



## Course Syllabus

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
HOSP-111	Food Production and Service Operations	6
<b>Prerequisites</b>	<b>Department</b>	<b>Semester</b>
None	Management	Fall
<b>Type of Course</b>	<b>Field</b>	<b>Language of Instruction</b>
Major	Hospitality	English
<b>Level of Course</b>	<b>Lecturer(s)</b>	<b>Year of Study</b>
1 <sup>st</sup> Cycle	Nicholas Orphanides/ Andreas Paschalis	2 <sup>nd</sup>
<b>Mode of Delivery</b>	<b>Work Placement</b>	<b>Corequisites</b>
Face to face	N/A	None

### Course Objectives:

The main objectives of the course are to:

- Understand the principles of teamwork in a diverse and multicultural environment (including punctuality, responsibility, trustworthiness, effective communication, mutual respect and professional judgement).
- Understand the kitchen glossary, service terms, food production methods and service methods.
- Improve students' skills and knowledge of menu planning, development, appearance and execution.
- Cultivate interpersonal and technical skills in Food and Beverage production and service.

### Learning Outcomes:

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

1. Apply basic food production skills.
2. Cultivate interpersonal and technical service skills in a diverse and multicultural environment.
3. Participate in planning and execution of F&B events with team members.
4. Understand operational administration of a food service facility.
5. Recognize the roles and job classifications in a food service context.
6. Appreciate the importance of Quality and Guest Satisfaction in a food and beverage operations.

**Course Content:**

- The food and beverage service sequence.
- Food Production Skills.
- Service Skills.
- Co-operation between the Kitchen and Service departments.
- Teamwork and responsibility in a diversified and multicultural F&B environment.
- Roles and job classifications in a food service context.
- Operational administration of a food service facility.
- Quality and Guest Satisfaction in a F&B context.
- Event Planning in Theory and Practice
- Even Execution in Theory and Practice.

**Learning Activities and Teaching Methods:**

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

**Required Textbooks:**

Title	Authors	Publisher	Year	ISBN
Practical Cookery	Campbell, J., Foskett, D. and Ceserani, V.	Hodder Education	2019 14 <sup>th</sup> ed.	978-1510461710
FOOD & BEVERAGE SERVICE TRAINING MANUAL WITH 225 SOP	Hotelier Tanji	CreateSpace Independent Publishing Platform	2014	978-1495972140
FOOD AND BEVERAGE SERVICE	Cousins, J.	Hodder Education	2014, 9th ed.	978-1471807954

### **Recommended Textbooks**

Updated (custom-made) resources will be recommended to students along with publishers' material throughout the semester.