



Module Structure

Module Title : Food and Beverage Service II

Module Code: HTPM 211

Programme of Study/Year of Study : Hospitality & Tourism Management/Year 2

Group : HTMII F&B

Semester : Fall

Number of Hours Taught: 7 (2 hours theory and 5 practice/week)

ECTS : 6

Instructor: Alecos Constantinides

Office Hours: Thursday: 09:00 – 10:00

Office Number: 210

Office [Tel: 22 404842](tel:22404842)

email: aconstantinides@hhic.mlsi.gov.cy

Pre-requisite(s): Food and Beverage Service I

Module Rationale

This module is designed to introduce students to the organisation and management of the food and beverage department, and gives students the opportunity to understand management's applications.

Aims

This course provides students with an in-depth understanding of advanced functions and the importance of the food and beverage department in hotel operations and other contexts. Students will familiarise themselves with the main responsibilities, tasks, procedures and systems of the food and beverage department as well as understand its relationship with other departments. Furthermore, it aims to provide students with knowledge and skills for the effective operation of food and beverage service in outlets.

Intended Learning Outcomes

On successful completion of this module, students will be able to:

1. Know the methods of order taking.
2. Explain the income control procedures and discuss the income collection systems.
3. Explain and discuss the types of breakfast. Prepare the breakfast room for service according to the breakfast menu.
4. Know the forms of specialised service, to prepare menus for this specific type of service and perform service.
5. Define and perform Gueridon service.
6. Identify and explain the types of Function Catering, organise banquets and perform service.



Delivery Methods:

Lectures
Demonstrations
Role playing
Coursework.

Assessment:

The students will be assessed in both theoretical and practical aspects of the module.

It should be noted that in order for the students to succeed in the module, they should achieve **at least** a score of **50% in the theoretical part** and **50% in the practical part** of the subject.

Theoretical Part: 40%

- | | | |
|---------------------------------|------|----------------|
| • Student Restaurant Assignment | 40 % | } 100 % |
| • Quizzes / Tests | 20 % | |
| • Final Written Examination | 40 % | |

Practical Part: 60%

- | | | |
|--|------|----------------|
| • Continued Workshop Assessment
(Individual & Group Work) | 60 % | } 100 % |
| • Practical Assessment (Maître) | 40 % | |

Module Requirements

- Refer to student's manual, Training Restaurant workshop requirements.

Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	02/10 – 05/10	Revision on previous lessons. Introduction to second part	
2.	08/10 - 12/10	Order taking Food and beverage revenue control	Chapter 6 Chapter 12
3.	15/10 - 19/10	Sequence of service	Chapter 6
4.	22/10 - 26/10	Sequence of service	Chapter 7
5.	29/10 - 02/11	Napkin folding	Chapter 7
6.	05/11 - 09/11	Interpersonal skills	Chapter 2 Chapter 7
7.	12/11 - 16/11	The service of breakfast and afternoon tea	Chapter 8



Week	Dates	Topics to be Covered	Reference Chapter / Material
8.	19/11 - 23/11	Service methods, order taking	Chapter 9
9.	26/11 – 30/11	Service of wine and alcoholic beverages	Chapter 6
10.	03/12 - 07/12	Events and banqueting	Chapter 11
11.	10/12 - 14/12	Introduction to the Gueridon Service	Chapter 10
12.	17/12 - 21/12	Demo: Preparation of salads, Scampis à la Crème, Spaghetti Carbonara	Chapter 10
13.	07/01 - 11/01	Demo: Meat Flambé- e.g. Steak Diane Demo: Desserts Flambé - Crêpes Suzette, Caribbean Banana, Fruit Flambe	Chapter 10

Essential Reading

Cousins, J., Lillicrap D. and Weekes S., 2014. Food and Beverage Service. 9th ed., Hodder & Stoughton

Additional Reading

- Meyer S, Smith, E. Spuhler C. 1987. Professional Table Service. Cornell University, Ithaca N.Y. 1985. The essentials of Good Table Service.



