

This Version is No Longer Current
 The latest version of this module is available [here](#)

MODULE DESCRIPTOR

Module Title

Food and Beverage Management

Reference	BS2102	Version	6
Created	April 2017	SCQF Level	SCQF 8
Approved	June 2018	SCQF Points	15
Amended	August 2017	ECTS Points	7.5

Aims of Module

To enable the student to develop prior learning and apply this to a management role. To provide a learning opportunity relating to quality food and beverage provision in the hospitality industry.

Learning Outcomes for Module

On completion of this module, students are expected to be able to:

- 1 Plan, organise and manage a practical scenario.
- 2 Investigate and discuss the trends of food and beverage management.
- 3 Recognise and discuss the role of food and beverage management.
- 4 To define and critically appraise the characteristics which represent quality food and beverage management.

Indicative Module Content

Management of risk assessment. Food and beverage yield management. Health promotion. Operations management, quality and profit. Professional management skills. Customer service.

Module Delivery

This module is delivered via a series of lectures, tutorials and practical sessions. There are also workshop exercises and industrial visits.

Indicative Student Workload

	Full Time	Part Time
Contact Hours	44	44
Non-Contact Hours	106	106
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	150
<i>Actual Placement hours for professional, statutory or regulatory body</i>		

ASSESSMENT PLAN

If a major/minor model is used and box is ticked, % weightings below are indicative only.

Component 1

Type:	Coursework	Weighting:	50%	Outcomes Assessed:	1, 2
Description:	Group and Individual Practical Assessment				

Component 2

Type:	Coursework	Weighting:	50%	Outcomes Assessed:	3, 4
Description:	Individual Written Assessment				

MODULE PERFORMANCE DESCRIPTOR**Explanatory Text**

The Module is assessed by two components: C1 - Coursework - 50% weighting. C2 - Coursework - 50% weighting. Module Pass Mark = Grade D (40%)

Module Grade	Minimum Requirements to achieve Module Grade:
A	At least 70% on weighted aggregate and at least 35% in each component
B	At least 60% on weighted aggregate and at least 35% in each component
C	At least 50% on weighted aggregate and at least 35% in each component
D	At least 40% on weighted aggregate and at least 35% in each component
E	At least 35% on weighted aggregate
F	Less than 35% on weighted aggregate
NS	Non-submission of work by published deadline or non-attendance for examination

Module Requirements

Prerequisites for Module	Food and Beverage Operations(BS1302) or equivalent.
Corequisites for module	None.
Precluded Modules	None.

INDICATIVE BIBLIOGRAPHY

- 1 DAVIS, B., et al., 2018. *Food and beverage management*. 6th ed. Oxford: Routledge.
- 2 MORGAN, G. and TRESIDDER, R., 2016. *Contemporary Wine Studies*. Oxford: Routledge.
- 3 WOOD, R.C., 2018. *Strategic questions in food and beverage management*. 2nd ed. Oxford: Routledge.
- 4 *International Journal of Contemporary Hospitality Management*.