



Course Syllabus

Course Code	Course Title	ECTS Credits
HOSP -110	Food and Beverage Management	6
Prerequisites	Department	Semester
None	Management	Fall, Spring
Type of Course	Field	Language of Instruction
Major/Elective	Hospitality	English
Level of Course	Lecturer(s)	Year of Study
1 st Cycle	George Panayiotou	1 st
Mode of Delivery	Work Placement	Corequisites
Face to face	N/A	None

Course Objectives:

The main objectives of the course are to:

- Understand the challenges associated with the Food and Beverage Industry.
- Review aspects of management and planning in Food and Beverage operations
- Recognize the role and structure of Food and Beverage functions, along with its relationship with other departments within the hotel.
- Discuss the industry's opportunities and future trends.

Learning Outcomes:

After completion of the course students will be expected to be able to:

1. Discuss the origins, development and future trends of food service in hotels, restaurants, and institutions.
2. Describe the economic impact of the F&B industry.
3. Distinguish between commercial and institutional food service facilities.
4. Identify a variety of managerial, production, and service positions that are typical of the food service industry, along with their role in providing food service.
5. Describe managerial responsibilities in F&B operations, including menu planning, purchasing, storing, preparation, recipe development, menu planning, menu design, control, and F&B marketing.
6. Describe proper sanitation, hygiene and safety procedures and techniques used on the Food and Beverage industry.

Course Content:

- Introduction to Food and Beverage Management
- Organization of F&B operations
- Fundamentals of Management
- F&B Marketing
- Managing Quality in F&B operations
- Food Menus and Beverage lists
- F&B Production/Cost control
- Food and Beverage Production and Service methods
- F&B control
- Sanitation and Safety

Learning Activities and Teaching Methods:

PowerPoint Lectures, Articles

Assessment Methods:

Tests, assignment, and Final exam

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
PowerPoint slides are combination from both textbooks and authors	George Panayiotou	Updated on a yearly basis.	2021	

Management of Food and Beverage Operations. 6th. Ed.	NINEMEIER, J.D.	The Educational Institute of the American Hotel and Motel Association.	2015	978-0-86612-477-5
Food and Beverage Cost Control. 6 th edition (or most recent)	Miller, J.E., & Hayes, D. K., & Dopson, L.R.	John Wiley & Sons	2016	978-1-118-98849-7

Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
<i>The Lodging and Foodservice Industry.</i> 8 th ed.	LATTIN, G. W	The Educational Institute of the American Hotel and Motel Association.	2013	978-0-86612-437-6