

Level: master				
Course title: Food and beverage management				
Status: elective				
ECTS: 6				
Requirements: none				
Learning objectives To provide students with a broad understanding of the all food and beverages management functions as the tactical middle management level in hotels or catering facilities.				
Learning outcomes Students are able to understand and use knowledge about planning, organizing, managing and controlling of all food and beverage sectors in hotels and other catering facilities.				
Syllabus <i>Theoretical instruction</i> Introduction to the food and beverage management in the hospitality industry. Sector of restaurants. Contracts between travel agencies and catering facilities. Concept development of food and beverage sector. Food and beverage business operations (procurement and storage, food processing, food and beverage control, supervision) Food and beverage, Food and beverage quality management, Food and beverage development and new trends. <i>Practical instruction</i> Exercises, Other forms of teaching, Research work. Adaption of practical knowledge and practice of all business functions in the food and beverage sector.				
Weekly teaching load				Other:
Lectures: 2	Exercises: 2	Other forms of teaching:	Student research:	