Subject Code | HOS509  
---|---
Subject Name | Food and Beverage Knowledge  
Credit points | 6  
Study Level | Year 1  
Delivery mode | On campus  
Location | Melbourne  
Prerequisites | None  

Subject Overview
- This subject enables students to develop an understanding of food and beverages used by the hospitality and tourism industries. Students will experience the relationship between flavour profiles when affected by technique, process and presentation. This knowledge will be related to consumer expectations, sales and service practices and consumer behaviour.
- Students will consider the impact of food and beverage products on organisations including production, service and customer satisfaction. The subject will also cover factors to be considered when selecting and using food and beverages in a commercial setting such as sensory evaluation and matching of foods and beverages in a practical setting.

Learning Outcomes
- Explain relevant concepts and principles of food and beverage matching
- Identify the organoleptic qualities of foods and beverages
- Define the characteristics of foods and beverages that determine their selection for use in a range of contexts
- Examine how the principles of food and beverage matching are applied to enhance customer sensory experience
- Communicate effectively using appropriate food, beverage and sensory vocabulary

Assessments
- Details | Weighting  
---|---
Essay | 40%  
Research Report | 40%  
Food and Beverage tasting journal | 20%  

Graduate Attributes addressed in this subject
- Preparedness
- Systematic and coherent body of knowledge
- Cognitive skills to analyse knowledge
- Communication skills
- Personal attributes - Palate and sensory development for food and beverage