

# **EMT409 F&B Management**

**Level:** 4

**Credit Units:** 5 Credit Units

**Language:** ENGLISH

**Presentation Pattern:** EVERY JULY

## **Synopsis:**

EMT409 F&B Operations will introduce students to the management of services in food & beverage operations and their applications. Topics include food preparation, storage & service, beverages, catering contracts, food safety planning, waste management, specialist requirements e.g. vegetarian & halal food and legal aspects such licensing & certification.

## **Topics:**

- Overview of Food & Beverage Management - Key terms and Concepts in F&B Operations
- Food and Beverage Operations
- Purchasing, Preparation, Storage, Service
- Catering Contracts
- Food Safety Planning
- Waste Management
- Categories of Food and Menus
- Licensing and Certification
- Catering and Managing Outlets including Staffing, Equipment, Quality and etc
- Vegetarian and Halal Menus
- Alcoholic and Non-Alcoholic Beverages
- Trends and Developments in F&B

## **Textbooks:**

Bernard Davis, Andrew Lockwood, Peter Alcott, Ioannis S. Pantelidis: Food and Beverage Management 6

ISBN-13: 9781317193906

**Learning Outcome:**

- Discuss trends and developments in the food and beverage industry
- Recommend good food and beverage practices
- Assess food safety, waste management, licensing and certification issues
- Examine the management of F&B outlets including staffing, equipment, quality and etc
- Organize and manage F&B purchasing, preparation, storage, service
- Improve F&B operations

**Assessment Strategies (Evening Class):**

<b>Components</b>	<b>Description</b>	<b>Weightage Allocation (%)</b>
Overall Continuous Assessment	TUTOR-MARKED ASSIGNMENT 1	10
	TUTOR-MARKED ASSIGNMENT 2	20
Overall Examinable Components	Written Exam	70
<b>Total</b>		<b>100</b>