

<b>Course Title</b>	Food and Beverage Service									
<b>Course Code</b>	THOM 104									
<b>Course Type</b>	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/Higher Diploma</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Diploma/Bachelor	Requirement	Culinary Diploma/Higher Diploma	Requirement	All Programs	General Elective		
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<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)									
<b>Year / Semester</b>	Year 1, A' Semester									
<b>Teacher's Name</b>	Susan Enfling									
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>						
<b>Course Purpose and Objectives</b>	<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"> <li>• Become familiar with the role of food and beverage service in the lodging industry.</li> <li>• Demonstrate knowledge of the food and beverage division and menus.</li> <li>• Become familiar with the different service methods and food production and presentation techniques.</li> <li>• Learn the kitchen steward, room service attendant, health and safety.</li> </ul>									
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ul style="list-style-type: none"> <li>• Understand the key role of the menu in food service operations.</li> <li>• Practice diverse food production methods and service styles, using various equipment and utensils used in food and beverage service operations.</li> <li>• Become aware of selling techniques and implement bar and room service procedures.</li> </ul>									

<b>Prerequisites</b>	THOM -100 Introduction to Hospitality	<b>Required</b>									
<b>Course Content</b>	<ol style="list-style-type: none"> <li>1. Introduction to the Food and Beverage Industry</li> <li>2. Food and Beverage Service Personnel</li> <li>3. Food and Beverage Service Equipment</li> <li>4. Menu Knowledge</li> <li>5. Control Methods</li> <li>6. Types of Food and Beverage Service</li> <li>7. Breakfast Service</li> <li>8. Room Service</li> <li>9. Beverages</li> <li>10. Serving Beverages</li> <li>11. Suggestive Selling Techniques</li> <li>12. Professional Ethics</li> </ol>										
<b>Teaching Methodology</b>	<p>The course is delivered through lectures, demonstrations, and group discussions.</p> <p>Add any other method that you use during your lectures</p>										
<b>Mode of delivery</b>	Face to face.										
<b>Bibliography</b>	<b>Required</b>										
	<p>Moore, C. (2022) <i>Managing Service in Food and Beverage Operations</i>, States Academic Press.</p>										
	<b>Recommended</b>										
	<p>Lillicrap D., &amp; Cousins J., (2020), <i>Food and Beverage Service</i>, (10<sup>th</sup> ed.), Hodder Education.</p>										
<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										