

THM-309(A): FOOD AND BEVERAGES MANAGEMENT (PRACTICAL) (01Credit hr)

PRE-REQUISITE

THM-103 Introduction to Tourism and Hospitality

LEARNING OUTCOMES

Upon completion of this course the students will be able to:

1. Demonstrate an understanding of food and beverage management and its impacts on the various areas within hospitality organizations.
2. Demonstrate an understanding of the internal and external factors that affect any business or hospitality organization.
3. Demonstrate an understanding to different ways to service the beverages.
4. Demonstrate the handling of knife in the kitchen
5. Demonstrate the various ways to cut vegetables.
6. Demonstrate an understanding the various ways of service

CONTENTS

Introduction to Food and Beverage equipment, Overview of F&B structure in different hotels, Practical of Complete service protocol, Practice Service ethics, Menu presentation, Hotel room service complete practice, Quality in food and beverage operations, Practice of Food, and beverage control, Storing and issuing procedure, Inventory controlling, how to cut vegetables, how to work in hot, cold, and pastry part of a kitchen, Practicing of dining room services, Safety measures in kitchen. Presentation and practical test.

Module -1 Introduction

- Introduction of Food and Beverage department.
- Overview of F&B in different hotels, Organizational structure.
- Complete service protocol, Service ethics.
- Types of restaurants, Handling difficult situation in restaurant.

Module -2 Menu

- Menu planning, design, and price control.
- Knowledge about alcoholic and non-alcoholic beverages.
- Hotel room service complete knowledge, Food menus and beverage list.

Module -3 Record Keeping

- Overview of Food and beverage control, financial aspects in F&B.
- Receiving, Storing, and issuing, Beverage controlling.
- Control and keeping methods of inventory, Food and Beverage service methods.

Module-4 Restaurant Management

- Food and beverage management in fast food and popular caterers.
- Consideration of opening a new outlet, Turnover ratio in a restaurant.
- Sales and marketing in food and beverage department, Managing quality in food and beverage operations.

TEACHING – LEARNING STRATEGIES

- Lecture Based Examination
- Presentation/ Seminars
- Class Discussion
- Quizzes

ASSIGNMENTS – TYPE AND NUMBER WITH CALENDAR

It is continuous assessment. It includes:

- Classroom Participation
- Attendance, Assignments, and Presentation
- Homework
- Attitude and Behavior
- Hands-on-Activities
- Short Tests, Quizzes etc.

ASSESSMENT AND EXAMINATIONS:

Sr. No.	Elements		Details
1.	Mid Term Assessment		It takes place at the mid-point of the semester
2.	Formative Assessment		It is continuous assessment. It includes classroom participation, attendance, assignments and presentation, homework, attitude and behavior, hands-on-activities, short tests, quizzes etc.
3.	Final Assessment		It takes place at the end of the semester. It is mostly in the form of a test, but owing to the nature of the course the teacher may assess their students based on term paper, research proposal development, field work and report writing etc.

RECOMMENDED TEXTBOOKS & SUGGESTED READINGS:

1. Davis, B., Lockwood, A., Alcott, P., & Pantelidis, I. S. (2018). Food and beverage management. Routledge.
2. Cousins, J., Lillicrap, D., & Weekes, S. (2014). Food and beverage service. Hachette UK.
3. Theng Loo, P. (2012). Food and beverage management for the hospitality, tourism, and event industries.
4. Miller, J. E., Hayes, D. K., & Dopson, L. R. (2002). Food and beverage cost control. Wiley.
5. Lillicrap, D. R., Cousins, J. A., & Smith, R. (1971). Food and beverage service. Edward Arnold.