

## Module Information

2022.01, Approved

### Summary Information

Module Code	5506SSLNLC
Formal Module Title	International Food and Beverage Management
Owning School	Business and Management
Career	Undergraduate
Credits	20
Academic level	FHEQ Level 5
Grading Schema	40

### Teaching Responsibility

LJMU Schools involved in Delivery
LJMU Partner Taught

### Partner Teaching Institution

Institution Name
City of Liverpool College

### Learning Methods

Learning Method Type	Hours
Lecture	25
Seminar	15

### 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 develop practical management skills in key areas of international food and beverage management, developing and promoting products profitably. The module will also discuss the cultural dimensions of international food and beverage management
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**After completing the module the student should be able to:**

### Learning Outcomes

Code	Number	Description
MLO1	1	Discuss relevant factors that affect international food and beverage management
MLO2	2	Explain the intercultural dimensions of international food and beverage management
MLO3	3	Demonstrate qualities and skills in order to take personal responsibilities and decisions in the workplace context
MLO4	4	Communicate accurately and reliably to audiences using appropriate methods

## Module Content

Outline Syllabus	This module is delivered through the application of formal input from a series of lectures in a practical work environment. Visiting guest speakers from industry, existing food and beverage managers and executive chefs, will enhance the learning experience, adding currency and vocational relevance and encouraging creativity and innovation especially in the area of product development and their promotion. Practical skills development include; plan/organise/evaluate a Food and Beverage Event. Design/produce F & B literature. Management of the F & B event also includes staffing and promotion, service and making practical decisions.
Module Overview	
Additional Information	Portfolio components required are: learning agreement, business plan focusing on the food and beverage operation within the placement organisation and identification of opportunities for its development.

## Assessments

Assignment Category	Assessment Name	Weight	Exam/Test Length (hours)	Module Learning Outcome Mapping
Portfolio	Portfolio	100	0	MLO1, MLO2, MLO3, MLO4

## Module Contacts