

Course Title	FOOD & BEVERAGE MGT & CONTROL
Course Code	HTL 311
Course Purpose and Objectives	<p>The purpose of this course is to develop the student's approach and understanding of the role and responsibilities of the food and beverage manager with an emphasis on controlling.</p> <p>Students will learn how to plan, manage and evaluate all food & beverage operations. The course will teach students the methodologies and tools to control food, beverage, labour and other costs. Moreover, students will be able to examine and evaluate the importance of nutrition programs. The role of the HACCP system within the food and beverage will be extensively discussed. Students will hence be able to join group discussions and critically evaluate and judge effective and ineffective F&B operations techniques through case studies and real scenarios.</p> <p>Consequently, the purpose of this course is to teach students the management of Food & Beverage operations. This includes responsibility for the oversight of the food and beverage operation from staff management and organization, sourcing and purchase of raw materials, management of cost control systems and ultimately evaluating the consumer experience.</p>
Learning Outcomes	<ul style="list-style-type: none"> • Explain key aspects of the HACCP system within the food & Beverage operations. • Explain food & beverage throughout their life cycle within the food & beverage industry. • Explain the various costs categories and formulas. • Analyze and evaluate the complexities in the food and beverage outlets. • Evaluate the importance of nutrition and sound safety and sanitation programmes.
Course Content	<ul style="list-style-type: none"> • Food and beverage operations and management • Managing quality in food and beverage operations • Food and beverage control • Food controlling • Beverage controlling • Revenue control – control systems – operating ratios • Food and beverage management in hotels and quality restaurants • Standard product costs and pricing strategies • Preparing for production • Production • Sanitation and safety