Food and Beverage Management

Provides a general overview of the industry. Explores the management and practical aspects of food and beverage production and service. The module will develop students understanding of the practical activities within the F&B sectors, as well as the key role played by management. Examines the management of the food and beverage element of Food Service operations and the varied approaches adopted across different sectors.

Learning outcomes

- Critically appraise and evaluate food and beverage business environment
- Demonstrate practical skills related to F&B
- Examine the roles, responsibilities and relationships that exist between key stakeholders
- Analyse and evaluate operational processes for improved performance
- Understand key management issues facing the industry
- Define and critically appraise the characteristics of quality food and beverage management

Key topics

- Food and beverage services – an overview
- Food and beverage service – practical elements
- Planning, menu development, food and beverage purchasing and supply
- Food and beverage services as a system
- Managing personnel in food and beverage
- Future developments in F & B

Books

International Journal of Contemporary Hospitality Management