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| **TOU 2123 Food and Beverage Management I** | **Course Title:** **(CORE for Hospitality Management Option)** |
| Course Description:Course provides knowledge about the history of food services, food pairings, food and beverages management and how they relate to tourism industry at the national and international level  |
| Course Objectives:* Understand the history of food services and how they relate to tourism industry
* Understand commercial, industrial and institutional areas of food service

Understand food production and pairings |
| **Course Outline:*** Introduction to food and beverage services
* Food and beverage business environment
* Food production areas and equipment
* Preparing food and beverage service areas
* Food and beverage purchasing and store control
* Introduction to food menu planning and considerations
* Food and beverage production
* Product identification and guest service styles
* Food and beverage service licensing and regulation
* Effective communication for food and beverage planners and food service staff
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| **Learning Outcomes:*** Knowledge and skills to differentiate between foods and beverage and importance in tourism industry.
* Skills to communicate with foods and beverage planners and staff
* Skills on food and beverage purchases and storage
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| **Method of Teaching/Delivery:**Lecture Hours – 15Practical - 30Tutorial Hours – 15 | **Mode of Assessment:*** Course Work
* Practical
* Final written Exam
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| **Reading/Reference Materials*** Cousins, J., Foskett D. and Gillespie C. (2002). Food And Beverage Management 2nd Edition
* Davis, B, Lockwood, A and Stone, S (1998) Food and Beverage Management
* Dopson L (2010) Food and Beverage Cost Control
* Wood R (2000) Strategic Questions in food and Beverage Management
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