

MHOS104 Food, Beverage and Kitchen Management

ECTS Value: 4 ECTS
Self-Study Hours: 87

Contact Hours: 20
Assessment Hours: 3

Overall Objectives and Outcomes

This module provides the student with knowledge and competence in the management of Food and Beverage Service and Kitchen Operations within the hotel and catering service industry. Various topics will draw on the operative aspects of a bars, restaurants, kitchen and food and beverage control. Besides being given the theoretical approach to these components, learners will explore the concepts of a kitchen production systems, its evolution, the design, operational aspects and its practical application in the industry. This module will look into a variety of establishments and see how a production system can be used from small to large scale operations. This will be applied using Food and Beverage as well as Kitchen management tools to ensure that the system is functional, and the cost implications are sensible. Another two interrelated components will be discussed during this module, namely health and safety and HACCP.

By the end of this module, the learner will be able to:

Competences:

- a. Manage catering operations by complying with guidelines to the design of the kitchen & health and safety regulations, producing standard recipes, job descriptions, standard operating procedures and budgeting reports.
- b. Create well-designed menus, concepts and operating procedures with a clear identified target market and devise different strategies to increase sales which Manage catering operations by complying with guidelines to the design of the kitchen Manage catering operation. Manage catering operations by complying with guidelines to the design of the kitchen & health and safety regulations, producing standard recipes, job descriptions, standard operating procedures and budgeting reports.
- c. Create well-designed menus, concepts and operating procedures with a clear identified target market and devise different strategies to increase sales which can be presented to the customer.
- d. Ensure that high standards of service are achieved through effective and correct use of technology, equipment, methods and strategies.
- e. Collaborate with colleagues in the collating of data to compile the project and ensure good team work;
- f. Systemically understand key aspects of F&B and kitchen Management acquired during this course to teach Hospitality students by following the syllabus provided by the local education authority.
- g. Complying with guidelines to the design of the kitchen & health and safety regulations, producing standard recipes, job descriptions, standard operating procedures and budgeting reports.
- h. Create well-designed menus, concepts and operating procedures with a clear identified target market and devise different strategies to increase sales which can be presented to the customer.
- i. Ensure that high standards of service are achieved through effective and correct use of technology, equipment, methods and strategies.
- j. Collaborate with colleagues in the collating of data to compile the project and ensure good team work;
- k. Systemically understand key aspects of F&B and kitchen Management acquired during this course to teach Hospitality students by following the syllabus provided by the local education authority.

- l. Health and safety regulations, producing standard recipes, job descriptions, standard operating procedures and budgeting reports.
- m. Create well-designed menus, concepts and operating procedures with a clear identified target market and devise different strategies to increase sales which can be presented to the customer.
- n. Ensure that high standards of service are achieved through effective and correct use of technology, equipment, methods and strategies.
- o. Collaborate with colleagues in the collating of data to compile the project and ensure good team work;
- p. Systemically understand key aspects of F&B and kitchen Management acquired during this course to teach Hospitality students by following the syllabus provided by the local education authority can be presented to the customer.
- q. Ensure that high standards of service are achieved through effective and correct use of technology, equipment, methods and strategies.
- r. Collaborate with colleagues in the collating of data to compile the project and ensure good team work;
- s. Systemically understand key aspects of F&B and kitchen Management acquired during this course to teach Hospitality students by following the syllabus provided by the local education authority.

Knowledge:

- a. Systematically understand key components of food and beverage and kitchen management.
- b. Demonstrate key awareness of the organization structure and operation procedures of the F&B and kitchen department.
- c. Deploy originality in the application of knowledge when creating concepts for catering operations as well as marketing and selling strategies.
- d. Act autonomously in critical decision making to ensure that high service standards are met.
- e. Demonstrate self-direction and originality when teaching Food, Beverage and Kitchen Management in a vocational education environment.

Skills:

- a. Systematically plan, construct and design different philosophical concepts, operating procedures, marketing and selling strategies for a catering establishment according to the clients' needs and requirements
- b. Act autonomously in planning and implementing roster schedules, SOPs and menus within budgeted parameters;
- c. Prepare and create job descriptions for members of staff in line with the standard format required;
- d. Comprehensively understand issues of Health and safety and food hygiene during the design and operation of Food and Beverage and/or Kitchen operation;

Assessment Methods

This module will be assessed through: Assignment and Practical Exams.

Suggested Readings

Core Reading List:

1. Davis, B., Lockwood, A., Alcott, P. and Pantelidis, I. (2012) Food and beverage management. 5th edn. New York: Taylor & Francis

2. Davis, B., Davis, B.D., Stone and Stone, S. (1985) Food and beverage management. London: English Language Book Society.
3. Lillicrap, D. and Cousins, J. (2010) Food and beverage service. Edited by Suzanne Weekes. 8th edn. London: Hodder Education.
4. Kinton, R., Foskett, D. and Ceserani, V. (2003) The theory of catering. 10th edn. United Kingdom: Hodder & Stoughton. Dopson,
5. L.R., Hayes, D.K. and Miller, J.E. (2007) Food and beverage cost control. 4th edn. New York, NY, United States: Wiley, John & Sons.
6. Luning, P.A., Marcelis, W.J., Jongen, F., Jongen, W.M.F. and Dijkhuizen, L. (2002). Food quality management: A technomanagerial approach. Netherlands: Wageningen Academic Publishers.