

Course Title	Food and Beverage Operations			
Course Code	CBPA220			
Course Type	Compulsory			
Level	Higher Diploma			
Year / Semester	2 nd Year / 4 th Semester			
Teacher's Name	Pishilis George			
ECTS	6	Lectures / week	3	Laboratories / week
Course Purpose and Objectives	The main focus of the module is on the development and application of practical skills necessary for the effective management of food and beverage service in hotels and restaurants. Knowledge and skills are imparted by lectures, demonstrations and live food and beverage service in the simulated training restaurant.			
Learning Outcomes	<p>Upon completion of the course, students are expected to:</p> <ul style="list-style-type: none"> ▪ Understand the importance of location in a food service facility ▪ Understand profitability and business environments ▪ Set and enforce operational standards ▪ Identify customer requirements ▪ Be able to develop ideas and concepts to meet customer requirements ▪ Explain and develop the relationship between customers and the operation ▪ Be able to construct beverage lists and describe the range of beverages to customers ▪ Be able to plan and manage the staff of an operation ▪ Be able to appraise the results of the food and beverage operations 			
Prerequisites	CBPA101	Required		
Course Content	<ul style="list-style-type: none"> ▪ The Foodservice Industry Organization of Food and Beverage Operations ▪ Food Purchasing, Receiving and storing ▪ The Internal control of food services ▪ Financial Management of food services ▪ Productivity and Quality Management ▪ Assembly, Distribution and Service ▪ Facilities Planning and Design 			

	<ul style="list-style-type: none"> ▪ Store control ▪ Food and Beverage cost control ▪ Marketing and promotions in foodservice organizations ▪ Franchising Management in foodservice industry ▪ Sanitation, safety, nutrition and presentation <p>Menu planning and menu engineering with pricing aspects</p>
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"> • Schmidgall, Raymond S.(2002) Restaurant Financial Basics, John Wiley & Sons Inc, ISBN: 9780471213796. <p>additional reading</p> <ul style="list-style-type: none"> • Rizk, Sara (2008), Starting Your Own Restaurant : All you need to know to open a successful restaurant, Crimson Publishing, ISBN: 9781854584366. • Dittmer, Paul R. (2008) Principles of Food, Beverage and Labor Cost Controls, 9th, John Wiley & Sons, Inc, ISBN: 9780471783473. • Hayes, D (2020), Food and Beverage Cost Control, 7th, John Wiley & Sons Inc, ISBN: 9781119524991.
Assessment	<ul style="list-style-type: none"> ▪ Class participation 10% ▪ Assignments/Tests 20% ▪ Mid-term exam 20% ▪ Final exam 50%
Language	English