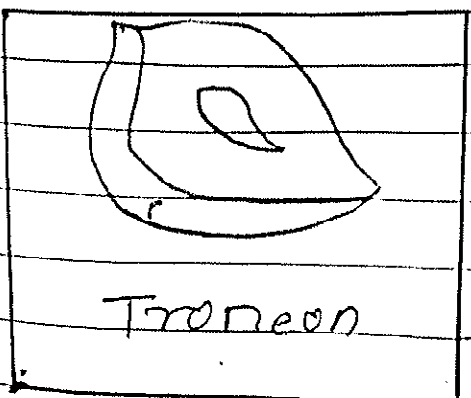
Plaited



Devire



cranjon



Trodeon



22. Mille-feuilles - 200°C
23. Flaky pastry - 200°C
24. Hot water crust pastry - 200°C to 190°C for 45 to 50 min
25. Brioche - 200°C for 10 min 175°C for 30 to 35 min
26. Melezon - 143°C - 163°C
27. Tarte tatin - 220°C
28. Apple pie - 220°C
29. St. Honoré cake - 200°C
30. Strudel - 200°C
31. Paie suzette - 177°C
32. Kowen - Amand - 190°C

*[Handwritten signature]*