

Liverpool John Moores University

Title: Hospitality Operations 1
Status: Definitive
Code: **4506FDTTEF** (117925)
Version Start Date: 01-08-2016

Owning School/Faculty: Sports Studies, Leisure and Nutrition
Teaching School/Faculty: City of Liverpool College

Team	Leader
Rob Stanford	Y

Academic Level: FHEQ4 **Credit Value:** 24 **Total Delivered Hours:** 99
Total Learning Hours: 240 **Private Study:** 141

Delivery Options

Course typically offered: Standard Year Long

Component	Contact Hours
Lecture	40
Seminar	20
Tutorial	18
Workshop	20

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Exam	Exam		25	1
Portfolio	Porfolion		50	
Report	Handbook		25	

Aims

To provide an introduction to the general structure and principles of the English legal system; To present the legal framework for workplace health and safety within the Leisure and Tourism industry; To focus on the management of food production, identifying operational functions in various operations. To enable students to predict

and plan changes and challenges in the industry

Learning Outcomes

After completing the module the student should be able to:

- 1 Explain the English legal system incorporating judicial precedent and court structure
- 2 Describe industry legislation and how it affects a hospitality business
- 3 Investigate and analyse the main principles of menu design and apply them to a chosen organisation

Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

Exam	1
Portfolio	2
Handbook	3

Outline Syllabus

Principles of the English legal system:

- *explanation of a classification of law contrasting criminal and civil law;*
- *an outline of the history of law identifying the sources of English law;*
- *written and unwritten law; review of common law and statute;*
- *identification of court structure and explanation of judicial precedent.*

The legal framework for workplace health and safety within the Leisure and Tourism industry:

- *the tort of negligence;*
- *Health and safety legislation*
- *Health and Safety at Work Act.*

Learners will develop management skills in a food production context, making and implementing decisions that will affect food production operations. Learners will be given the opportunity to chair meetings where possible their and study. The delivery of this module can be integrated with others. Food and beverage operations or plan and operate food and beverage service areas.

Learning Activities

The module will be delivered through lectures, seminars, individual work, group work and a visit to the Law Courts. Case Studies will be an integral part of the course. In order to relate and apply their knowledge and skills in planning and operating food production areas, learners should gain exposure to production operations within the

hospitality and related industry wherever possible. Visits to a range of commercial operations should highlight contrasting food production systems and their human, financial and physical resource requirements. Visiting speakers can be usefully extend the range of operations covered by visits as well as adding vocational relevance and currency to the delivery of this module. Delivery should be a combination of practical work and experiential learning supported by formal input and development of associated theory, including appropriate legislation, hygiene and safety issues

Notes

This module will provide an introduction to the English legal system; Health, safety and the law; Kitchen management