

Global Learning Semesters

Course Syllabus

Course: HOSP-110 Food and Beverage Management

Department: Hospitality and Tourism

Host Institution: University of Nicosia, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-110	Food and Beverage Management	3
Semester Offered	Contact Hours	Prerequisites
Spring	42	HOSP-100 & HOSP-105
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

The student is introduced to the principles of menu writing, basic food costing, the management of food purchasing and production, distribution and service systems. Emphasis is also given to the principles of marketing food and beverages.

Instructor

Dr. Anastasios Zopiatis

Course Aims and Objectives

To introduce students to the various functions of food and beverage operations.

Teaching Methods

The course is delivered through lectures, field trips and guest speakers.

Course Teaching Hours

42 hours (lectures). The course is delivered during the Spring semester over a 14 week period (3 hours / week).

Evaluation and Grading

Class Participation:	10%
Report:	20%
Mid-term:	30%
Final Exam:	40%

Readings and Resources

Required Textbook

Ninemeier, J. 2000. Management of Food and Beverage Operations. 3rd. ed. Michigan: The Educational Institute of the American Hotel and Lodging Association.

Recommended Reading

- Kinton, R & Ceserani, V. The Theory of Catering, Hodder & Stoughton, (ISBN 0-340-56303-6)
- Davis, B and Stone, S. Food and Beverage Management, Butterworth Heinemann, (ISBN 0-7506-0010-1)
- Lillicrap, P. R. Food and Beverage Service, Edward Arnold, , (ISBN 0-7131-0849-5)