**NEAR EAST UNIVERSITY**

**SCHOOL OF TOURISM AND HOTEL MANAGEMENT**

**COURSE OUTLINE**

**FOOD AND BEVERAGE MANAGEMENT THM 264**

**SPRING SEMESTER 2014-2015**

**Lecturer:** Özlem YAMAK

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**Prerequisities:** THM 142 ‘Nutrition & Sanitation’ and THM 241 ‘Food Production’

**Credit Hours:** (3,1) 3

**Course Schedule:** Every Monday and Wednesday at 15:30-17:20

**Course Room:** C 1

**Course Description:** This course is focused on food and beverage operations mamagement within a hotel, pricing, inventory management, franchasing, commercial kitchen, service for hotel and private clubs.

**Required Text Book:**

Davis, Bernard and others. 2011**. Food and Beverage Management.** 4th ed. Butterworth-Heinemann, Elsevier.

**Course Performance Requirements:**

Mid-Term Exam 30 %

Quiz + Participation + Attendance 15 %

Assignment 15 %

Final Exam 40 %

Attendance is compulsory.

**The Weekly Breakdown of the Course Content**

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| **WEEK** | **DATE** | **TOPICS** |
| **1** | **16 Feb. 2015**  **18 Feb. 2015** | **Introducing Food and Beverage Management** |
| **2** | **23 Feb. 2015**  **25 Feb. 2015** | **Difference Between commercial and non-commercial food service operations** |
| **3** | **02 Mar. 2015**  **04 Mar. 2015** | **The Meal Experience** |
| **4** | **09 Mar. 2015**  **11 Mar. 2015** | **The Restaurant Sector**  **Field Trip or Guest Speaker (They will allow the student to know what is required of managerial jobs in the hospitality industry)** |
| **5** | **16 Mar. 2015**  **18 Mar. 2015** | **Contract, travel and public sector catering** |
| **6** | **23 Mar. 2015**  **25 Mar. 2015** | **Developing the concept** |
| **7** | **30 Mar. 2015**  **01 Apr. 2015** | **The Menu: Food and Beverage** |
| **8** | **06 Apr. 2015**  **08 Apr. 2015** | **Food and Beverage Operations: Purchasing and Storage** |
| **9** | **13-17 Apr. 2015** | **MID-TERM WEEK** |
| **10** | **20 Apr. 2015**  **22 Apr. 2015** | **Food and Beverage Operations: Production and Service** |
| **11** | **27 Apr. 2015**  **29 Apr. 2015** | **Food and Beverage Control** |
| **12** | **04 May 2015**  **06 May 2015** | **Food and Beverage marketing** |
| **13** | **11 May 2015**  **13 May 2015** | **Managing Quality in F&B operations** |
| **14** | **18 May 2015**  **20 May 2015** | **Trends and Developments** |
| **15** | **25 May 2015**  **27 May 2015** | **Project Presentations** |
| **16** | **29 May 2015** | **End of Classes** |
| **17** | **01-12 June 2015** | **FINAL EXAM WEEK** |
| **18** | **22-25 June 2015** | **Re-Sit Exams** |
| **19** | **26 June 2015** | **End of Term** |

**The outline is tentative and topics may change or shift in terms of their timing.**