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|-------------------------------|--|-----------------|------|---------------------|---|
| Course Title                  | Food Service Art and Labs  |                 |      |                     |   |
| Course Code                   | ICUL-124E  |                 |      |                     |   |
| Course Type                   | Compulsory   |                 |      |                     |   |
| Level                         | 1 <sup>st</sup> Cycle  |                 |      |                     |   |
| Year / Semester               | First/Spring   |                 |      |                     |   |
| Teacher's Name                |  |                 |      |                     |   |
| ECTS                          | 3  | Lectures / week | 0    | Laboratories / week | 4 |
| Course Purpose and Objectives | <p>The purpose of the course is to present the functions of the restaurant. Through an introductory course on the theory of food preparation, it combines perfectly with demonstrating the practical aspects of food handling with the practice of basic skills required in preparing and serving food.</p> <p>There will also be a general historical overview of the ways of serving and the history of the restaurants in order to get the best possible knowledge of the restaurant art historically and retrospectively.</p> <p>The primary objective of the course is to make the students capable of working in the field of food and beverage service. Additionally to understand the importance of proper food and drink serving, using basic technical skills, both theoretically and practically.</p>       |                 |      |                     |   |
| Learning Outcomes             | <p>After completion of the course students will be able to:</p> <ul style="list-style-type: none"> <li>• Identify the different types of restaurants.</li> <li>• Understand the importance of a proper professional appearance of a professional and skilled waiter.</li> <li>• Recognize the importance of good service and of the role that restaurants play in food industry.</li> <li>• Develop a sense of hospitality and customer care.</li> <li>• Recognize the different areas and equipment of the restaurant.</li> <li>• Understand the main stages of the serving procedure.</li> <li>• Develop basic skills in serving dishes and drinks.</li> <li>• Prepare the restaurant, utensils, equipment and the bar for service.</li> <li>• Understand and have a sense of the acceptable time frames.</li> </ul> |                 |      |                     |   |
| Prerequisites                 | None   | Required        | None |                     |   |
| Course Content                | <p><b><u>The restaurant and its organization</u></b></p> <ul style="list-style-type: none"> <li>- Introductory</li> <li>- The kinds of the restaurants</li> <li>- The restaurant's main and ancillary spaces</li> <li>- Equipment of the restaurant</li> </ul>   |                 |      |                     |   |

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|                             | <p><b><u>Serving food and drinks presentation</u></b></p> <ul style="list-style-type: none"> <li>- Basic stages of serving</li> <li>- Historical recollection</li> <li>- Meals at the restaurant</li> <li>- Presentation of dishes</li> <li>- A La Carte restaurant with Reception</li> <li>- Drinks and wines</li> </ul> <p><b><u>The operation of the restaurant</u></b></p> <ul style="list-style-type: none"> <li>- The restaurant staff</li> <li>- The forms in a restaurant</li> <li>- Commercial hosting</li> <li>- Care/Service</li> <li>- Quality of service</li> <li>- Complaints</li> <li>- Time Management in One Restaurant</li> <li>- Remuneration</li> </ul> <p><b><u>The waiter's skills and service line</u></b></p> <ul style="list-style-type: none"> <li>- Basic technical skills</li> <li>- Preparation of a preset menu</li> <li>- Preparation of an A la Carte menu</li> <li>- Preparing serving</li> <li>- Serving sequence</li> </ul> |
| <p>Teaching Methodology</p> | <p>Lectures, examples, demonstration, lab.</p>   |
| <p>Bibliography</p>         | <p>Required:</p> <ul style="list-style-type: none"> <li>• <i>"Food and Beverage Service"</i>, John Cousins, Dennis Lillicrap, Suzanne Weekes, 9th edition, Hodder Education</li> <li>• Lecturer's notes.</li> </ul> <p>Suggested:</p> <ul style="list-style-type: none"> <li>• <i>"The Theory of Hospitality and Catering"</i>, David Foskett, Patricia Paskins, Andrew Pennington, Neil Rippington, Hodder Education; 13<sup>th</sup> Revised edition</li> <li>• <i>"Food &amp; Beverage Service Training Manual with 225 SOP"</i>, Hotelier Tanji, Create Space Independent Publishing Platform; 1 edition</li> </ul>  |
| <p>Assessment</p>           | <p>Attendance, personal hygiene and hygiene and safety during lab work, level of teamwork accomplished, alertness during lab work.</p> <ul style="list-style-type: none"> <li>• Class Participation</li> <li>• Teamwork</li> <li>• Lab work and presentation - personal hygiene and hygiene and safety</li> </ul>  |

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|          | <b>Grading Policy</b>            |                  |
|          | Final Examinations               | 30 – 50%         |
|          | Class Tests                      | 15 – 30%<br>each |
|          | Term paper or Projects           | 15 – 30%         |
|          | Mid-Term                         | 30 – 40%         |
|          | Homework                         | 0 – 20%          |
|          | Quizzes                          | 0 – 10%          |
|          | Class Attendance & Participation | 0 – 10%          |
| Language | English                          |                  |

