

MODULE DESCRIPTOR

MODULE TITLE	FOOD AND BEVERAGE OPERATIONS		
MODULE CODE	TL1032 (L4)	CREDIT VALUE	20 CREDITS / 10 ECTS
SCHOOL	SCHOOL OF BUSINESS AND MANAGEMENT		

MODULE AIMS

To provide students with the knowledge, skills and techniques involved in food and beverage production and service, and to enable them to apply the appropriate system to satisfy a range of consumer needs and expectations.

MODULE CONTENT

- Food and Beverage provision, type and range
- Menu and drinks list compilation, design, nutritional and dietary aspects
- The meal experience to include product and service quality
- Food and Wine matching and tasting
- Styles and types of service
- Appropriate production and delivery systems
- Budgeting, costing and pricing
- Management control systems
- Legal responsibilities: hygiene, health and safety, sale of food and drink, and licensing
- Evaluation of the food and beverage operation
- Kitchen Management systems
- Skill development within a food service and production area
- Food production management systems, design and control
- Menu engineering and profit analysis
- Food product planning, purchasing, inventory and control
- Planning, organisation and delivering a live food and beverage event

INTENDED LEARNING OUTCOMES

On successful completion of this module a student will be able to:	
1.	Explain the nature of food and beverage operations
2.	Appreciate and identify those systems necessary for successful provision and sound operational practice of a food and beverage event
3.	Demonstrate confidence and competence in organisational and practical skills within simulated and live situations.

TEACHING METHODS

The module will be taught by a two hour session and may be delivered in a classroom setting for the first semester and a practical environment for the second semester. This will then allow the students to gain practical hospitality experience in a real live situation. The food and beverage knowledge and skills will be developed via a series of lectures, workshops, guest speakers and practical activities. The lectures and additional tasks will be available on-line. The guest speakers may include food and wine suppliers and local food and beverage operators. In addition to this, students will be expected to read widely, some of the background material will be provided and they will be referred to core texts and journals in order to support the learning experience. Time will be given in the sessions for students to work on their food and beverage event which they will

deliver towards the end of the module. Students will be expected to visit a wide range of food and beverage outlets to appreciate the nature and scope of the industry.

Students will be assessed in theoretical and practice-based aspects of food and beverage operations, for which an on-going formative feedback will be given. These activities will allow students to create a portfolio in which they will be asked to reflect on various aspects of operational hospitality practices.

ASSESSMENT METHODS

This module is assessed through an essay (50%) and a Group Portfolio including practical activity (50%).