

<b>Course Title</b>	Food and Beverage Management			
<b>Course Code</b>	THOM 204			
<b>Course Type</b>	This course serves as both Elective and Requirement, according to the program.			
	Hospitality Bachelor		Requirement	
	All Programs		General Elective	
<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)			
<b>Year / Semester</b>	Year 2, A' Semester			
<b>Teacher's Name</b>	Dr Panicos Constanti			
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>
<b>Course Purpose and Objectives</b>	<p><b>Course Purpose:</b></p> <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><b>Objectives:</b></p> <p>The focus of the course will be on:</p> <ul style="list-style-type: none"> <li>• Understand the concepts, definitions and history of food and beverage services.</li> <li>• Recognize the plans and control needed to be considered in food and beverage operations.</li> <li>• To familiarize topics such as customer service, food production and service methods.</li> </ul>			
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>1. Comprehend the history and development of food and beverage services along with its different managerial phases.</li> <li>2. Recognize the significance of food and beverage services within tourism and the hospitality industry.</li> <li>3. Illustrate how student may connect between theoretical and practical issues in food and beverage services management.</li> </ol>			
<b>Prerequisites</b>	THOM-120		<b>Required</b>	
<b>Course Content</b>	<ol style="list-style-type: none"> <li>1. The Food Service Industry</li> <li>2. Organization of Food &amp; Beverage Operations</li> <li>3. Fundamentals of Management</li> </ol>			

	<ol style="list-style-type: none"> <li>4. Food and Beverage Marketing</li> <li>5. Nutrition for Food Service Operations</li> <li>6. Menu</li> <li>7. Managing Food Costs and Menu Pricing Strategies</li> <li>8. Preparing for Production</li> <li>9. Food and Beverage Service</li> <li>10. Sanitation and Safety</li> <li>11. Facility Design, Layout and Equipment</li> <li>12. Financial Management</li> </ol>								
<b>Teaching Methodology</b>	The course is delivered through lectures, demonstrations, and group discussions. Add any other method that you use during your lectures								
<b>Mode of delivery</b>	Face to face.								
<b>Bibliography</b>	<b>Required</b>								
	Cousins, J. Foskett, D., Graham, D. & Hollier, A. Food and Beverage Management for the Hospitality, Tourism and Event Industries (5 <sup>th</sup> ed.) Goodfellow Pub Ltd.								
	<b>Recommended</b>								
	Jack D. Ninemeier et al., Management of Food and Beverage Operations, 6 <sup>th</sup> Edition, Educational Institute of AHLEI, (ISBN: 978-0-86212-477-5).								
<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								