

(Table 5.2) Course unit description

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| Study program : Hospitality and Tourism | | | |
| Type and level of studies: Academic studies, basic level | | | |
| Course unit: Food and beverage Management | | | |
| Teacher in charge : Kostic M. Marija | | | |
| Language of instruction: English | | | |
| ECTS: 8 | | | |
| Prerequisites: No special prerequisites | | | |
| Semester: Winter semester | | | |
| Course unit objective Food and beverage operations management within a hotel, pricing, inventory management, franchising, commercial kitchen, service for hotel and private clubs. | | | |
| Learning outcomes of Course unit How to analyse and apply the controls needed to manage a successful food and beverages operation. National and international food and beverage management developments. The key factors involved in food and beverage preparation including health and hygiene issues. Legislation regarding the preparation, storage and sale of food and beverages. The importance of budget standards in planning and control, and apply costs volume-profit analysis to food and beverage operations. The principles and procedures in controlling the purchasing and receiving process and recognise the particular requirement for quality in all stages. The importance of the menu as both a control tool and a marketing tool. | | | |
| Course unit contents | | | |
| <i>Theoretical classes</i> The Food Service Industry. Fundamentals of Management. Organisation of Food and Beverage Operations. Fundamentals of Food and Beverage Marketing. Determining food and beverage standards. Operations budgeting and cost-volume-profit analysis. The menu – the foundation for control. Nutrition. The Menu. Standard Product Costs and Pricing Strategies. Pricing Menu Items. Principles of Gross Profits -Stock Control. Ethical and professional standards. Purchasing and receiving controls. Storing and Issuing controls. Production and serving costs. Control analysis, corrective action and evaluation. Quality as product/service features. The value of customers. The value of hospitality staff . Quality Management. ISO 9000 quality standards. | | | |
| <i>Practical classes</i> Lectures, Discussions, Case studies | | | |
| Literature 1. Food and Beverage Management, Bernard Davis, Andrew, Lockwood, Ioannis Pantelidis, Peter Alcott | | | |
| Number of active teaching hours | | | Other classes 1 |
| Lectures: 3 | Practice: 2 | Other forms of classes: Independent work: | |
| Teaching methods Interactive method | | | |
| Examination methods (maximum 100 points) | | | |
| Exam prerequisites | No. of points: | Final exam | No. of points: |
| Student's activity during lectures | 5 | oral examination | 40 |
| practical classes/tests | 40 | written examination | |
| Seminars/homework | 10 | Other | 5 |
| Grading system | | | |
| Grade | No. of points | Description | |
| 10 | 91-100 | Excellent | |
| 9 | 81-90 | Exceptionally good | |
| 8 | 71-80 | Very good | |
| 7 | 61-70 | Good | |
| 6 | 51-60 | Passing | |
| 5 | 0-50 | Failing | |