



# UNIVERSITY OF NICOSIA

## ΠΑΝΕΠΙΣΤΗΜΙΟ ΛΕΥΚΩΣΙΑΣ

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|---|---|---|
| <b>Course Code</b><br>HOSP-111                  | <b>Course Title</b><br>FOOD PRODUCTION<br>AND SERVICE<br>OPERATIONS | <b>ECTS Credits</b><br>6                  |
| <b>Department</b><br>HT&S Management            | <b>Semester</b><br>Spring   | <b>Prerequisites</b><br>None              |
| <b>Type of Course</b><br>Major                  | <b>Field</b><br>Hospitality   | <b>Language of Instruction</b><br>English |
| <b>Level of Course</b><br>1 <sup>st</sup> Cycle | <b>Year of Study</b><br>1st   | <b>Lecturer(s)</b><br>Nicolas Orphanides  |
| <b>Mode of Delivery</b><br>face-to-face         | <b>Work Placement</b><br>N/A  | <b>Co-requisites</b><br>None              |

### Objectives of the Course:

The main objectives of the course are to:

- Identify the sectors, types of premises, service methods and the reasons of eating out.
- Understand the kitchen and service staff roles and the attributes needed by kitchen/ service personnel.
- Recognize the food production and service areas and equipment, the menu, its construction, example dishes and accompaniments.
- Become aware of how to prepare a bar for service.
- Understand the various methods of food and beverage service.
- Maintain personal health and hygiene at hospitality working environment.
- Establish and maintain working relationships with fellow students.
- Prepare food production and restaurant area for service.
- Take food and beverages orders.
- Serve food and beverages.
- Clear kitchen and service areas.
- Become familiar with kitchen glossary and service terms.
- Acknowledge job titles and job categories.

### Learning Outcomes:

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

01. Develop basic food production and service skills, both interpersonal and technical.

**Course Contents:**

- Understand the importance of co-operation between departments in the kitchen and service as well as the significance of initiative and being a responsible employee within the hospitality industry.
- Understand the cause and motive of creating an 'event night'.

**Learning Activities and Teaching Methods:**

Lectures, Lab demonstrations and Presentations, Lab Tutorials, Practical Exercises and Assignments.

**Required Textbooks/Readings**

| Authors  | Title  | Publisher           | Year | ISBN                  |
|--|--|---------------------|------|-----------------------|
| John Campbell,<br>David Foskett and<br>Victor Caserne, | "Practical cookery",<br>11 <sup>th</sup> edition.        | Hodder<br>Education | 2008 | 978-0-340-<br>94837-8 |
| Dennis Lillicrap<br>and John Cousins,                  | "Food and Beverage<br>Service", 7 <sup>th</sup> edition. | Hodder<br>Arnold    | 2006 | 978-0-340-<br>90524-1 |

**Recommended Textbooks/Reading:**

| Authors            | Title  | Publisher   | Year | ISBN          |
|--------------------|--|---|------|---------------|
| NINEMEIER,<br>J.D. | Management of Food<br>and Beverage<br>Operations. 3 <sup>rd</sup> . ed | The<br>Educational<br>Institute of<br>the<br>American<br>Hotel and<br>Motel<br>Association. | 2000 | 0-86612-182-x |

