

Module Title	Food and Beverage Management		
Module Code	HOS101		
Module Type	Compulsory	ECTS	6
Year / Semester	Year 1/Semester 1		
Module Purpose and Objectives	This module is designed to provide students with an overview of the management of the food and beverage operations within the hotel industry. Concepts explored include food and beverage development, the importance of the menu, types of cuisines, restaurant styles, the meal experience service standards and effective decision-making. Furthermore, the student will investigate the relationship between food & beverage management and the other hotel departments.		
Learning	By the end of this module, students will be able to:		
Outcomes	 Develop general knowledge about food and beverage Describe the role and responsibilities of F&B Manager and food service functions Apply effective decision-making skills to resolve operational challenges in food and beverage management Identify the major functions and the principles of fb production and analyse the 4 types of food service 		
Module Content	This module provides a comprehensive overview of food and beverage operations and management within the hotel industry. Students delve into foundational principles, explore innovative concepts and strategies, and learn about product development, operational requirements, and staffing. They also gain insights into food and beverage production techniques, service standards, event management, performance appraisal, strategic decision-making, health protocols, and safety systems crucial for success in the industry.		
Teaching Methodology	The module is delivered over a combination of lectures, videos, group discussions, audio visual aids, seminars, tutorials, workshops, case studies, hotel visits. All lecture material and additional information will be available through our Moodle platform.		
Assessment	Assessments will be an essay and final exam with the final grade including semester attendance & participation and a hotel industrial visit.		