

## MODULE DESCRIPTOR

### Module Title

Food and Drink Management

Reference	CB2103	Version	1
Created	March 2024	SCQF Level	SCQF 8
Approved	June 2018	SCQF Points	15
Amended	August 2022	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 drink 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 drink management.
- 3 Recognise and discuss the role of food and drink management.
- 4 To define and critically appraise the characteristics which represent quality food and drink management.

### Indicative Module Content

Management of risk assessment. Food and drink yield management. Health promotion. Operations management, quality and profit. Professional food and drink management skills and development, systems and service. Supply and sustainability related to food. Customer service. 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 and drink management, supply, control, production and safe consumption for consumers and factors that can impact these processes.

### Module Delivery

This module is delivered via a series of lectures, tutorials, workshops and practical sessions.

**Indicative Student Workload**

	Full Time	Part Time
Contact Hours	44	N/A
Non-Contact Hours	106	N/A
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	N/A
<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:	100%	Outcomes Assessed:	1, 2, 3, 4
Description:	Individual Portfolio Assessment				

**MODULE PERFORMANCE DESCRIPTOR****Explanatory Text**

Explanatory text: The calculation of the overall grade for this module is based on 100% weighting of C1. An overall minimum grade D is required to pass the module.

Module Grade	Minimum Requirements to achieve Module Grade:
<b>A</b>	The student needs to achieve an A in C1
<b>B</b>	The student needs to achieve a B in C1
<b>C</b>	The student needs to achieve a C in C1
<b>D</b>	The student needs to achieve a D in C1
<b>E</b>	The student needs to achieve an E in C1
<b>F</b>	The student needs to achieve a F in C1
<b>NS</b>	Non-submission of work by published deadline or non-attendance for examination

**Module Requirements**

Prerequisites for Module	Food and Drink 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 COUSINS, J.A. et al., 2023. *Food and Beverage Management: for the hospitality, tourism and event industries*. 6th ed. Oxford: Goodfellow Publishers.
- 4 *International Journal of Contemporary Hospitality Management*.