

## Faculty of Higher Education

<b>Subject Code</b>	HOS501
<b>Subject Name</b>	Food and Beverage Operations
<b>Credit points</b>	6
<b>Study Level</b>	Year 1
<b>Delivery mode</b>	On campus
<b>Location</b>	Melbourne
<b>Prerequisites</b>	None

<b>Subject Coordinator</b>
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<b>Subject Overview</b>	<p>This subject introduces students to food and beverage service appropriate to the hotel and resort environment, including fine dining, family dining, leisure and casual dining. Students will gain practical experience in a controlled food and beverage environment to develop appropriate skills and knowledge to enter this industry. Students will complete industry compliance certification to enable immediate employment, and will be introduced to the principles of managing a food and beverage service, cohesive group dynamics and customer contact.</p>
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<b>Learning Outcomes</b>	Demonstrate technical skills required to operate in a food and beverage service environment
	Compare theory to practice in a range of food and beverage environments
	Apply service management principals to the planning and implementation of a dining experience
	Describe the compliance requirements of food and beverage service environments

<b>Assessments</b>	<b>Details</b>	<b>Weighting</b>
	Compliance checklist	20%
	Restaurant Service Plan	40%
	Web based journal (blog)	40%
	Compliance certificates to enhance employability	Hurdle

<b>Graduate Attributes addressed in this subject</b>	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse and critique knowledge
	Interpersonal and teamwork skills
	Communication skills
	Personal attributes - leadership