

# Food & Beverage Management

HOSP - 1200 251

## Course Description

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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

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- 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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## How to Navigate to Canvas

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## Assignment Schedule

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Due Date	Assignment Name	Assignment Type	Points
	<a href="#">AHLEI Exam</a>	Assignment	100
	<a href="#">Any Questions? (optional)</a>	Discussion	0
	<a href="#">Class Performance &amp; Participation (Read Me)</a>	Assignment	0
	<a href="#">Introduce Yourself</a>	Discussion	0
	<a href="#">Introduce Yourself</a>	Discussion	0
8/29/25	<a href="#">Chapter 1 Activity</a>	Assignment	20
8/29/25	<a href="#">Chapter 1 Comprehension Questions</a>	Quiz	25
9/1/25	<a href="#">Chapter 1 Quiz</a>	Quiz	10
9/5/25	<a href="#">Chapter 2 Activity</a>	Assignment	20
9/5/25	<a href="#">Chapter 2 Comprehension Questions</a>	Quiz	25
9/8/25	<a href="#">Chapter 2 Quiz</a>	Quiz	10
9/12/25	<a href="#">Chapter 3 Activity</a>	Assignment	25
9/12/25	<a href="#">Chapter 3 Comprehension Questions</a>	Quiz	25
9/15/25	<a href="#">Chapter 3 Quiz</a>	Quiz	10
9/19/25	<a href="#">Chapter 4 Activity</a>	Assignment	25

Due Date	Assignment Name	Assignment Type	Points
9/19/25	<a href="#">Chapter 4 Comprehension Questions</a>	Quiz	25
9/22/25	<a href="#">Chapter 4 Quiz</a>	Quiz	10
9/26/25	<a href="#">Chapter 5 Activity</a>	Assignment	25
9/26/25	<a href="#">Chapter 5 Comprehension Questions</a>	Quiz	25
9/29/25	<a href="#">Chapter 5 Quiz</a>	Quiz	10
10/3/25	<a href="#">Chapter 6 Activity</a>	Assignment	25
10/3/25	<a href="#">Chapter 6 Comprehension Questions</a>	Quiz	25
10/6/25	<a href="#">Chapter 6 Quiz</a>	Quiz	10
10/10/25	<a href="#">Chapter 7 Activity</a>	Assignment	25
10/10/25	<a href="#">Chapter 7 Comprehension Questions</a>	Quiz	25
10/13/25	<a href="#">Chapter 7 Quiz</a>	Quiz	10
10/31/25	<a href="#">Chapter 8 Activity</a>	Assignment	25
10/31/25	<a href="#">Chapter 8 Comprehension Questions</a>	Quiz	25
11/3/25	<a href="#">Chapter 8 Quiz</a>	Quiz	10
11/7/25	<a href="#">Chapter 9 Activity</a>	Assignment	25

Due Date	Assignment Name	Assignment Type	Points
11/7/25	<a href="#">Chapter 9 Comprehension Questions</a>	Quiz	25
11/10/25	<a href="#">Chapter 9 Quiz</a>	Quiz	10
11/14/25	<a href="#">Chapter 10 Activity</a>	Assignment	25
11/14/25	<a href="#">Chapter 10 Comprehension Questions</a>	Quiz	25
11/17/25	<a href="#">Chapter 10 Quiz</a>	Quiz	10
11/21/25	<a href="#">Chapter 11 Activity</a>	Assignment	25
11/21/25	<a href="#">Chapter 11 Comprehension Questions</a>	Quiz	25
11/24/25	<a href="#">Chapter 11 Quiz</a>	Quiz	10
11/28/25	<a href="#">Chapter 12 Activity</a>	Assignment	25
11/28/25	<a href="#">Chapter 12 Comprehension Questions</a>	Quiz	25
12/1/25	<a href="#">Chapter 12 Quiz</a>	Quiz	10
12/5/25	<a href="#">Chapter 13 Activity</a>	Assignment	25
12/5/25	<a href="#">Chapter 13 Comprehension Questions</a>	Quiz	25
12/8/25	<a href="#">Chapter 13 Quiz</a>	Quiz	10
12/9/25	<a href="#">AHLEI Practice Exam</a>	Assignment	25

## Student Academic Calendar

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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](#)

## Institutional Policies

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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.

For more information, navigate to the Institutional Policies tab on the [Institutional Syllabus](#) page.

## Learning Support and Tutoring Services

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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, visit the [Institutional Syllabus](#) page under the Tutoring and Learning Support tab. 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

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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, visit the [Institutional Syllabus](#) page under the Advising and Counseling Support Services tab. 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.