

**Course Syllabus**

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
HSPO-112	Food Production and Service	6
<b>Prerequisites</b>	<b>Department</b>	<b>Semester</b>
HSPO-104	Hospitality	Spring
<b>Type of Course</b>	<b>Field</b>	<b>Language of Instruction</b>
Required	Food and Beverage	English
<b>Level of Course</b>	<b>Lecturer(s)</b>	<b>Year of Study</b>
Diploma	Mr. Nicholas Orphanides	1 <sup>st</sup>
<b>Mode of Delivery</b>	<b>Work Placement</b>	<b>Corequisites</b>
Face to Face	3	None

**Course Objectives:**

The main objectives of the course are to:

- To prepare students to meet the challenges associated with the management, production and service of food and beverage products.
- Incorporate both the theoretical and practical aspects of food and beverage production and service.
- Equip students with the basic knowledge and skills required for the production and service of quality food and beverage products.

**Learning Outcomes:**

After completion of the course students are expected to be able to:

1. Recognize, select and measure quality commodities.
2. Explain the nature of raw materials and their behavior during food processing.
3. Demonstrate understanding of and apply basic cooking methods.
4. Follow the sequence of preparation to obtain a good quality finished product.
5. Demonstrate understanding of the relationship between raw and finished products in terms of quantity (controlling loss/waste), quality (ensuring taste and nutritional value), preparation time, and their implication to food cost.
6. Apply the basic principles of sanitary kitchen practices.
7. Define both kitchen glossary and service terminology.

8. Describe and apply the basic interpersonal and technical food and beverage service skills.
9. Display a confident understanding of all food and beverage service areas and equipment.
10. Apply the basic food and beverage service sequence, the service of breakfast and afternoon tea and *guéridon* service.
11. Ensure guest comfort and satisfaction.

## Course Content:

1. Introduction – The Foodservice Industry
2. Food and Beverage Service Areas
3. Organization of Equipment
4. Introduction to Kitchen Staff
5. Safety and Hygiene
6. Mise En place
7. The Menu
8. Menu Knowledge and Accompaniments
9. Duties/ Responsibilities
10. Beverages – Non-Alcoholic and Alcoholic
11. Food Preparation Methods
12. Dry Heat methods
13. Moist Heat Methods
14. The Food and Beverage Service Sequence

## Learning Activities and Teaching Methods:

PowerPoint Lectures, Case Studies, Lab Sessions and Applications, Student Presentations/Assignments, Field Trips

## Assessment Methods:

Class Participation & Attendance, Workshops/Labs (Service, Production), Mid-Term Exam, Final Exam

## Required Textbooks / Readings:

# INTERCOLLEGE

<b>Title</b>	<b>Author(s)</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Practical Cookery	Foskett, D.	Hodder Education	2020	978-1510461710
Food and Beverage Service	Cousins, J.	Hodder Education	2020	978-1398300156

## Recommended Textbooks / Readings:

<b>Title</b>	<b>Author(s)</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Food and Beverage Service – An Insight	Saxena S.	Independently Published	2020	979-8683094447
Sustainable Food Production	Naeem S.	Columbia University Press	2021	978-0231189651