

Course Title	Food and Beverage Service									
Course Code	THOM 104									
Course Type	This course serves as both Elective and Requirement, according to the program.									
	<table border="1"> <tr> <td>Hospitality Diploma/Bachelor</td> <td>Requirement</td> </tr> <tr> <td>Culinary Diploma</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Diploma/Bachelor	Requirement	Culinary Diploma	Requirement	All Programs	General Elective		
Hospitality Diploma/Bachelor	Requirement									
Culinary Diploma	Requirement									
All Programs	General Elective									
Level	Bachelor (1 st Cycle)									
Year / Semester	Year 1, A' Semester									
Teacher's Name	Dr Sotiris Kefalas									
ECTS	6	Lectures / week	3	Laboratories / week						
Course Purpose and Objectives	<p>This course provides students with knowledge and practical skills for effective food and beverage service. It describes the importance of the menu to food service operations. It also lists and describes the tools and equipment used in food in food and beverage, human skills needed, and bar and rooms service procedures.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> • Become familiar with the role of food and beverage service in the lodging industry • Get to know the food and beverage division • Demonstrate knowledge of menus • Demonstrate knowledge of food production and presentation • Become familiar with the different service methods and techniques • Use guidelines for food health and safety • Discuss the kitchen steward and room service attendant 									
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Identify the key role of the menu in food service operations. 2. Practice diverse styles of service and define the typical staff positions. 3. Investigate the methodology of cookery and service. 4. Analyze the equipment and utensils used in food and beverage service operations. 5. Implement bar and room service procedures. 6. Determine and suggest selling techniques. 									

Prerequisites	None	Required									
Course Content	<ol style="list-style-type: none"> 1. Introduction to the Food and Beverage Industry 2. Food and Beverage Service Personnel 3. Food and Beverage Service Equipment 4. Menu Knowledge 5. Control Methods 6. Types of Food and Beverage Service 7. Breakfast Service 8. Room Service 9. Beverages 10. Serving Beverages 11. Suggestive Selling Techniques 12. Professional Ethics 										
Teaching Methodology	The course is delivered through lectures, demonstrations, and group discussions. Add any other method that you use during your lectures										
Mode of delivery	Face to face.										
Bibliography	Required										
	Cousins, J., Lillicrap, D., Weekes, S. (2014). Food and Beverage Service. UK: Hodder Education										
	Recommended										
	Ninemeier J., (2010), <i>Management of Food and Beverage Operations</i> . Educational Institute of the American Hotel Motel Association.										
Assessment	The following assessment methods are employed to assess this course:										
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; text-align: center;">30 – 50 %</td> <td style="width: 50%; 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 & 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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Language	English										