



Course: **A Professional Certificate in Food and Beverage Operations**

Contact Hours: **24**

Pre-requisite: **None**

Abstract

This course will provide learners with the opportunity to understand daily activities and procedures involved in food and beverage operations. Emphasis will be placed on developing a range of practical operational skills, such as menu planning and recipes suitable for different events.

Application of this course will focus on developing one's understanding of the processes involved in planning, implementing and evaluating a food and beverage service for a hospitality event or small business.

Learners will also be introduced to basic considerations regarding financial aspects of the food and beverage industry, including, purchasing, costing and selling price models.

Target Audience

This course is designed for small business caterers and persons interested in the hospitality and events management industry.

Learning outcomes

On completion of this course, learners will be able to:

1. Understand various food and beverage production and service systems
2. Select appropriate menu options for hospitality events
3. Understand financial considerations in food and beverage operations

Course Content

1. Understand various food and beverage production and service systems

- Characteristics of food production and food and beverage systems eg traditional, batch cooking, call order, cook-chill, cook freeze etc.
- Recipes and menus suitability and modification; choice of products; nutritional value
- Cost and staffing implications

2. Select appropriate menu options for hospitality events

- Menu and recipe considerations
- Factors affecting menu compilation and dish selection
- Beverages – sources, selection, availability, storage and legislation

3. Understand financial considerations in food and beverage operations

- Financial statements – dish costing sheets; cost and operating statements; variance analysis and sales records.
- Costs – fixed, variable, direct and indirect.
- Pricing of dishes and menus; beverage lists.
- Sales Mix, net and gross profits.
- Vat and discounting.

Essential Learning Resources:

N/A

Textbooks and Manuals

N/A (Handouts provided by lecturer)