

## DESCRIPTION AND SYLLABUS

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| Name of the subject in Hungarian:                           | Food and Beverage Management in the Hospitality Industry |
| Name of the subject in English:                             | Food and Beverage Management in the Hospitality Industry |
| Credit value of the subject:                                | 3  |
| The code of the subject in the electronic study system:     | BN-FBMAHI-03-EA  |
| Classification of the subject:                              | Obligatory   |
| Language of instruction (in case of non-Hungarian courses): | English  |
| Institute or department responsible for the subject:        | Institute of Tourism                                     |
| Course type and number of contact hours:                    | Lecture, class per week: 2, class per semester: 0        |
| Mode of study: (Full-time / Part-time):                     | Full-time training                                       |
| The semester in which the subject is open for registration: | 2022/2023 1st semester                                   |
| Prerequisite(s):  | -  |

### THE PURPOSE OF THE SUBJECT, LEARNING OUTCOMES:

The course is recommended for students interested in the food & beverage industry (restaurant, bar and hotel segment). The course is designed to prepare students for a basic knowledge of the F&B industry, food and drink service types and styles, leadership practices of hospitality. Students will be learn about different types of beverages. They learn about the structure of F&B department in a hotel, the roles of the employees in each department. By the end of the semester, students will be able to assess whether they are interested in pursuing a career in the F&B industry.

### SUMMARY OF THE CONTENT OF THE SUBJECT

To provide specific knowledge to the students about the food and beverage department and its services in the hotel industry. To inform them about the place and role of the F and B inside the hotel operation, about the most important activities, personal and asset requirements and also the related responsibilities. Practical side and samples are in the focus.

### STUDENT'S TASKS AND PLANNED LEARNING ACTIVITIES:

At the beginning of every class students will review and refresh last lecture's content via a quiz or just talking through the subjects. Evaluation of the quiz results will be discussed and explained by the students. Digital tools will be used throughout the lecture

### EVALUATION OF THE SUBJECT:

Students will be required to take a mid. term test at the half of the term. This will be a multiple choice questionnaire.

This test will give 50% of the final grade. (Students will have to reach at least 51% on the test to pass.)

At the end of the semester the students will be required to take an oral exam based on pre-circulated exam topics.

The oral test will give 50 % of the final grade. (Students will have to reach at least grade 2 (51%) on the oral test to pass the subject.

Offered grade can be given: No.

### OBLIGATORY READING LIST:

- Foskett, David,.: *The theory of hospitality & catering*. Hodder Education, 2016



- David Foskett: For the hospitality, tourism and event industries 5th Edition, Goodfellow Publishers, 2019,  
[https://www.amazon.com/dp/1911635093/ref=redir\\_mobile\\_desktop?\\_encoding=UTF8&%2AVersion%2A=1&%2k%C3%A9t%20aj%C3%A1nlott%20irodalmat%20is.%20!%C3%A1sd%20pl.:%20https://www.amazon.com/Food-Beverage-Management-Bernard-Davis/dp/1138679313/ref=pd\\_sbs\\_sccl\\_1\\_1/130-7474469-1825917](https://www.amazon.com/dp/1911635093/ref=redir_mobile_desktop?_encoding=UTF8&%2AVersion%2A=1&%2k%C3%A9t%20aj%C3%A1nlott%20irodalmat%20is.%20!%C3%A1sd%20pl.:%20https://www.amazon.com/Food-Beverage-Management-Bernard-Davis/dp/1138679313/ref=pd_sbs_sccl_1_1/130-7474469-1825917)