

Course Title	<b>FOOD &amp; BEVERAGE SERVICE I</b>
Course Code	<b>HTL 113</b>
Course Purpose and Objectives	<p>The purpose of this course is to provide students with an understanding of world-class Food and Beverage Service Operation.</p> <p>In this course students will acquire a basic knowledge of the food and beverage services which can be applied within all top-class food &amp; beverage establishments. Upon completion of this course students will be able to demonstrate their knowledge gained with professionalism.</p> <p>Consequently, the purpose of this course is to provide the necessary knowledge, understanding and skills related to food and beverage service practices.</p>
Learning Outcomes	<ol style="list-style-type: none"> <li>1. Identify the sectors of the food and beverage industry.</li> <li>2. Explain and apply the food and beverage service methods.</li> <li>3. Define the duties and responsibilities of the food and beverage service personnel.</li> <li>4. Define and discuss the appropriate restaurant service terminology.</li> <li>5. State and list the types of menus.</li> <li>6. Record the food and beverage service area, furniture and equipment.</li> <li>7. Analyse the food and beverage service department: linen, tableware and china.</li> <li>8. Identify the origin, production and preparation of non-alcoholic beverages.</li> <li>9. Carry out interpersonal skills in the restaurant.</li> </ol>
Course Content	<ul style="list-style-type: none"> <li>• The food and beverage service industry</li> <li>• Food and beverage service personnel</li> <li>• Service areas and equipment</li> <li>• Menu knowledge</li> <li>• Beverages</li> <li>• Service sequence</li> <li>• Specialized forms of service</li> <li>• Function catering</li> <li>• The menu</li> <li>• Serving methods</li> <li>• Functions and events</li> </ul>