

Global Learning Semesters

Course Syllabus

Course: HOSP-211A Restaurant Operations Management

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-211A	Restaurant Operations Management	4
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	HOSP-110, HOSP-111A
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.

Prerequisites

HOSP-110, HOSP-111A

Topic Areas

1. Food production.
2. Food and beverage service.
3. Promotion of event.
4. Entertainment.
5. Organization of service-ware.
6. Room layout and decorations.
7. Reports.

Readings and Resources

Required Textbook

- D. R. Lillicrap & J. A. Cousins, Food and Beverage Service, Hodder & Stoughton, 1996, (ISBN 0-340-50514-1).

Recommended Reading

- R. Kinton & V. Ceserani, Practical Cookery, Hodder & Stoughton, 1995 (ISBN 0-340-52683-1).
- R. Kinton & V. Ceserani, The Theory of Catering, Hodder & Stoughton, 1994, (ISBN 0-340-56303-6).
- Gregory, Caterers' Guide to Drinks, Northwood Publications Ltd, 1995, (ISBN 7198-2674-8).
- J. Fuller, Modern Restaurant Service, Stanley Thornes, 1994 (ISBN: 0-7487-0294-6).