Food and Beverage Management in Hospitality

Module Information

2022.01, Approved

Summary Information

Module Code	4503LBSCC
Formal Module Title	Food and Beverage Management in Hospitality
Owning School	Business and Management
Career	Undergraduate
Credits	20
Academic level	FHEQ Level 4
Grading Schema	40

Teaching Responsibility

LJMU Schools involved in Delivery
LJMU Partner Taught

Partner Teaching Institution

Institution Name
Coleg Cambria

Learning Methods

Learning Method Type	Hours
Lecture	22
Seminar	22

Module Offering(s)

Display Name	Location	Start Month	Duration Number Duration Unit
SEP-PAR	PAR	September	12 Weeks

Aims and Outcomes

Aims	To enable students to understand the diversity of the food and beverage sector, whilst developing practical skills in relation to the Hospitality industry.

After completing the module the student should be able to:

Learning Outcomes

Code	Number	Description
MLO1	1	Understand the roles and responsibilities of staff in the context of the Food and Beverage sector.
MLO2	2	Plan an event in relation to the Food and Beverage sector which reflects current industry trends.
MLO3	3	Reflect upon and evaluate a Food and Beverage event, making recommendations for the future.

Module Content

Outline Syllabus	The value of the Food and Beverage industry;Key principles of operational management in the contexts of Food, Beverage and events;Introduction to the event planning process;Current trends and external drivers affecting the Food and Beverage industry;Future trends, risks and opportunities for the Hospitality industry;The impact and role of digital technology and innovation.
Module Overview	
Additional Information	

Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Presentation	Poster Presentation	60	0	MLO1, MLO2
Report	Evaluation Report	40	0	MLO3

Module Contacts