



COURSE SYLLABUS

Course title:	Management of food and beverage operations
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Content (Syllabus outline):

Introduction to catering industry

- historical development
- types and characteristics of food serving establishments
- organisation of F&B establishment
- trends in food industry
- systems and food catering establishments
- organisation of the catering market

Organization and integration of processes in catering establishments:

- organization depending on the type of restaurant business
- organization according to the type of F&B offer

- Organization according to the target group of customers

- Business Processes in the F&B industry
- Integration of internal business processes

Careers in the catering industry

- Food and beverage management.
- Management roles and responsibilities in the design of F&B offer.
- Food meals (types, organisation, offer).
- F&B offer for different target groups.
- Sales Instruments.
- Special events and banqueting.
- Beverages and wine offer.

The gastronomic offer.

Controlling of F&B operations.

Preparation prior to production and food production in catering establishments.

- Supply of materials.
- Technology and work organization in the kitchen and standards design.
- Organization and standardisation of sales process.
- Analysis of the service process.