Food & Beverage Management

HOSP1200 251

Instructor Information

Course Description

This course will give students a basic understanding of the management process in food and beverage operations. All aspects of food and beverage operations are covered, including organization, marketing, menus, costs and pricing, production, service, safety, and finances.

Prerequisite(s): CHEF 1120 Semester: Fal & Spring

Course Student Learning Outcomes

- Explain the difference between commercial and noncommercial food service operations, and describe examples of each.
- Describe three levels of management and identify the various production and service positions in a food and beverage operation.
- Explain organization charts and the various organizational structures of food and beverage operations.

- Describe the steps involved in the management process, and describe the manager's responsibilities to the primary and secondary groups of people with whom he or she typically.
- Explain marketing in terms of providing guest-pleasing service, and discuss the elements and importance of feasibility studies, marketing research, and marketing plans.
- Discuss nutrition and special dietary concerns as they relate to the food service industry, and contrast the nutritional concerns and obligations of commercial and noncommercial operations.
- Describe menu pricing styles, schedules, and types, as well as the menu planning process, evaluation and engineering strategies.
- Explain how to create and use standard recipes.
- Determine standard food and beverage costs, explain income control procedures, and describe the main subjective and objective pricing methods.
- Describe the roles purchasing, receiving, storing, and issuing play in food and beverage service, and describe the role of technology in these processes.
- Describe the roles purchasing, receiving, storing, and issuing play in food and beverage service, and describe the role of technology in these processes.
- Identify the major functions and basic principles of food production.
- Describe the uses of and major production methods for various food products used in food service operations.
- Identify and describe the types of service that food and beverage operations can provide, and explain how to provide excellent guest service.
- Describe procedures for serving alcoholic beverages with care.
- Identify causes of and ways to prevent accidents and foodborne illnesses in food service operations.
- Describe the factors involved in facility design and equipment selection for a food and beverage operation.
- Explain and describe the various financial statements and ratios used in food and beverage operations.
- Describe the types of financial management software that are available to food service managers.

• Identify environmental construction and production strategies that will help food and beverage operations address sustainability concerns.

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Course Prerequisites

CHEF 1120

Transfer/Certification/Licensure/Employment Information

Transfers as elective to USU, WSU, UU, UVU (HM 1180), SUU, DSU (articulation agreements are in place with UU and UVU).

Required Text or Materials

Title: Management of Food and Beverage Operations

ISBN: ISBN-13: 978-0-86612-710-3

Authors: 7th Edition

Publisher: American Hotel and Lodging Association

Publication Date: 2022

Edition: Jack D. Ninemeier and David K. Haynes

For more information on textbook accessibility, contact Accessibility & Disability Services

at ads@slcc.edu.

Class Schedule

Due Date	Assignment Name	Assignment Type	Points
	Any Questions? (optional)	Discussion	0
	Introduce Yourself	Discussion	0
5/17	Chapter 1 Activity	Assignment	20

Due Date	Assignment Name	Assignment Type	Points
5/17	Chapter 1 Comprehension Questions	Quiz	25
5/17	Chapter 1 Discussion	Discussion	20
5/17	Chapter 1 Quiz	Quiz	10
5/17	Chapter 2 Activity	Assignment	20
5/17	Chapter 2 Comprehension Questions	Quiz	25
5/17	Introduce Yourself	Discussion	20
5/20	Chapter 2 Discussion	Discussion	20
5/20	<u>Chapter 2 Quiz</u>	Quiz	10
5/24	Chapter 3 Activity	Assignment	25
5/24	Chapter 3 Comprehension Questions	Quiz	25
5/27	Chapter 3 Discussion	Discussion	20
5/27	Chapter 3 Quiz	Quiz	10
5/31	Chapter 4 Activity	Assignment	25
5/31	Chapter 4 Comprehension Questions	Quiz	25
5/31	Chapter 5 Activity	Assignment	25
5/31	Chapter 5 Comprehension Questions	Quiz	25

Due Date	Assignment Name	Assignment Type	Points	
6/3	Chapter 4 Discussion	Discussion	15	
6/3	Chapter 4 Quiz	Quiz	10	
6/3	Chapter 5 Discussion	Discussion	15	
6/3	Chapter 5 Quiz	Quiz	10	
6/7	Chapter 6 Activity	Assignment	25	
6/7	Chapter 6 Comprehension Questions	Quiz	25	
6/10	Chapter 6 Discussion	Discussion	15	
6/10	Chapter 6 Quiz	Quiz	10	
6/14	Chapter 7 Activity	Assignment	25	
6/14	Chapter 7 Comprehension Questions	Quiz	25	
6/17	Chapter 7 Discussion	Discussion	15	
6/17	<u>Chapter 7 Quiz</u>	Quiz	10	
6/28	Chapter 8 Activity	Assignment	25	
6/28	Chapter 8 Comprehension Questions	Quiz	25	
7/1	Chapter 8 Discussion	Discussion	20	
7/1	Chapter 8 Quiz	Quiz	10	
7/5	Chapter 9 Activity	Assignment	25	

Due Date	Assignment Name	Assignment Type	Points
7/5	Chapter 9 Comprehension Questions	Quiz	25
7/8	Chapter 10 Discussion	Discussion	20
7/8	Chapter 10 Quiz	Quiz	10
7/8	Chapter 9 Discussion	Discussion	20
7/8	Chapter 9 Quiz	Quiz	10
7/12	<u>Chapter 10 Activity</u>	Assignment	25
7/12	Chapter 10 Comprehension Questions	Quiz	25
7/12	Chapter 11 Activity	Assignment	25
7/12	Chapter 11 Comprehension Questions	Quiz	25
7/15	Chapter 11 Discussion	Discussion	20
7/15	<u>Chapter 11 Quiz</u>	Quiz	10
7/19	<u>Chapter 12 Activity</u>	Assignment	25
7/19	Chapter 12 Comprehension Questions	Quiz	25
7/22	Chapter 12 Discussion	Discussion	20
7/22	<u>Chapter 12 Quiz</u>	Quiz	10
7/26	<u>Chapter 13 Activity</u>	Assignment	25

Due Date	Assignment Name	Assignment Type	Points
7/26	Chapter 13 Comprehension Questions	Quiz	25
7/29	<u>Chapter 13</u> <u>Discussion</u>	Discussion	15
7/29	<u>Chapter 13 Quiz</u>	Quiz	10
8/3	Final Exam	Quiz	100

Brief Description of Assignments/Exams

Weekly Homework Assignments:

Answer select questions from the weekly reading assignments

Reading Mini-Quizzes

Throughout the reading assignment are 2 - 3 question mini-quizzes to help you check your understanding. The mini-quizzes are only 5% of your grade (low risk! yay!). Each question is:

- worth 3 points
- 3 tries per question
- -1 point per try

Weekly Quizzes

In general, each chapter quiz:

- opens 2 weeks before the due date
- has 20 questions (5 points each)
- each question has 3 tries, -1 point per try

Midterm & Final

- The Midterm covers Modules 1 6
- The Final covers Modules 8 13

Grading Scale

All assignments must be turned in prior to the scheduled completion of the class. All assignments will be graded on a "Percentage System". The following table displays the assignment as percentage of specific areas of evaluation.

Assessment Criteria

Quizzes	15%
Discussions	15%
Homework	30%
Midterm and Final Exams	40%
Total	100%

Grading Scale

Α	100%	to 94%	B-	< 84%	to 80%	D+	< 70% to 67%
A-	< 94%	to 90%	C+	< 80%	to 77%	D	< 67% to 64%
B+	< 90%	to 87%	С	< 77%	to 74%	D-	< 64% to 61%
В	< 87%	to 84%	C-	< 74%	to 70%	E	< 61% to 0%

Homework Assignment Policy

- Homework assignments submitted by the posted due date will receive up to 10% extra credit.
- Homework assignments are designed to prepare you for the quizzes and examinations. Please take advantage of the extra credit opportunity for all homework assignments submitted by the due date.

Late Assignment Policy

Homework assignments submitted after the due date will receive a 1.5% grade deduction per day.

Additional Policies

Artificial Intelligence:

Generative artificial intelligence (AI) software is a rapidly emerging tool that students may be interested in using. If doing so, SLCC students are expected to adhere to the same standards as the Code of Student Rights and Responsibilities statement on plagiarism. Presenting generative AI software content as your own is a violation of academic integrity. If you use generative AI in your work, you must indicate that you have done so.

Learn more about plagiarism from the SLCC "Code of Student Rights and Responsibilities" (section 5.d of the guide). The guide discusses how to avoid plagiarism when using generative AI tools and content on the "ChatGPT and Citations" page.

Institutional Policies

As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link: https://slcc.instructure.com/courses/530981/pages/institutional-syllabus

Learning Support and Tutoring Services

We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab: https://slcc.instructure.com/courses/530981/pages/institutional-syllabus. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: https://slcc.instructure.com/courses/530981/pages/institutional-syllabus. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

SLCC Student Academic Calendar

How to Navigate to Canvas