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| **TOU 3122 Food and Beverage Management II** | **Course Title:** |
| Course Description:  Course builds on the knowledge acquired in Food and beverages management I. It provides more practical and hands on experience in food and beverages operational controls, menu design costing and management | |
| Course Objectives:   * Knowledge on food perchance cycle function Menu management systems * Knowledge on food and beverage standard procedures used in accommodation systems * Understand food and beverage income statements and spread sheets * Apply technologies in food and beverage operations | |
| **Course Outline:**   * Food production systems * Food and beverage pairing and sensory evaluation * Quality and management of food and beverage operations * Menu planning and management * Staffing in food and beverage operations * Health and safety * Food and beverage service: managing volume, sales and merchandising * Income statements and spread sheets for foods and beverages * Food and beverage operations performance appraisal and strategy * Food and beverage practicum | |
| **Learning Outcomes:**   * Learn new knowledge in Food and beverages control * Learn skills in beverage costing and menu management | |
| **Method of Teaching/Delivery:**  Lecture Hours – 30  Practical Hours – 40  Tutorial Hours - 30 | **Mode of Assessment:**   * Course Work * Practical * Final written Exam |
| **Reading/Reference Materials**   * Cousins, J David Foskett and Cailein Gillespie (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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