

Course Title	FOOD & BEVERAGE SERVICE
Course Code	HTL 113
Course Purpose and Objectives	<p>The purpose of this course is to provide students with an understanding of world-class Food and Beverage Service Operation.</p> <p>In this course students will acquire a basic knowledge of the food and beverage services which can be applied within all top-class food & beverage establishments. Upon completion of this course students will be able to demonstrate their knowledge gained with professionalism.</p> <p>Consequently, the purpose of this course is to provide the necessary knowledge, understanding and skills related to food and beverage service practices.</p>
Learning Outcomes	<ol style="list-style-type: none"> 1. Explain the food and beverage services methods. 2. Identify the attributes and requirements of F&B service personnel. 3. Explain the specialized forms of service and the service sequence. 4. Demonstrate skills in serving food and beverages. 5. Demonstrate skills in personal behaviour in any food and beverage establishment.
Course Content	<ul style="list-style-type: none"> • The food and beverage service industry • Food and beverage service personnel • Service areas and equipment • Menu knowledge • Beverages • Service sequence • Specialized forms of service • Function catering • The menu