

Course Title	Restaurant and Bar Operation Management				
Course Code	HOTL205				
Course Type	Compulsory				
Level	Higher Diploma				
Year / Semester	2 <sup>nd</sup> Year / 3 <sup>rd</sup> Semester				
Instructor's Name	Pishilis George				
ECTS	6	Lectures / week	3	Laboratories / week	None
Course Purpose and Objectives	<p>The purpose of this course is to explain how to manage the restaurant &amp; beverage operation of a restaurant, bar, hotel, country club - any place that serves food &amp; beverages to customers. It provides students with the history of the Food &amp; beverage industry and appreciation of service wine, beer, and spirits; information on equipping, staffing, managing, and marketing a F&amp;B outlet. New trends in spirits, wine, and beer are also covered.</p> <p>Objectives:</p> <ul style="list-style-type: none"> <li>• To explain the history of alcoholic beverages. Current state of the industry, and today's beverage service</li> <li>• To provide knowledge on planning and executing responsible alcohol service, the physiology of alcohol, alcohol in health and nutrition, legal considerations</li> <li>• To present spirits, wines and beers: Major types of distilled spirits and how they are made; white goods, brown goods, liqueurs and cordials</li> <li>• To explain the benefits of creating and maintaining your bar business</li> <li>• To determine the clientele for the bar. Atmosphere, décor and layout, using professional assistance to design the space</li> </ul>				
Learning Outcomes	<p>Upon successful completion of this course, students are expected to:</p> <ul style="list-style-type: none"> <li>• Discuss and define terms and concepts relating to restaurant &amp; beverage operations.</li> <li>• Be able to evaluate the relationship of beverages to food and the role of sustainable food pairings.</li> <li>• Demonstrate the presentation and service of alcoholic and non-alcoholic beverages.</li> <li>• Identify equipment and glassware used for beverage preparation and service.</li> </ul>				
Prerequisites	None		Co-requisites	None	

Course Content	<p>Themes to be discussed:</p> <ul style="list-style-type: none"> <li>• The Food &amp; beverage industry: Yesterday, today and the future.</li> <li>• Types of food service industry: Bistro, brasserie, coffee shop, Irish Pub, first class restaurants, restaurants, ethnic restaurants, Michelin restaurants</li> <li>• Types of Food service: Single point service, self-service, assistant service, Table service, in-situ</li> <li>• Food serving procedures: taking bookings, prepare of tables, cleaning, billing.</li> <li>• Beverage spirits &amp; Non-alcoholic beverages</li> <li>• Mixology</li> <li>• Developing a restaurant &amp; Bar Business</li> <li>• Designing Bar and Restaurant Menus</li> <li>• Restaurant &amp; Bar Equipment and set-up</li> </ul>								
Teaching Methodology	<p>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.</p>								
Bibliography	<p><b>compulsory reading</b></p> <ul style="list-style-type: none"> <li>• Bernard, Davis (2018), Food and Beverage Management, 6<sup>th</sup>, Routledge, ISBN:978-1138679313.</li> </ul> <p><b>additional reading</b></p> <ul style="list-style-type: none"> <li>• Katsigris, Costas (2012), The Bar and Beverage Book,5th, John Wiley &amp; Sons Inc, ISBN: 9780470248454</li> <li>• Johnson H., Robinson J. (2019) The World Atlas of Wine, Octopus Publishing Group LTD, ISBN: 978 1 78472 618 8</li> </ul>								
Assessment	<table border="0"> <tr> <td>▪ Class participation</td> <td>10%</td> </tr> <tr> <td>▪ Assignments/Tests</td> <td>20%</td> </tr> <tr> <td>▪ Mid-term exam</td> <td>20%</td> </tr> <tr> <td>▪ Final exam</td> <td>50%</td> </tr> </table>	▪ Class participation	10%	▪ Assignments/Tests	20%	▪ Mid-term exam	20%	▪ Final exam	50%
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Language	English								