

FOOD AND BEVERAGE SERVICE RESEARCH CENTER
COLLEGE OF HOTEL MANAGEMENT AND TOURISM SRINIVAS UNIVERSITY



S. SWAMINATHAN
CORDINATOR



MR. BIBIN ELDHO
THOMAS
CO-CORDINATOR



HARISH R PILLAI
Faculty Member



ARJUN K
Faculty Member

Atomic research center of food and beverage service department is a part of College Of Hotel Management And Tourism Of Srinivas University. The reseach center comprises of faculties in the department of food and beverage service and also the students from various semesters. Food and beverage service is not only the art of serving food and beverages to customers and making them happy, but also it is focussed on making of new beverages like spirits fermented products mocktails and cocktails.

Objectives Of Food And Beverage Service Research Centre

- To identify the problems faced by food and beverage service department and resolve them.
- To identify the ways to improve the cover turn over in F&B outlets.
- To create to new fermented consumable products
- To identify and distill locally available ingredients to form a new alcoholic beverage
- To create alcoholic and non alcoholic products from usable leftovers
- To mix and create new innovative mocktails

TEAM MEMBERS

S.SWAMINATHAN	CORDINATOR
BIBIN ELDHO THOMAS	CO-CORDIBATOR
ARJUN K	FACULTY MEMBER
HARISH R PILLAI	FACULTY MEMEBER
CLERISHA SONAL	STUDENT MEMBER
ANJALI A PILLAI	STUDENT MEMBER
DHANYA RAO	STUDENT MEMBER
PRAVEEN	STUDENT MEMBER
KIRANA K G	STUDENT MEMBER
PARASHURAM D	STUDENT MEMBER

RESEARCH ACTIVITY-1
TOPIC
STUDY TO DIFFERENTIATE BETWEEN SUGAR AND “ X”
USED IN FERMENTATION OF BEETROOT WINE

EXPERIMENT NO-1

BEETROOT WINE USING SUGAR AS MEDIUM OF SWEETNESS

INGREDIENTS

Beetroot - 2 kg
Sugar - 1 kg
Orange juice - 2 no
Lime - 2 no
Small piece of ginger
Yeast - ½ tsp
Cardamon - 6 no
Water - 3 ltr

METHOD

- Peel and cut the beetroot.
- Soak the beetroot for ½ hour.
- Boil the beetroot in 3 ltr of water with ginger and cardamon.
- Strain and add sugar, orange juice and lime juice.
- Add live yeast.
- Keep the jar closed .

NOTED : That liquid evaporation during the boiling .(three ltr water had come down to 1.800ltr. So 2.200 ltr of water added later.)



Figure 1 Mis en place of beetroot



Figure 2 Boiling of beetroot



Figure 7 Smashed beetroot



Figure 6 Adding live yeast



Figure 3 Sugar after stirring 1st day



Figure 5 14th day



Figure 4 Final product

EXPERIMENT NO-2

USING JAGGERY AS MEDIUM OF SWEETNESS

INGREDIENTS

Beetroot -2kg
Jaggery -1 kg
Small piece of ginger
Cloves - 6 no
Yeast -1/2 tsp.
Water -3 ltr

METHOD

- Peel and cut the beetroot.
- Soak the beetroot for ½ hour.
- Boil the beetroot in 3 ltr of water with ginger and cloves.
- Strain and add jaggery, orange juice.
- Add live yeast.
- Keep the jar closed.



Figure 8 Jaggery before stirring the first day



Figure 9 Jaggery after 7th day



Figure 12 **Final day**



Figure 10 Figure 11 **Final product**

Observations and findings

1. Jaggery with the presence of molasses can be used as medium of sweetness in wine production
2. Wine prepared using sugar was light bodied medium alcohol wine
3. Wine prepared using jaggery was heavy bodied strong wine with heavy flavour
4. This product can be used to produce fruit wines industrially with ingredients available in our locality.
5. This wine has to be stored in refrigerator if not chances of vinification is high

RESEARCH ACTIVITY-2

TOPIC

STUDY TO DIFFERENTIATE BETWEEN FIRST FERMENTED BANANA WINE AND SECOND FERMENTED BANANA WINE (ONGOING)

Ingredients

1 kg bananas

2 kg Sugar

2 + ¼ liters water

¾ tsp yeast

35 gm raisins—washed and drained

4 cloves

1 inch cinnamon stick

3 red chilis—dry roasted

- Boil 2 liters of water and let cool.
- Boil ¼ liter of water to 170° F, transfer to a sterile ceramic jar, add yeast, mix well and cover the jar until the yeast has completely proofed.
- Chop bananas (with skin intact), add sugar, raisins and stir gently with a long wooden spoon.
- Add proofed yeast, crushed cloves, cinnamon, and chilies and stir gently.
- Cover the jar with a lid and let sit in a warm place for 15 days. Every few days, use a sanitized paddle to give the mixture a quick stir.
- Rack your wine using sanitized equipment into sterilized bottles, close the bottles tight, and keep in a dark and cool place for another 2 months for the wine to reach a good alcohol volume. Do not touch the wine during this period.



MASHED BANANA



*MASHED BANANA MIXED WITH OTHER
INGREDIENTS READY FOR
FERMENTATION*