

# BUSM 2018 FOOD AND BEVERAGE MANAGEMENT

**Credit Points** 10

**Legacy Code** 200992

**Coordinator** Catherine Link ([https://directory.westernsydney.edu.au/search/name/Catherine Link/](https://directory.westernsydney.edu.au/search/name/Catherine%20Link/))

**Description** A key component of the hospitality industry is the provision of food and beverages. Food and Beverage Management prepares the student to run his or her own business, or to take on management level positions in this field. It focuses on the managerial knowledge and skills required to supervise all components of a foodservice system: marketing, menu planning, production, service, financial controls and quality assurance. Those who wish to work in management positions within the foodservice industry, including in hospitals, restaurants, hotels, and other establishments will benefit from this unit.

**School** Business

**Discipline** Hospitality Management

**Student Contribution Band** HECS Band 4 10cp

Check your fees via the Fees ([https://www.westernsydney.edu.au/currentstudents/current\\_students/fees/](https://www.westernsydney.edu.au/currentstudents/current_students/fees/)) page.

**Level** Undergraduate Level 2 subject

**Equivalent Subjects** BUSM 2033 - Managing the Food and Beverage Experience  
LGYA 4392 - Food Service Systems

## Learning Outcomes

On successful completion of this subject, students should be able to:

1. Explain the connection between food, culture and society;
2. Compare the main characteristics of food and beverage operations;
3. Describe the components of the foodservice system: marketing, menu planning, production, service, financial controls, and quality assurance;
4. Ensure compliance with food safety regulations and maintenance of hygiene standards;
5. Propose a new restaurant concept applying the principles of food and beverage management.

## Subject Content

- The role of food and beverages in society
- The main characteristics of food and beverage Operations
- The Importance of managing budgets, Minimising costs and maximising Profits through accurate planning and Forecasting
- A systematic approach to The design, planning and control of A food and beverage operation
- food safety regulations and maintenance of hygiene Standards
- meeting Customer Expectations and ensuring Customer satisfaction

## Assessment

The following table summarises the standard assessment tasks for this subject. Please note this is a guide only. Assessment tasks are regularly updated, where there is a difference your Learning Guide takes precedence.

Type	Length	Percent	Threshold	Individual/ Group Task	Mandatory
Reflection	1,500 words	30	N	Individual	Y
Proposal	3,000 words	30	N	Group	Y
Final Exam	2 hours	40	N	Individual	N

**Prescribed Texts**

- There is no prescribed text book for this subject. A set of readings will be provided.