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MODULE DESCRIPTOR

Module Title

Food and Beverage Management

Reference	CB2102	Version	1
Created	January 2020	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 calculation of the overall grade for this module is based on 50% weighting of C1 and 50% weighting of C2 components. An overall minimum grade D is required to pass the module.

		Coursework:						NS
		A	B	C	D	E	F	
Coursework:	A	A	A	B	B	C	E	
	B	A	B	B	C	C	E	
	C	B	B	C	C	D	E	
	D	B	C	C	D	D	E	
	E	C	C	D	D	E	E	
	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	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 KINTON, R., CESERANI, V. and FOSKETT. D., 2004. *Practical Cookery*. 10th ed. London: Hodder Education.
- 3 WOOD, R.C., 2018. *Strategic questions in food and beverage management*. 2nd ed. Oxford: Routledge.
- 4 COUSINS, J.A. et al., 2022. *Food and Beverage Management:for the hospitality, tourism and event industries*. Oxford: Goodfellow Publishers.
- 5 International Journal of Contemporary Hospitality Management.