|  |  |
| --- | --- |
| **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 | |
| **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 | |
| **Method of Teaching/Delivery:**  Lecture Hours – 15  Practical - 30  Tutorial Hours – 15 | **Mode of Assessment:**   * Course Work * Practical * Final written Exam |
| **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 | |

**.**