

Course Title	Food and Beverage Management							
Course Code	THOM 204							
Course Type	This course serves as both Elective and Requirement, according to the program.							
	<table border="1"> <tr> <td>Hospitality Bachelor</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Bachelor	Requirement	All Programs	General Elective		
Hospitality Bachelor	Requirement							
All Programs	General Elective							
Level	Bachelor (1 st Cycle)							
Year / Semester	Year 2, 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 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.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> • 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	<p>Upon completion of this course students will be able to:</p> <ul style="list-style-type: none"> • 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	<ol style="list-style-type: none"> 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	<p>The course is delivered through lectures, demonstrations, and group discussions. Add any other method that you use during your lectures</p>		
Mode of delivery	Face to face.		
Bibliography	Required		
	<ol style="list-style-type: none"> 1. Cousins, J., Foskett, D., Graham, D., Hollier, A. (2016, 4th 3d.). Food and Beverage Management. UK, Oxford: Goodfellow Publishers. ISBN-10: 1910158720 		

	<p>Recommended</p>								
<p>Assessment</p>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="564 640 1415 896"> <tr> <td data-bbox="564 640 991 712">30 – 50 %</td> <td data-bbox="991 640 1415 712">Final Exam</td> </tr> <tr> <td data-bbox="564 712 991 781">20 – 40 %</td> <td data-bbox="991 712 1415 781">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="564 781 991 851">10 – 30 %</td> <td data-bbox="991 781 1415 851">Assignments / Projects</td> </tr> <tr> <td data-bbox="564 851 991 896">0 – 10 %</td> <td data-bbox="991 851 1415 896">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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<p>Language</p>	<p>English</p>								