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| COURSE DESCRIPTION |
| Course instructor  | Silvia Aulet, Ph.D., Assistant Professor, University of Girona |
| Name of the course | **Food and Beverage Management in Outdoor Hospitality Resorts** |
| Study programme  | **Master in Sustainable Outdoor Hospitality Management** |
| Status of the course | Compulsory |
| Year of study | Year 2., 3rd Semester |
| ECTS credits and manner of instruction | ECTS credits | 3 |
| Number of class hours (L+E+S) | 30 (15+0+15) |
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| *1. Course objectives* |
| The skills to appreciate food and beverages from the management point of view, in order to understand the essential aspects of the food and the beverages, as well as its economic costs and benefit from the sales of these items. The essential topics about restaurants and businesses. |
| *2. Course enrolment requirements* |
| None |
| *3. Expected learning outcomes* |
| * respond to strategic issues by making decisions in complex and unpredictable situations.
* Demonstrate confidence and competence in the use of information technologies, including working effectively in an online environment.
* use appropriate skills to communicate effectively in academic and professional situations.
* prepare and present academic and professional reports.
* demonstrate self-direction and originality in assessing and solving problems by formulating, implementing and reviewing personal research agendas.
* manage their own motivation, tasks and ambitions in entrepreneurial, innovative and professionally appropriate ways
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| *4. Course content*  |
| Introduction to Food & Beverage Management OperationsRestaurant SectorThe Menu: Food & BeveragePurchasing and warehouseFood & Beverage ControlOperational areas, staff, shifts and calendarsQuality Management in Food & Beverage Operations |
| *5. Manner of instruction*  | **[x]**  lectures**[ ]**  seminars and workshops **[x]** exercises **[ ]**  distance learning**[ ]**  fieldwork | **[ ]**  individual assignments**[ ]**  multimedia and network **[ ]**  laboratories**[x]** mentorship**[ ]**  other Case study |
| *6. Comments* | **-** |
| *7. Student responsibilities*  |
| Independent work and group work, attend classes |
| *8. Monitoring of student work* |
| Class attendance | *1* | Class participation |  | Seminar paper |  | Experimental work |  |
| Written exam | *0,5* | Oral exam |  | Essay |  | Research |  |
| Project |  | Continuous assessment | *0,6* | Report | *0,6* | Practical work |  |
| Portfolio |  | Case study | *0,3* |  |  |  |  |
| *9. Assessment of learning outcomes in class and at the final exam (procedure and examples)* |
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| **Description of the activity** | **Activity Assessment** | **%** | **Retaking option** |
| --- | --- | --- | --- |
| Activities | Small financial plan | 40 | Yes |
| 2 Case Studies | Group case studies (15%+15%) | 30 | No |
| Exam | Theoretical and practical exam with 30 multiple-choice with 4 options with a score of 1 point each and discounting each mistake -0,25 points. The grade is the result divided by 3.  | 30 | Yes |

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| *10. Mandatory literature (at the time of submission of study programme proposal)*  |
| * Ninemeier, Jack D.. (1990). *Management of food and beverage operations* (2nd ed.). East Lansing: Educational Institute of the American Hotel and Motel Association.
* Ojugo, Clement. (2001). *Control de costes en restauración*. Madrid: Paraninfo.
* Cerra, Javier. (1990). *Gestión de producción de alojamientos y restauración /*. Madrid: Síntesis.
* Miller, Jack E... (2002). *Food and beverage cost control* ( ). New York: John Wiley & Sons, Inc.
* Davis B y otros (2008). *Food and Beverage Management*(cuarta). Amsterdam: Elsevier.
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| *11. Optional/additional literature (at the time of submission of the study programme proposal)*  |
| * El bulli foundation (2018). *Food and Beverage*. Barcelona: Gradel.
* El bulli foundation (2016). *Mise en place*. Barcelona: Gradel
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| *12. Number of assigned reading copies in relation to the number of students currently attending the course*  |
| *Title* | *Number of copies* | *Number of students* |
| * Ninemeier, Jack D.. (1990). *Management of food and beverage operations* (2nd ed.). East Lansing: Educational Institute of the American Hotel and Motel Association.
 | *5* | *30* |
| * Ojugo, Clement. (2001). *Control de costes en restauración*. Madrid: Paraninfo.
 | *7* | *30* |
| * Cerra, Javier. (1990). *Gestión de producción de alojamientos y restauración /*. Madrid: Síntesis.
 | *5* | *30* |
| * Miller, Jack E... (2002). *Food and beverage cost control* ( ). New York: John Wiley & Sons, Inc.
 | *8* | *30* |
| * Davis B y otros (2008). *Food and Beverage Management*(cuarta). Amsterdam: Elsevier.
 | *8* | *30* |
| *13.Quality monitoring methods that ensure the acquisition of exit knowledge, skills and competences* |
| The quality of the programme and the performance of the teaching process will be evaluated in accordance with the general act of University of Girona and quality assessment procedure of Master of Sustainable Outdoor Hospitality Management. |