

Module: Food and Beverage Management (BAIHH-FBM)

Allocation of Marks: 100% Continual Assessment

Intended Module Learning Outcomes

On successful completion of this module, the learner will be able to:

1. Identify and explain the various types of operations that make up the food and beverage sector and how they are organised.
2. Recall and discuss the relevant legislation which governs the restaurant business.
3. Discuss the key practices that are involved in the processes of menu management.
4. Establish the core activities that are involved in production forecasting, purchasing and inventory management in the management of food and beverages.
5. Identify and examine the key aspects of cost control, budgeting and revenue management in food and beverage operations.
6. Evaluate the professional skills that are required by food and beverage managers in managing human resources.
7. Discuss the importance of quality management in food and beverage organisations.

Module Objectives

The key operational and management principles and procedures involved in an effective food and beverage control system are addressed in this module. It provides an in-depth insight into the operating budget, menu management, menu pricing, purchasing and supplier selection, labour cost-control, and the successful management of service quality. This module is considerably supported by the Industry Placement Stage. The module aims to advance the learners knowledge, skills and competencies in the following:

- Analysing and applying the controls needed to manage a successful food and beverages operation
- National and international food and beverage management developments
- The key factors involved in food and beverage preparation including health and hygiene issues
- The legislation regarding the management of a restaurant business
- The importance of cost control and managing revenue and profit in and food and beverage business
- The principles and procedures in controlling the purchasing and receiving process and the particular requirements for quality in all stages
- The importance of the menu as both a control tool and as a marketing tool
- The need for the implementation of quality management systems as an important management practice.

Module Curriculum

Food and Beverage Management – An Overview

- The Food and Beverage Service Industry
- Organisation of Food and Beverage Operations
- Planning for Success in the Restaurant Industry
- Trends and Developments in the Food and Beverage Sector.

The Legal Aspects of Restaurant Management

- Restaurant Organisational Structures
- Restaurant Laws and Regulations.

Menu Management

- Planning the Menu
- Designing the Menu
- Nutritional Considerations
- Food Safety
- Standardised Recipes: Quality Control and Costing Procedures
- The Menu as a Marketing Tool.

Food and Beverage Production

- Production Forecasting
- Purchasing
- Inventory Management.

Cost Control

- Managing Food and Beverage Costs
- Managing Labour Costs
- Managing Other Costs.

Managing Revenue and Profit

- Revenue Analysis
- Menu Analysis
- Revenue Control
- The Budget Process
- The Corrective Action Process.

Human Resource Management in Food and Beverage Operations

- Securing Professional Staff
- Leading Professional Staff
- Staff Scheduling.

Managing Quality in Food and Beverage Operations

- Food Quality and Sustainability
- The Importance of Quality Service
- A Systematic Approach to Quality Management
- Developing Approaches to Quality Management