

MODULE DESCRIPTOR

Module Title

Food And Beverage Operations

Reference	CB1302	Version	2
Created	May 2020	SCQF Level	SCQF 7
Approved	June 2018	SCQF Points	30
Amended	May 2020	ECTS Points	15

Aims of Module

To provide the student with an appreciation of food and beverages within a hospitality context.

Learning Outcomes for Module

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

- 1 Explain the factors affecting the quality of a range of food and beverage commodities, their properties and nutritional value.
- 2 Examine the theory of control, food production and the service of food and alcoholic beverages.
- 3 Use appropriate methods of food preparation, production and service.
- 4 Examine the management of quality aspects in commercial food and beverage provision within budgetary and/or profit constraints.
- 5 Explain the main principles of enhancing the customer experience.
- 6 Achieve a Certificate in Food Safety or equivalent.

Indicative Module Content

Food and beverage appreciation, menu planning, costing and control. Food and beverage operations. Principles of customer service. Study of food safety. Current food safety legislation. Food Commodities. The main food nutrients.

Module Delivery

Key concepts are introduced through a series of lectures, supported and developed with tutorials, seminars and practical laboratory sessions. Guest speakers and visits will reinforce the commercial awareness and currency of topics.

Indicative Student Workload

	Full Time	Part Time
Contact Hours	108	N/A
Non-Contact Hours	192	N/A
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	300	N/A
Actual Placement hours for professional, statutory or regulatory body		

ASSESSMENT PLAN

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

Component 1

Type:	Examination	Weighting:	20%	Outcomes Assessed:	6
Description:	External Qualification Exam				

Component 2

Type:	Coursework	Weighting:	80%	Outcomes Assessed:	1, 2, 3, 4, 5
Description:	Individual Portfolio Assessment				

MODULE PERFORMANCE DESCRIPTOR**Explanatory Text**

The calculation of the overall grade for this module is based on 20% weighting of C1 and 80% weighting of C2 components. An overall minimum grade D is required to pass the module.

		Coursework:						NS
		A	B	C	D	E	F	
Examination:	A	A	B	B	C	D	E	
	B	A	B	C	C	D	E	
	C	A	B	C	D	D	E	
	D	B	B	C	D	E	F	
	E	B	C	D	D	E	F	
	F	E	E	E	E	E	F	
NS		Non-submission of work by published deadline or non-attendance for examination						

Module Requirements

Prerequisites for Module	None.
Corequisites for module	None.
Precluded Modules	None.

INDICATIVE BIBLIOGRAPHY

- 1 FOSKETT, D., PASKINS, P., THORPE, S. and RIPPINGTON, N., 2015. *Practical cookery* 13th ed. London: Hodder Education.
- 2 FOSKETT, D., PASKINS, P., RIPPINGTON, N. and PENNINGTON, A., 2016. *Theory of catering*. 13th ed. London: Hodder Education.
- 3 COUSINS, J., LILLICRAP, D. and WEEKES, S., 2014. *Food and beverage service*. 9th ed. London: Hodder Arnold.
- 4 SPRENGER, R., 2017. *Hygiene for management*. 19th ed. Doncaster: Highfield International.