



Module Structure

Module Title: Food and Beverage Service

Module Code: HTPM111

Programme of Study/Year of Study : Hospitality & Tourism Management/Year 1

Group: HTMI

Semester : Fall

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

ECTS: 6

Instructor: Costas Constantinou

Office Hours: Tuesday and Thursday: 09:00-10:00

Office Number: 210

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

email: k211019@cytanet.com.cy

Pre-requisite(s) :

Module Rationale

This module is designed to introduce students to the operation of the food and beverage department, and provide a basic understanding of operational tasks, procedures, systems and the department's integration in overall hotel operations.

Aims

It aims to introduce students to the fundamental functions and importance of the food and beverage department in hotel operations and other contexts.

Intended Learning Outcomes

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

1. Identify the sectors of the food and beverage industry.
2. Explain and apply the food and beverage service methods.
3. Define the duties and responsibilities of the food and beverage service personnel.
4. Define and discuss the appropriate restaurant service terminology.
5. State and list the types of menu.
6. Record the food and beverage service area, furniture and equipment.
7. Analyse the food and beverage service department: linen, tableware and china.
8. Identify the origin, production and preparation of non-alcoholic beverages.
9. Carry out interpersonal skills in the restaurant.



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	The role of the food and beverage department in overall hotel operation	
2.	08/10 - 12/10	Types of food and beverage operations	
3.	15/10 - 19/10	The menu experience Food and beverage service methods	
4.	22/10 - 26/10	Food and beverage service personnel	
5.	29/10 - 02/11	Hot plate; hot plate language and terminology.	
6.	05/11 - 09/11	Order taking – basic menu covers (table d'hôte and A la Carte)	
7.	12/11 - 16/11	Restaurant furniture and equipment	
8.	19/11 - 23/11	Linen, tableware and china	
9.	26/11 - 30/11	Disposables	
10.	03/12 - 07/12	The menu	



Week	Dates	Topics to be Covered	Reference Chapter / Material
11.	10/12 - 14/12	The menu	
12.	17/12 - 21/12	Non – alcoholic beverages	
13.	07/01 - 11/01	Non – alcoholic beverages Revision.	

Essential Reading

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

Additional Reading

- Fuller, J. 1984 Modern Restaurant Service.
- Meyer S, Smith, E. Spuhler C. 1987. Professional Table Service.
- Cornell University, Ithaca N.Y.1985. The Essentials of Good Table service.



