

Faculty of Higher Education

Subject Code	HOS509
Subject Name	Food and Beverage Knowledge
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Ajay Khatter
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Subject Overview	<p>This subject enables students to develop an understanding of food and beverages used by the hospitality and tourism industries. Students will experience the relationship between flavour profiles when affected by technique, process and presentation. This knowledge will be related to consumer expectations, sales and service practices and consumer behaviour.</p> <p>Students will consider the impact of food and beverage products on organisations including production, service and customer satisfaction. The subject will also cover factors to be considered when selecting and using food and beverages in a commercial setting such as sensory evaluation and matching of foods and beverages in a practical setting.</p>
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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

Assessments	Details	Weighting
	Essay	40%
	Research Report	40%
	Food and Beverage tasting journal	20%

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