

## Catering & Banqueting Management

<b>Course Title</b>	Catering & Banqueting Management			
<b>Course Code</b>	THOM – 304			
<b>Course Type</b>	This course serves as both Elective and Requirement, according to the following table:			
	All Programs		General Elective	
<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)			
<b>Year / Semester</b>	Year 3, B' Semester			
<b>Teacher's Name</b>	Dr. Michalis Anastasiou			
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>
<b>Course Purpose and Objectives</b>	The aim of this course is to provide students an overview of the Hotel and Catering Industry. Moreover to help students to understand the basic safety and Hygiene principles in the Hotel and Catering industry. Students will also be able to identify the proper production systems, menu planning and food storing and issuing, and the key role of proper kitchen management.			
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>1. Distinguish the different techniques in menu development and planning.</li> <li>2. Generate menus and develop recipes.</li> <li>3. Identify the key aspects of food production.</li> <li>4. Demonstrate a clear understanding in the food purchasing, storing and issuing procedures.</li> <li>5. Determine the basic food commodities.</li> <li>6. Examine the various food preparation methods and the application of each one.</li> </ol>			
<b>Prerequisites</b>	THOM – 100 Introduction to Hospitality Management	<b>Required</b>	Sophomore	
<b>Course Content</b>	<p>This course is designed to provide students with a solid background in catering operations and emphasize the relationship between theoretical knowledge and practical skills in food production and service.</p> <ol style="list-style-type: none"> <li>1. A global overview of Hotel and Catering Industry</li> <li>2. Hotel and Catering Man-power</li> </ol>			

	<ol style="list-style-type: none"> <li>3. Catering safety and Hygiene</li> <li>4. The basic food Commodities</li> <li>5. Food Preparation Methods</li> <li>6. Production Systems</li> <li>7. Equipment &amp; Utensils</li> <li>8. Menu Development and Planning</li> <li>9. Food purchasing, storing and issuing</li> <li>10. Kitchen Management</li> </ol>								
<b>Teaching Methodology</b>	The course will be delivered through lectures with the use of visual tools such as PowerPoint along with case studies examples.								
<b>Mode of delivery</b>	Lectures, handouts, assignments, quizzes, group work and students' interaction, videos, library research.								
<b>Bibliography</b>	<b>Required</b>								
	<ol style="list-style-type: none"> <li>1. Strianese A. (2007). <i>Dining room and banquet management</i>, (3<sup>rd</sup> ed.), Thomson Delmar Learning.</li> <li>2. Hermansenn, S. (2009). <i>Catering Management a Comprehensive Guide to the Successful Management of Hotel</i>, Restaurant Board. BiblioBazaar</li> </ol>								
	<b>Recommended</b>								
	<ol style="list-style-type: none"> <li>1. <u>Kahl</u>, K.,(2008), <i>Restaurant Service Basics</i>, Wiley Publishing.</li> <li>2. Grison, J., (2001), <i>The Book of Ingredients</i>, Mermaid &amp; Book, G.B.</li> </ol>								
<b>Assessment</b>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;">30 – 50 %</td> <td style="text-align: center;">Final Exam</td> </tr> <tr> <td style="text-align: center;">20 – 40 %</td> <td style="text-align: center;">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td style="text-align: center;">10 – 30 %</td> <td style="text-align: center;">Assignments / Projects</td> </tr> <tr> <td style="text-align: center;">0 – 10 %</td> <td style="text-align: center;">Class Attendance &amp; Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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<b>Language</b>	English								