Faculty of Higher Education

Subject Code	HOS509
Subject Name	Food and Beverage Knowledge
Credit points	6
AQF Level	5 (Year 1)
Delivery mode	On campus
Prerequisites	None

Subject Overview	This subject offers students a comprehensive understanding of food and beverages used in the hospitality and tourism industries. Students will explore how flavour profiles are influenced by preparation techniques, processes, and presentations, and how these factors relate to consumer expectations, sales and service practices, and consumer behaviour. By examining the impact of food and beverage products on hospitality organisations—including aspects of production, service, and customer satisfaction—students will gain valuable insights into operational effectiveness. The subject also covers essential considerations for selecting and using food and beverages in commercial settings, such as sensory evaluation and the practical pairing of foods and beverages. Through this course, students will develop the skills needed to enhance customer experiences and drive success within the industry.

Learning Outcomes	Explain relevant concepts and principles of food and beverage matching
	Identify the organoleptic qualities of foods and beverages
	Define the characteristics of foods and beverages that determine their selection for use in a range of contexts
	Examine how the principles of food and beverage matching are applied to enhance customer sensory experience
	Communicate effectively using appropriate food, beverage and sensory vocabulary

	Indicative assessments	**Weighting**
Assessments	Poster/Infographic	20%
	Research project (group work, individual presentation and written submission)	40%
	Tasting Journals	40%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse, critique, and consolidate knowledge
	Interpersonal and Teamwork skills
	Communication skills
	Personal attributes - Palate and sensory development for food and beverage

© William Angliss Institute