

Course Title	Food and Beverage Principles			
Course Code	CBPA102			
Course Type	Compulsory			
Level	Higher Diploma			
Year / Semester	1 st Year / 1 st Semester			
Teacher's Name	Pishilis George			
ECTS	4	Lectures / week	2	Laboratories / week
Course Purpose and Objectives	The course is an introduction and is designed to familiarize students with food and beverage basics and to provide practical skills and knowledge for effective management of food service operations. Skills necessary for the effective management of food and beverage service in hotels and restaurants are covered.			
Learning Outcomes	<p>Upon successful completion of this course, students are expected to:</p> <ul style="list-style-type: none"> • Investigate a range of Food and Beverage production and service methods used in a variety of outlets • Describe the organisation for a range of Food and Beverage operations. • Explore measures to improve food and beverage practice and procedures. • Examine the purpose and methods of developing food production systems and to ensure they fulfil customer requirements. 			
Prerequisites	None	Required		
Course Content	<ul style="list-style-type: none"> ▪ The Foodservice Industry Organization of Food and Beverage Operations ▪ Food Purchasing, Receiving and storing ▪ Food Production Operations ▪ Food Service Systems ▪ Production and sale of non-alcoholic and alcoholic beverages ▪ Menu planning and standard recipes ▪ Staffing Skills ▪ Food wastage, Minimization of garbage, Reducing food waste and losses ▪ Food and beverage services cycle ▪ Back of the house – Front of the house services ▪ Kitchen fundamentals – Mother sauces, types of cuts, sauces, soups, cooking methods. 			

	<ul style="list-style-type: none"> ▪ The hierarchy of kitchen ▪ The hierarchy of Hotels ▪ Wastage control system in hotels- Paper-less company ▪ Functions and Events ▪ The Internal control of food services ▪ Summary and Review
Teaching Methodology	Course topics are presented by a variety of teaching approaches including lectures, exercises, multimedia cases, homework case analysis and class presentations and discussions of assigned readings.
Bibliography	<p>Compulsory reading</p> <ul style="list-style-type: none"> • Dittmer, Paul R. (2008) Principles of Food, Beverage and Labor Cost Controls, 9th, John Wiley & Sons, Inc, ISBN: 9780471783473 • Rizk, Sara (2008), Starting Your Own Restaurant : All you need to know to open a successful restaurant, Crimson Publishing, ISBN: 9781854584366. <p>Additional reading</p> <ul style="list-style-type: none"> • Schmidgall, Raymond S.(2002) Restaurant Financial Basics, John Wiley & Sons Inc, ISBN: 9780471213796. • Parisi, S. (2013), Food industry and packaging materials,(e-book) Smithers Rapra Technology, Academic Collection (EBSCOhost).
Assessment	<ul style="list-style-type: none"> ▪ Class participation 10% ▪ Assignments/Tests 20% ▪ Mid-term exam 20% ▪ Final exam 50%
Language	English