Global Learning Semesters

Course Syllabus

Course: HOSP-211 Restaurant Operations Management

Department: Hospitality and Tourism

Host Institution: University of Nicosia, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-211	Restaurant Operations Management	3
Semester Offered	Contact Hours	Prerequisites
Fall	56	HOSP-110, HOSP-111
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

This course incorporates the practical aspects of food and beverage production and service, equipping the student with the skills to perform all service methods in coordination with the service rules, and be able to supervise service and production personnel to ensure quality and guest satisfaction

Instructor

Mr. George Kyprianou

Course Aims and Objectives

To enable students to organize functions at the model restaurant, and to run the total operation, from production, to promotions and service

Teaching Methods

The course is delivered through a mixture of lectures, lab presentations, practical lab exercises and assignements and guest speakers, and the operation of the model restaurant by the students

Course Teaching Hours

56 hours (22 hours lectures/presentations and 34 hours laboratory work and restaurant operations). The course is delivered during the Fall semester over a 14 week period (4 hours / week).

Evaluation and Grading

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

Readings and Resources

Required Textbook

-D. R. Lillicrap & J.A. Cousins, Food and Beverage Service, Hodder & Stoughton, (ISBN 0-340-50514-1)

Recommended Reading

- -R. Kinton & V. Ceserani, Practical Cookery, Hodder & Stoughton, (ISBN 0-340-52683-1)
- -R. Kinton & V. Ceserani, The Theory of Catering, Hodder & Stoughton, (ISBN 0-340-56303-6)
- -Gregory, Caterers' Guide to Drinks, Northwood Publications Ltd, (ISBN 7198-2674-8)
- -J. Fuller, Modern Restaurant Service, Stanley Thornes, (ISBN: 0-7487-0294-6)