Study programme: Master in Tourism

Level: master

Course title: Food and beverage management (MT115)

Teacher: dr Dragan V. Tešanović

Status: elective for the module of Hotel Management

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

Theoretical instruction

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.

Practical instruction

Exercises, Other forms of teaching, Research work.

Adaption of practical knowledge and practice of all business functions in the food and beverage sector.

Literature:

- 1. Bernard Davis, Andrew Lockwood, Peter Alcott, Ionnis S. Pantelidis (2008), Food and Beverage Menagement, Oxford.
- 2. Tešanović, D. (2009): Gastronomski menadžment, VHŠ, Beograd.

Weekly teaching load 4 (60)				Other:
Lectures: 2	Exercises: 2	Other forms of	Student research:	
		teaching:/	/	
		_		
Methods of Teaching: Lectures, Illustration and Demonstration Practical skills				
Knowledge score (maximum 100 points)				
Pre-examination		points	Final examination	points
assignments				
Activities during lectures		0-5	Written examination	
Practical skills		0-5	Oral examination	30-45
Colloquia		20-40		
Seminar paper		0-5		