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| **Course Title** | Food and Beverage Service | | | | | | |
| **Course Code** | THOM 104 | | | | | | |
| **Course Type** | This course serves as both Elective and Requirement, according to the program.   |  |  | | --- | --- | | Hospitality Diploma/Bachelor | Requirement | | Culinary Diploma/Higher Diploma | Requirement | | All Programs | General Elective | | | | | | | |
| **Level** | Bachelor (1st Cycle) | | | | | | |
| **Year / Semester** | Year 1, A’ Semester | | | | | | |
| **Teacher’s Name** | Dr Sotiris Kefalas | | | | | | |
| **ECTS** | 6 | **Lectures / week** | 3 | | **Laboratories / week** | |  |
| **Course Purpose and Objectives** | 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.  Students are expected to:   * 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** | Upon completion of this course students will be able to:   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** | THOM -100 Introduction to Hospitality | | | **Required** | |  | |
| **Course Content** | 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), *Management of Food and Beverage Operations*. Educational Institute of the American Hotel Motel Association.  Use Harvard APA 6th | | | | | | |
| **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 | | | | | | |