

Faculty of Higher Education

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| Subject Code | GAS602 |
| Subject Name | Food and Beverage Management |
| Credit points | 6 |
| Study Level | Year 2 |
| Delivery mode | On campus |
| Location | Melbourne |
| Prerequisites | None |

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| Subject Coordinator |
| Julie London |
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| Subject Overview | Practitioners in Tourism, Hospitality and Culinary industries must understand the explicit and implicit goals and objectives of successful food service organisations. These industries are dynamic and as a result, to progress in their careers students must acquire the ability to manage quality operations. Food and Beverage Management is a subject which offers students a holistic approach to understanding the concepts of effective operational management within internal and external constraints. The delivery is varied to enable students to gain understanding in a controlled practicum environment, apply learned theory and critique performances. Students will also have the option to engage in learning in an approved industry setting. The practicum component involves the planning, operation and evaluation of the Food and Beverage experience by application of the theoretical material delivered to the students throughout the semester. |
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| Learning Outcomes | Evaluate current and future trends and developments in commercial and non-commercial food and beverage operations |
| | Outline the management process and organizational structure for a food and beverage service operation. |
| | Analyse and explain the concept of creating a performance in a service industry context |
| | Integrate and apply the theoretical foundations of food and beverage management and practice. |
| | Evaluate the internal and external factors that affect food and beverage service organization. |
| | Identify and apply the principles of food and beverage service |

| Assessments | Details | Weighting |
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| | Annotated Bibliography | 10% |
| | Service plan and evaluation (groups of 2-3) | 40% |
| | Attendance & Participation | 10% |
| | Examination – Closed book | 40% |

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| Graduate Attributes addressed in this subject | Preparedness |
| | Ethical and social understanding |
| | Systematic and coherent body of knowledge |
| | Cognitive skills to analyse and critique knowledge |
| | Interpersonal and Teamwork skills |
| | Communication skills |