### Subject Code
HOS501

### Subject Name
Food and Beverage Operations

### Credit points
6

### Study Level
Year 1

### Delivery mode
On campus

### Location
Melbourne

### Prerequisites
None

<table>
<thead>
<tr>
<th>Subject Overview</th>
<th>This subject introduces students to food and beverage service appropriate to the hotel and resort environment, including fine dining, family dining, leisure and casual dining. Students will gain practical experience in a controlled food and beverage environment to develop appropriate skills and knowledge to enter this industry. Students will complete industry compliance certification to enable immediate employment, and will be introduced to the principles of managing a food and beverage service, cohesive group dynamics and customer contact.</th>
</tr>
</thead>
</table>

| Learning Outcomes | Demonstrate technical skills required to operate in a food and beverage service environment  
Compare theory to practice in a range of food and beverage environments  
Apply service management principals to the planning and implementation of a dining experience  
Describe the compliance requirements of food and beverage service environments |
|---|---|

<table>
<thead>
<tr>
<th>Assessments</th>
<th>Details</th>
<th>Weighting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compliance checklist</td>
<td></td>
<td>20%</td>
</tr>
<tr>
<td>Restaurant Service Plan</td>
<td></td>
<td>40%</td>
</tr>
<tr>
<td>Web based journal (blog)</td>
<td></td>
<td>40%</td>
</tr>
<tr>
<td>Compliance certificates to enhance employability</td>
<td></td>
<td>Hurdle</td>
</tr>
</tbody>
</table>

| Graduate Attributes addressed in this subject | Preparedness  
Systematic and coherent body of knowledge  
Cognitive skills to analyse and critique knowledge  
Interpersonal and teamwork skills  
Communication skills  
Personal attributes - leadership |