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| **Course Title** | Food and Beverage Management | | | | | | |
| **Course Code** | THOM 204 | | | | | | |
| **Course Type** | This course serves as both Elective and Requirement, according to the program.   |  |  | | --- | --- | | Hospitality Bachelor | Requirement | | All Programs | General Elective | | | | | | | |
| **Level** | Bachelor (1st Cycle) | | | | | | |
| **Year / Semester** | Year 2, A’ Semester | | | | | | |
| **Teacher’s Name** | Dr Sotiris Kefalas | | | | | | |
| **ECTS** | 6 | **Lectures / week** | 3 | | **Laboratories / week** | |  |
| **Course Purpose and Objectives** | This course provides students with an introduction to the food and beverage services and operations. It offers a historical background of the development of food and beverage services, their operations and management phases, such as product development, production, equipping and staffing, events and performance.  Students are expected to:     * Understanding the concepts, definitions and history of food and beverage services. * Recognizing the plans and control needed to be considered in food and beverage operations. * To familiarize topics such as customer service, food production and service methods. * To show the importance of strategic decisions in food and beverage management. | | | | | | |
| **Learning Outcomes** | Upon completion of this course students will be able to:   * To comprehend the history and development of food and beverage services. * To understand the different managerial phases of food and beverage industry. * Enhance critical thinking * Recognize the significance of food and beverage services within tourism and the hospitality industry. * To analyze the difference between food production and beverage provision. * To illustrate how student may connect between theoretical and practical issues in food and beverage services management. * To illustrate the particularities of food production and beverage provision. | | | | | | |
| **Prerequisites** | THOM-120 | | | **Required** | |  | |
| **Course Content** | 1. The Food Service Industry 2. Organization of Food & Beverage Operations 3. Fundamentals of Management 4. Food and Beverage Marketing 5. Nutrition for Food Service Operations 6. Menu 7. Managing Food Costs and Menu Pricing Strategies 8. Preparing for Production 9. Food and Beverage Service 10. Sanitation and Safety 11. Facility Design, Layout and Equipment 12. Financial Management | | | | | | |
| **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** | | | | | | |
| 1. Cousins, J., Foskett, D., Graham, D., Hollier, A. (2016, 4th 3d.). Food and Beverage Management. UK, Oxford: Goodfellow Publishers. ISBN-10: 1910158720 | | | | | | |
| **Recommended** | | | | | | |
| 1. Ninemeier, D., J. (2015). Management of Food and Beverage Operations, 6th Edition, Educational Institute of AHLEI, (ISBN: 978-0-86212-477-5) | | | | | | |
| **Assessment** | The following assessment methods are employed to assess this course:   |  |  | | --- | --- | | 30 – 50 % | Final Exam | | 20 – 40 % | Mid –Term / Tests / Quizzes | | 10 – 30 % | Assignments / Projects | | 0 – 10 % | Class Attendance & Participation | | | | | | | |
| **Language** | English | | | | | | |