



1. General Course Information

1.1 Course Details

Course Code:	2208HSL
Course Name:	International Food & Beverage Management
Trimester:	Trimester 3, 2019
Program:	Associate Degree in Commerce & Business
	Diploma of Hotel Management
Credit Points:	10
Course Coordinator:	Joseph Endres
Document modified:	26 August 2019

Course Description

International Food and Beverage Management is a 10 Credit Point course within the Associate Degree in Commerce and Business. The course is situated within the second year of the program. The Associate Degree in Commerce and Business is designed to provide students with a pathway to:

- further university studies in Commerce, Business and related degrees or
- direct employment

International food and beverage management course attempts to prepare students in effectively managing operational aspects (i.e., product/service/process design, control and improvements) of food and beverage outlets commonly found in the large international hotels and resorts.

Assumed Knowledge

There is no assumed prior knowledge for students in this course.

1.2 Teaching Team

Your lecturer/tutor can be contacted via the email system on the portal.

Name	Email
Lesley Thomson	Lesley.Thomson@staff.griffithcollege.edu.au
Joseph Endres	Joseph.Endres@staff.griffithcollege.edu.au

1.3 Staff Consultation

Your lecturer/tutor is available each week for consultation outside of normal class times. Times that your lecturer/tutor will be available for consultation will be given in the first week of lectures. A list of times and rooms will be published on the Griffith College Portal under the "Support and Services/Teacher Consultation Times" link.

1.4 Timetable

Your timetable is available on the Griffith College Portal at Class Timetable in Student and Services.

1.5 Technical Specifications

All students must have access to a computer or suitable mobile device.

2. Aims, Outcomes & Generic Skills

2.1 Course Aims

The international food and beverage management course aims to develop students operational and managerial skills in effectively managing food and beverages operations (i.e., product, service and processes) within an international hotel and resort. In addition, this course equips students with an up to date know how of food and beverage operations design and layout principles to ensure that the proposed outlet is market driven and financially viable.

2.2 Learning Outcomes

After successfully completing this course you should be able to:

1. **Critically evaluate** future trends affecting food and beverage operations;
2. **Demonstrate** knowledge and understanding of international dining practices and their application in providing an authentic meal experience;
3. **Apply** international design and layout principles in the food and beverage production and service areas;
4. **Critically evaluate** international food and beverage production and service systems;
5. **Analyse** food and beverage operational processes related to marketing, finance and total quality management.

2.3 Generic skills

For further details on the Generic Skills please refer to the Graduate Generic Skills and Capabilities policy.

Griffith College aims to develop graduates who have an open and critical approach to learning and a capacity for lifelong learning. Through engagement in their studies, students are provided with opportunities to begin the development of these and other generic skills.

Studies in this course will give you opportunities to begin to develop the following skills:

Generic Skills	Taught	Practised	Assessed
Written Communication	Yes	Yes	Yes
Oral Communication	Yes	Yes	Yes
Information Literacy	Yes	Yes	Yes
Secondary Research		Yes	Yes
Critical and Innovative Thinking	Yes	Yes	Yes
Academic Integrity	Yes	Yes	Yes
Self-Directed Learning	Yes	Yes	Yes
Team Work	Yes	Yes	Yes
Cultural Intelligence	Yes	Yes	Yes
English Language Proficiency	Yes	Yes	Yes

3. Learning Resources

3.1 Required Resources

Davis, B., Lockwood, A., Alcott, P., & Pantelidis, I., (2018). Food and Beverage Management 6th Ed., London: Routledge.

3.2 Recommended Resources

Birchfield, J. (2008). Design and Layout of Foodservice Facilities (3rd ed.), New Jersey: John Wiley & Sons.

Dopson, L., & Hayes, D. (2015). Food & Beverage Cost Control (6th ed.). New York: John Wiley & sons.

Katsigris, C., & Thomas, C. (2014). Design and Equipment for Restaurants and Food service - A Management View. 4th Ed. New Jersey: John Wiley & Sons.

McVety, P., Ware, B., & Ware, C. (2009). Fundamentals of Menu Planning. New York: John Wiley & sons.

Walker, J. (2014). The Restaurant: from Concept to Operation: New York: 7th Ed. John Wiley & Sons.

The Cornell Hotel and Restaurant Administration Quarterly

International Journal of Hospitality Management

International Journal of Contemporary Hospitality Management

3.3 College Support Services and Learning Resources

The College provides many facilities and support services to assist students in their studies. Links to information about College support resources that are available to students are included below for easy reference.

[Digital Library](#) – Databases to which Griffith College students have access to through the Griffith Library Databases.

MyStudy – there is a dedicated website for this course via MyStudy on the Griffith College Portal.

[Academic Integrity Tutorial](#) - this tutorial helps students to understand what academic integrity is and why it matters. You will be able to identify types of breaches of academic integrity, understand what skills you will need in order to maintain academic integrity, and learn about the processes of referencing styles.

Services and Support provides a range of services to support students throughout their studies including personal support such as Counselling; Academic support; and Welfare support.

Jobs and Employment in the [Student Hub](#) can assist students with career direction, resume and interview preparation, job search tips, and more.

[IT Support](#) provides details of accessing support, information on s numbers and internet access and computer lab rules.

3.4 Other Learning Information

Attendance

You are expected to attend all lectures and tutorials and to actively engage in learning during these sessions. You are expected to bring all necessary learning resources to class such as the required textbook and /or Workbook. In addition, you may BYOD (bring your own device) to class such as a laptop or tablet. This is not a requirement as computer lab facilities are available on campus, however, the use of such devices in the classroom is encouraged with appropriate and considerate use principles being a priority.

Preparation and Participation in Class

In order to enhance learning, prepare before lectures and tutorials. Read the relevant section of your text book before a lecture, and for a tutorial read both the textbook and the relevant lecture notes. If you have been given tutorial exercises, make sure you complete them. Active participation in lectures and tutorials will improve your learning. Ask questions when something is unclear or when you want to bring some issue to your lecturer or tutor's attention; respond to questions to test your knowledge and engage in discussion to help yourself and others learn.

Consultation Sessions

Teachers offer extra time each week to assist students outside the classroom. This is known as 'consultation time.' You may seek assistance from your teacher on email or in person according to how the teacher has explained this to the class. Attendance during consultation time is optional but you are encouraged to use this extra help to improve your learning outcomes.

Course Materials

Lecture notes will be made available to you in MyStudy on the Griffith College Portal and you are advised to either print these out and bring them to each class so that extra notes can be added or BYOD (bring your own device) and add extra notes digitally.

Self-Directed Learning

You will be expected to learn independently. This means you must organise and learn the course content even when you are not specifically asked to do so by your lecturer or tutor. This involves revising the weekly course material. It also means you will need to find additional information for some assessment items beyond that given to you in textbooks and lecture notes, and to construct your own response to a question or topic. All of this requires careful planning of your time. Expect to spend, on average, at least 10 hours per week including class time for each of your courses.

Program Progression

You are reminded that satisfactory Program Progression requires that attendance in classes is maintained at equal to or greater than 80%, and that GPA is maintained at equal to or greater than 3.5 [please see Griffith College Policy Library - Program Progression Policy - for more information].

Teacher and course Evaluation

Your feedback is respected and valued by your lecturers and tutors. You are encouraged to provide your thoughts on the course and teaching, both positive and critical, directly to your lecturer and tutor or by completing course and lecturer evaluations via Griffith College's evaluation tool whenever these are available.

4. Learning and Teaching Activities

4.1 Weekly Learning Activities

Week	Topic	Activity	Readings	Learning Outcomes
1	<i>Introduction to International F & B Management</i>	Lecture	<i>Required Resource Chapter 1 pp 1-9; pp 20-32, 6th Ed.</i>	2
		Tutorial	<i>Introduction, team formation</i>	
		Workshop	<i>Assessment details</i>	1,2,3,4,5
2	<i>Concept development for an international F & B operation</i>	Lecture	<i>Required Resource Chapter 2, Chapter 3, Chapter 5 pp. 96-107, 6th Ed.</i>	1,2,4
		Tutorial	<i>Exercise 01</i>	
		Workshop	<i>Assessment overview, assignment format and preparation</i>	
3	<i>Menu & Wine list planning & design</i>	Lecture	<i>Required Resource Chapter 6, 6th Ed.</i>	1,2
		Tutorial	<i>Reading 1</i>	
		Workshop	<i>Assignment Preparation</i>	
4	<i>Food service area (restaurant) area design</i>	Lecture	<i>Required Resource Chapter 5 pp. 107-118, 6th Ed.</i>	1,2,3
		Tutorial	<i>Reading 2, Exercise 02</i>	
		Workshop	<i>Restaurant Comparison Due</i>	
5	<i>Food production area planning & design</i>	Lecture	<i>Required Resource Chapter 5 pp. 107-118, 6th Ed.</i>	1,2,3
		Tutorial	<i>Reading 3, Exercise 03</i>	
		Workshop	<i>Restaurant Proposal preparation</i>	
6	<i>Quality management practices in F & B operations</i>	Lecture	<i>Required Resource Chapter 12, 6th Ed.</i>	1,2,3,4,5
		Tutorial	<i>Exercise 04, Tutorial Field Trip Due</i>	
		Workshop	<i>Restaurant Proposal preparation</i>	
7	<i>Food production and service systems</i>	Lecture	<i>Required Resource Chapter 8, 6th Ed.</i>	1,2,4
		Tutorial	<i>Exercise 05</i>	
		Workshop	<i>Restaurant Proposal preparation</i>	
8	<i>F & B control systems</i>	Lecture	<i>Required Resource Chapter 9, except Menu</i>	1,2,4

			<i>Engineering pp. 266-269, 6th Ed.</i>	
		<i>Tutorial</i>	<i>Plate carrying</i>	
		<i>Workshop</i>	<i>Restaurant Proposal preparation</i>	
9	<i>F & B purchasing systems</i>	<i>Lecture</i>	<i>Required Resource Chapter 7, 6th Ed.</i>	1,2,4
		<i>Tutorial</i>	<i>Exercise 06, Restaurant Proposal due</i>	
		<i>Workshop</i>	<i>Exam preparation</i>	
10	<i>Menu and Wine list evaluation</i>	<i>Lecture</i>	<i>Required Resource Chapter 9, pp. 266-269, 6th Ed</i>	1,2,4,5
		<i>Tutorial</i>	<i>Exercise 07</i>	
		<i>Workshop</i>	<i>Exam preparation</i>	
11	<i>F&B Marketing and Role of F&B Manager</i>	<i>Lecture</i>	<i>Required Resource Chapter 11, Chapter 1 pp. 9-20; Chapter 13, 6th Ed.</i>	1,2,4,5
		<i>Tutorial</i>	<i>Reading 4, Exercise 08</i>	
		<i>Workshop</i>	<i>Exam preparation</i>	
12	<i>Revision, exam briefing</i>	<i>Lecture</i>	<i>Revision</i>	1,2,4,5
		<i>Tutorial</i>	<i>Restaurant Proposal feedback</i>	
		<i>Workshop</i>	<i>Exam Revision</i>	

5. Assessment Plan

5.1 Assessment Summary

Item	Assessment Task	Weighting	Learning Outcomes	Due Date
1	Tutorial exercises and participation	10%	1,2,3,4	Wks 1-12
2	Review of hotel/resort F&B operation	10%	1,2	Wk 4
3	Restaurant field trip and review	10%	1,2,4	Wk 6
4	Restaurant proposal	30%	2,3,4	Wk 9
5	Final exam	40%	1,4,5	Exam Period

5.2 Assessment Detail

1. The tutorial participation (10%) aims to extend your understanding of the course material delivered in lectures and develop your ability to solve and discuss a wide range of tutorial exercises as well as provide an opportunity for on the spot feedback to the tutor.
2. The review of hotel/resort F & B operation (10%) in teams encourages students to conduct an on-line search of 4 or 5-star hotel/resort F & B operation and then critique two individual F & B outlet's operation. The main aim of this piece of assessment is to develop students understanding of the intricacies involved in managing a hotel/resort F & B operation. Students' involvement in the review of hotel's F & B operation will show their level of aptitude related to the Learning Outcomes 1 and 2.

Moreover, this assessment activity underpins the development of effective written communication, information literacy, critical evaluation and working in a team.

3. The restaurant field trip and review (10%) allows students to sample food and beverage in a table service restaurant. To review food and beverage menu items in regard to temperature, taste and appearance, service with respect to courteous, informative, prompt and efficient provision, and to make recommendations in regard to the overall experience from a guest perspective.
4. The group project (30%) allows you to research and write on the aspects of food and beverage concept development. Your involvement in the group project will show your level of aptitude related to the Learning Outcomes 1, 2 & 3. Moreover, this assessment activity particularly underpins the development of the generic skills of effective written and oral communication, information literacy, critical evaluation and innovation skills.
5. The final exam (40%) assesses your individual mastery of the course content and its application to the food and beverage operations under controlled conditions. The exam paper will include multiple choice questions, short answer, calculations and brief discussion. Your involvement in the exam will reveal your level of aptitude related to the Learning Outcomes 1, 4 & 5.

5.3 Late Submission

An assessment item submitted after the due date, without an approved extension from the Course Coordinator, will be penalised. The standard penalty is the reduction of the mark allocated to the assessment item by 5% of the maximum mark applicable for the assessment item, for each working day or part working day that the item is late. Assessment items submitted more than five working days after the due date are awarded zero marks.

Please refer to the Griffith College website - Policy Library > Assessment Policy for guidelines and penalties for late submission.

5.4 Other Assessment Information

Retention of Originals

You must be able to produce a copy of all work submitted if so requested. Copies should be retained until after the release of final results for the course.

Requests for extension

To apply for an extension of time for an assignment, you must submit an [Application for Extension of Assignment](#) form to your teacher at least 24 hours before the date the assignment is due. Grounds for extensions are usually: serious illness, accident, disability, bereavement or other compassionate circumstances and must be able to be substantiated with relevant documentation [e.g. [Griffith College Student Medical Certificate](#)]. Please refer to the Griffith College website - Policy Library - for guidelines regarding extensions and deferred assessment.

Return of Assessment Items

1. Marks awarded for in-trimester assessment items, except those being moderated externally with Griffith University, will be available on the Student Portal within fourteen [14] days of the due date. This does not apply to the final assessment item in this course (marks for this item will be provided with the final course result).
2. Students will be advised of their final grade through the Student Portal. Students can review their exam papers after student grades have been published (see relevant Griffith College Fact Sheet for allocated times at Support> Factsheets). Review of exam papers will not be permitted after the final date to enrol.

3. Marks for **all** assessment items including the final exam (if applicable) will be recorded in the Moodle Course Site and made available to students through the Moodle Course Site.

The sum of your marks overall assessment items in this course does not necessarily imply your final grade for the course. Standard grade cut off scores can be varied for particular courses, so you need to wait for the official release of grades to be sure of your grade for this course.

6. Policies & Guidelines

Griffith College assessment-related policies can be found in the [Griffith College Policy Library](#) which include the following policies:

Assessment Policy, Special Consideration, Deferred Assessment, Alternate Exam Sitting, Medical Certificates, Academic Integrity, Finalisation of Results, Review of Marks, Moderation of Assessment, Turn-it-in Software Use. These policies can be accessed using the 'Document Search' feature within the [Policy Library](#)

Academic Integrity Griffith College is committed to maintaining high academic standards to protect the value of its qualifications. Academic integrity means acting with the values of honesty, trust, fairness, respect and responsibility in learning, teaching and research. It is important for students, teachers, researchers and all staff to act in an honest way, be responsible for their actions, and show fairness in every part of their work. Academic integrity is important for an individual's and the College's reputation.

All staff and students of the College are responsible for academic integrity. As a student, you are expected to conduct your studies honestly, ethically and in accordance with accepted standards of academic conduct. Any form of academic conduct that is contrary to these standards is considered a breach of academic integrity and is unacceptable.

Some students deliberately breach academic integrity standards with intent to deceive. This conscious, pre-meditated form of cheating is considered to be one of the most serious forms of fraudulent academic behaviour, for which the College has zero tolerance and for which penalties, including exclusion from the College, will be applied.

However, Griffith College also recognises many students breach academic integrity standards without intent to deceive. In these cases, students may be required to undertake additional educational activities to remediate their behaviour and may also be provided appropriate advice by academic staff.

As you undertake your studies at Griffith College, your lecturers, tutors and academic advisors will provide you with guidance to understand and maintain academic integrity; however, it is also your responsibility to seek out guidance if and when you are unsure about appropriate academic conduct.

In the case of an allegation of a breach of academic integrity being made against a student he or she may request the guidance and support of a Griffith College Student Learning Advisor or Student Counsellor.

Please ensure that you are familiar with the Griffith College Academic Integrity Policy; this policy provides an overview of some of the behaviours that are considered breaches of academic integrity, as well as the penalties and processes involved when a breach is identified.

For further information please refer to the Griffith College website - Policy Library > Academic Integrity Policy

Reasonable Adjustments for Assessment – The Disability Services policy

The Disability Services policy (accessed using the 'Document Search' feature with the [Policy Library](#)) outlines the principles and processes that guide the College in making reasonable adjustments to assessment for students with disabilities while maintaining academic robustness of its programs.

Risk Assessment Statement

There are no out of the ordinary risks associated with this course.

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