

# Global Learning Semesters

## Course Syllabus

Course: HOSP-620 Advanced 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-620	Advanced Food and Beverage Management	3
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Graduate Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Upper Division	English

### Course Description

The broad aim of the course is to familiarize you with the principles of modern Food and Beverage Management. It also aims to show you how the new strategic systems approach can be used in the management of an enterprise. Furthermore, it will increase your awareness of the critical factors, which, if managed properly, can help to increase efficiency and effectiveness. You will also be encouraged to develop a range of core (or transferable) skills, including:

- communication - orally and in writing
- problem - solving
- interpersonal
- learning to learn (use of resources)
- working in groups

By the end of the course you should be able to:

- Evaluate the impact of the environment within which organizations operate and identify opportunities and threats to the effective use of resources.
- Critically evaluate different approaches to the management of a catering enterprise.
- Develop a strategy together with specific recommendations for its implementation to meet corporate organizational goals.

### Prerequisites

Graduate Standing

### Topic Areas

1. Food and Beverage challenges and environmental Influences
2. Human Resource Issues relevant to the Food and Beverage industry
3. Design and Planning of Food and Beverage establishments
4. Contemporary Issues in the Food and Beverage Industry
5. Improving Productivity

6. Health and Safety Issues
7. Quality assurance in the Food and Beverage Industry

## Readings and Resources

### Required Textbooks

1. Ninemeir, J. 2001. Planning and Control for Food and Beverage Operations. 3<sup>rd</sup>. ed. Michigan: The Educational Institute of the American Hotel and Motel Association.
2. Wood, R. C (2000). Strategic Questions in Food and Beverage Management Butterworth-Heinemann.

### Recommended Reading

1. Knight, J. B and Kotschevar, L. H (2000). Quantity Food Production, Planning, and Management. Wiley.
2. Katsigris, C and Thomas, C (1999). Design and Equipment for Restaurants and Foodservice: A Management View. Wiley.
3. Eastham, J., Sharples, L and Ball, S (2001). Food Supply Chain Management: issues for the hospitality and retail sectors. Butterworth-Heinemann.
4. Scanlon, N. L (2000). Catering Management. Wiley.
5. Dorf, M. E (1992). Restaurants That Work: Case studies of the best in the industry. Whitney Library of Design.
6. Berberoglu, H (1998). Tourism and Hospitality Industry Case Studies. Food and Beverage Consultants; Ontario.