

AMITY GLOBAL INSTITUTE

MODULE SYLLABUS

Course	Diploma in Hospitality Operations and Management
Module Title	Food Service Operations and Management 1
Syllabus / Content / Learning Outcomes	<p>On successful completion of the module students will be able to:</p> <p>Knowledge and Understanding</p> <ol style="list-style-type: none"> a. Investigate a range of Food and Beverage production and service methods used in a variety of outlets. b. Describe the organisation for a range of Food and Beverage operations. <p>Subject specific skills</p> <ol style="list-style-type: none"> c. Explore measures to improve food and beverage practice and procedures. d. Examine the purpose and methods of developing food production systems and to ensure they fulfil customer requirements. <p>Key Skills</p> <ol style="list-style-type: none"> e. Develop the skills of managing food service outlet, serving food and beverage, cost control, inventory control and customer service.
No. of Teaching Hours	<p>Teacher Managed Learning Lectures, Tutorials, Seminars etc : 36 hours</p> <p>Student Managed Learning Independent Preparation, pre-reading and analysis etc : 64 hours</p> <p>TOTAL = 100 hours</p>
Teaching Methods	Lectures, tutorials, case-studies analysis, research journals and group discussion
Assessment Methods and Weightages	Written Assessment 1 (1500 Words) Written Assessment 2 (1500 Words)
Skills for Maximising Learning Outcomes	Reading and Research
Dates of Examination and Submission of Assignment	To be advised and confirmed by respective module lecturer on detailed/specific assignment deadlines
Recommended Text & Reference	Mahmood A Khan – “Concepts of Foodservice Operations and Management”, Wiley Peter Jones and Paul Merricks - “The Management of Foodservice Operations”, Cengage Learning

Lesson No.	Learning Outcome
1	Introduction of Food Service
2	The Meal Experience
3	Purchasing, Receiving, Storing and Issuing Process
4	F&B Production Methods
5	Food and Service Methods
6	F&B Production Control
7	Food Controlling
8	Beverage Controlling
9	Menus and Menu Planning
10	Layout Design and Facilities

Note: All Information provided to Amity will be kept strictly confidential except for those required under statutory requirements and by government authorities and relevant university partners and accreditation bodies as part of the regulatory or course requirements.