SUBJECT DETAILS

SUBJECT CODE  GAS501
SUBJECT NAME  Food and Beverage Knowledge
STUDY LEVEL  Year 1
LOCATION  Melbourne
CREDIT POINTS  6
PREREQUISITES  Nil

SUBJECT DESCRIPTION

This subject enables students to develop an understanding of commodities and beverages used by the Hospitality, Tourism and Culinary industries. Students will experience how the different flavour profiles are affected when combined with other flavours and different culinary conditions. The acquired knowledge will take the dormant comprehension of food and beverage that students have, develop it to be more critical, and place it in an industry context allowing the foundation of a culinary concept of food and beverage products. This will be related to consumer expectations, sales and service practices and consumer behaviour. Students will develop important skills in deciphering the impact of organoleptic characteristics when applied in subsequent subjects with a content focusing on food, beverage, service and management.

The subject content will focus on a short history of food and beverage while introducing student to the commodities that encompasses the essence of food and beverage production and service. The benefits of product knowledge to organizations including good customer service and the factors that needs to be considered when selecting and using food and beverages in a commercial setting will be addressed. In addition to lectures, learning will include sensory evaluation and matching of foods and beverages in a practical setting.

SUBJECT ASSESSMENT

<table>
<thead>
<tr>
<th>TYPE</th>
<th>COMMENTS</th>
<th>VALUE</th>
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</thead>
<tbody>
<tr>
<td>Essay</td>
<td>Food and Beverage matching principles-Investigation of food and beverage matching principles - complement &amp; contrast (1500 words)</td>
<td>40%</td>
</tr>
<tr>
<td>Report</td>
<td>Food &amp; Beverage Commodity Research-Industry application - match a wine made from a selected grape variety with a main course from a current 'hatted' restaurant (1500 words)</td>
<td>40%</td>
</tr>
<tr>
<td>Journal</td>
<td>Food and Beverage Tasting Journal</td>
<td>20%</td>
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</tbody>
</table>

SUBJECT COORDINATOR

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