

INTRODUCTION TO FOOD AND BEVERAGE SERVICES II

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INTRODUCTION

The food and beverages industry is all companies involved in processing raw food material packaging and distributing them. This includes fresh prepared foods as well as packaged foods and alcoholic and nonalcoholic beverages and product meant for human consumption, aside from pharmaceuticals, passes through this industry, it also x-rays the

meaning of food and beverage industry. It describes types, composition, trends, and history of food and beverage

Industry.

COURSE CONTENTS

The course contents consist of Basic definitions and descriptions of Food and Beverages, Staffing procedure in the Food and service industry, Basic technical skills needed for food and beverages. Food and beverage service area and equipment, staff development in the food industry.

COURSE AIMS

The aims of this course are to expose the learner to basic definitions of food and beverages in food industry, it explains the meaning of food and beverages services and the various types of food service operation. It also looks briefly on how to be successful in food and beverages services.

The aims shall be achieved through the following

- Describing the food in its entirety and its forms consumed by human.

- Describing beverage and its various types.

- Explaining the terminologies used in beverages

- Describing in details the areas that have to do with Food and Beverage industry.

- Discussing the compository history trends and future outlook of food and beverage industry.

COURSE OBJECTIVES

To achieve the broad aims as set above, the course is divided into Units and each of the separate unit of the course also has its objectives at the beginning of the unit to help you focus better.

Once you have successfully completed this course, it is expected that you will have a vivid understanding of the concept termed food and beverages. Upon completion of this course HCM 136 – Food and Beverage Service II you will be able to:

- i. Describe food in its entirety and its forms consumed by humans
- ii. Describe beverage and its various types
- iii. Define the term Food and Beverage industry
- iv. Describe the history of food and beverage industry
- v. Describe the trends and composition of food and beverage industry.
- vi. Explain the meaning of food and beverage service
- vii. Describe the various types of food service operation
- viii. Determine the various sectors in food and beverage
- ix. Determine the purpose of the food service operation in the sectors
- vii. Determine the historical summary of the sectors.
- viii. Explain the technical skills needed to enhance sales in food and beverage
- xii. Describe the examples of the applications of the skills.

STRUCTURE OF THE COURSE

The course you are studying has modules with units which you are expected to study carefully. These are

1. MODULE 1

UNIT 1: Food and beverages: basic definitions and descriptions

UNIT 2: Food service industry

UNIT 3: Description of food and beverage service

UNIT 4: Food and beverage sectors

2. **MODULE 2**

UNIT 1: Dispense Bar

UNIT 2: Drinks and wines in bar operation

UNIT 3: Work staff in Bar operation

UNIT 4: Service of alcoholic drinks

3. **MODULE 3:**

UNIT 1: Staffing procedure in the food industry

UNIT 2: Staff development in the food industry

UNIT 3: Basic Technical Skills needed for food and beverage

UNIT 4: Interpersonal skills needed for food and beverage

4. **MODULE 4:**

UNIT 1: Food and beverage service area and equipment
(SECTION A): STILL ROOM

UNIT 2: Food and beverage service area and equipment
(SECTION B): SILVER ROOM OR PLATE ROOM

UNIT 3: Food and beverage service and area equipment
(SECTION C): WASH-U

UNIT 4: Food and beverage service area and equipment

(SECTION D): HOT PLATE

Each study unit as enumerate above shall take you about three hours of intensive study. Each unit starts with an introduction, the objectives and what you are expected to gain as knowledge and then the main content. The main content aside from having the details of the course unit shall give you some selfassessment exercise (SAEs) and self-assessment questions (SAQs). It is highly recommended that you study the unit carefully, do all the SAEs and the SAQs to be able to assess your ability yourself before your contact with your Facilitator. The unit has also conclusion, summary and Tutor-Marked Assignments (TMAs).

You are again required to practice the TMAs to further your understanding and greater comprehension of the course. There are texts and references for further reading and broader understanding. By following these guidelines, your learning objectives and expectations will be greatly achieved.

ASSIGNMENT

Each unit shall have at least two to three assignments. You are expected to attempt all as you complete studying this unit

TUTOR MARKED ASSESSMENT (TMAs)

Your doing the Tutor-marked Assignments, you are assessing your comprehension ability of the unit and also getting yourself ready for the final examinations. The TMAs, which form part of your final grade are expected to be turned in to your tutor/facilitator at the study centre for grading.

At the end of the sources, you will be expected to write the final examination. The score you make in the examination together with that of your submitted TMAs will form your final score/grade.

EXAMINATION

The final examination for the course will be of two to three hours duration and has the value of 70% and the continuous assessment- 30%. All areas of the course will be examined and it is very important you read through the whole course material as many times as possible, you might find it useful to review your self-tests, TMA assignments and comments on them before the exam period.

SUMMARY

The Course, Introduction to Food and Beverage Services II(HCM 136) has tried to expose you to food and beverages: basis definition and descriptions, food service industry, drink and wine in the bar, work staff in the bar, work staff operation, staffing procedure in the food service industry, food and beverage service area and equipment also basic technical skills needed for food and beverage.

FINAL ADVICE

Organize how to manage your time. Do everything to stick to it. The major reason many students fail is that they take things for granted and delay in taking decisions, only to be rushing unnecessarily towards exam period. If you get into difficulties with your schedule, do not waste time to let your tutor know before it is too late to help you. When you are confident and satisfied that you have achieved a unit's objectives, you can then move on to the next unit. Proceed, unit by unit, through the course, pacing your studies and making the whole exercise easy for yourself.

Wishing you a happy and enjoyable reading time.

