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## 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:
<b>A</b>	At least 70% on weighted aggregate and at least 35% in each component
<b>B</b>	At least 60% on weighted aggregate and at least 35% in each component
<b>C</b>	At least 50% on weighted aggregate and at least 35% in each component
<b>D</b>	At least 40% on weighted aggregate and at least 35% in each component
<b>E</b>	At least 35% on weighted aggregate
<b>F</b>	Less than 35% on weighted aggregate
<b>NS</b>	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*.