

MODULE DESCRIPTOR

Module Title

Food And Drink Operations

Reference	CB1303	Version	1
Created	March 2024	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 drink 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 drink commodities, their properties and nutritional value.
- 2 Examine the theory of control, food production and the service of food and drink.
- 3 Use appropriate methods of food preparation, production and service.
- 4 Examine the management of quality aspects in commercial food and drink 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 drink appreciation, menu planning, costing and control. Food and drink operations. Food supply and sustainability. Range of food and drink Commodities. The main food nutrients. Principles of customer service. Study of food safety. Current food safety legislation. It engages students with UNESCO's Education for Sustainable Development Systems Thinking and Self Awareness competencies in terms of recognising and understanding relationships between Food sourcing, control, production and safe consumption for consumers and factors that can impact these processes.

Module Delivery

Key concepts are introduced through a series of lectures, supported and developed with tutorials, workshops and practical sessions.

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