

GENERAL INFORMATION		
Course coordinator	Krešimir Mikinac, PhD., Associate Professor	
Course title	Food and Beverage Management	
Study programme	Undergraduate study: Business Economics in Tourism and Hospitality Module: Hospitality Management	
Course status	Compulsory	
Year	3 rd	
ECTS credits and form of instruction	ECTS credits	6
	Number of hours (L+P+S)	(30+30+0)
COURSE DESCRIPTION		
1.1. Course objectives		
<p>The aim of the course is to familiarise students with the business processes in food and beverage, which are a prerequisite for the successful design of a complete offer in the food and beverage department. In addition, the modern organisation of the food and beverage department will be introduced, costs will be analysed and the financial operations of the hotel's food and beverage department will be monitored. Furthermore, the aim of the course is to adopt the circular flow of goods in the food and beverage department through practical lessons and to demonstrate the skills of preparing certain types of food according to contemporary trends in the hospitality industry.</p>		
1.2. Course enrolment requirements		
None.		
1.3. Expected course learning outcomes		
<p>After passing the course, students will be able to:</p> <ol style="list-style-type: none"> 1. Identify and describe human, financial, material and information resource management processes 2. Interpret and apply quality and safety standards 3. Recognise trends and propose innovative solutions to improve the food and beverage offer 4. Create a menu for food and/or beverages 		
1.4. Course content		
<p>Business systems and forms of work organisation. Organisation of work in the kitchen, modern equipment and technological methods of food preparation. The restaurant as a classic form of hospitality business. Working techniques of service staff - a la carte. The importance and role of wine in the restaurant business. Contemporary forms of organisation of the food and beverage department.</p>		
1.5. Types of teaching (add an 'X')	<input checked="" type="checkbox"/> lectures <input type="checkbox"/> seminars and workshops <input checked="" type="checkbox"/> practicals <input type="checkbox"/> distance learning <input checked="" type="checkbox"/> field-based learning	<input type="checkbox"/> independent tasks <input type="checkbox"/> multimedia and network <input type="checkbox"/> laboratory <input checked="" type="checkbox"/> mentoring work <input type="checkbox"/> other _____
1.6. Students' obligations		

Attending classes, active participation in classes, practical work, writing midterms and final exam.							
1.7. Monitoring students' work (indicate the relevant form of monitoring by adding an 'X')							
Course attendance	2	Activity / Participation	0,5	Seminar paper		Experimental work	
Written exam	1	Oral exam		Essay		Research	
Project		Continuous assessment	1,5	Report		Practice	1
Portfolio							
1.8. Assessment and evaluation of student work during classes and at the final exam							
Assessment and evaluation of students in classes and at the final exam is conducted under the Rulebook on students' evaluation at the Faculty of Tourism and Hospitality Management. For each course there is a detailed course syllabus which coordinates activities, student load, learning outcomes and evaluation methods.							
1.9. Essential reading and the number of copies provided in relation to the current number of course participants							
Title			Number of copies		Number of students		
Cousins, J., Foskett, D., Graham, D., & Hollier, A., Food and beverage management: for the hospitality, tourism and event industries, 6 th edition, Goodfellow Publishers Ltd., 2022.			2				
1.10. Additional reading							
<ol style="list-style-type: none"> 1. Cousins, J., Foskett, D., Graham, D. & Hollier, A. (2019). Food and Beverage Management: For the hospitality, tourism and event industries (5th ed.). USA: Goodfellow publishers. 2. Bali, S.P. (2009). Food production Operations. New Delhi: Oxford University Press. 							
1.11. Quality monitoring methods ensuring the acquisition of expected knowledge, skills and competencies							
The quality of the program, the teaching process, the teaching skills and the level of the material acceptance will be established by means of a written evaluation of the extensive questionnaires and in other ways envisaged by the accepted standards, in accordance with the Rulebook on Quality Assurance and Improvement of the University of Rijeka and the Quality Assurance and Improvement of the Faculty of Tourism and Hospitality Management.							