

Sample Course Description

Dr. Romina Dhora

Faculty: Economic

Study program: Bachelor in Tourism

Course Title: Food and Beverage Management

Course Credits: 9 ECTS

Language of Instruction: Albanian/English

Course Description:

This course covers the fundamentals of food and beverage service and management as it applies to restaurants and all other types of food service operations. The focus of the course will be on the management, critical thinking, application of knowledge, and skills required for excellent food and beverage service. In addition, the course will cover the principles of sound food and beverage operations management, which can be applied to ensure these service levels are attained. This course will use a variety of teaching/learning activities including Lecture and activities that may include: role playing, group discussions, oral presentations, demonstrations, use of different media (videos, documentaries, etc) and practical labs.

Course Goals:

This course aims to: Apply and analyze fundamental concepts behind conceptualizing, planning, and designing a food and beverage operations; Articulate the necessity of sustainability practices, and strategies of how to integrate them into modern food and beverage operations;

Course Requirements: The students need to participate at 75% of the course hours of the seminars.

Grading:

This course will use a variety of teaching/learning activities. Activities may include role playing, group discussions, oral presentations, demonstrations and practical labs. The final grade is composed by:

Coursework in Teams 20%

Activation in seminar 10%

Final exam 70%

Course Schedule:

The Schedule of Activities is subject to change.

- The importance of and outlook for the food and beverage service industry;
- Fundamentals of food and beverage facility operation;

- Staffing considerations and challenges in the food and beverage industry;
- Job specific food and beverage knowledge, skills, and theory
- Strategies for effective food and beverage management and leadership skills
- Menu planning, development, pricing and design;
- Sanitation and safety issues and considerations for the food and beverage industry;
- Conceptualization and design of food and beverage Operations
- Sustainability issues in Food and beverage, and integration into operations