



**The Hashemite University**  
**Faculty of Economics & Administrative**  
**Sciences**  
**Dept. of Business Administration**

**Course Title: Food and Beverage Management**  
**Course Number: 1802033461**  
**Instructor: Dr. Nael Sarhan**  
**Instructor Office: 205**  
**Office Hours:**

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### **Course Description:**

This course is designed to present an understanding of basic concepts of the **Food and Beverage Management**. It explores what students need to know about food and beverage management. The real challenge in this course is to have not only a sound knowledge of the industry principles but also the ability to apply the gained knowledge in a fruitful manner in the actual world of the food and beverage management.

### **Course Objectives:**

After completion this course, students should be able to

1. Demonstrate and understanding principles of food and beverage management.
2. Identify Operational Areas, equipment and staffing.
3. Understand food and beverage operations and management.
4. Demonstrate his or her comprehension of basic understanding of appraising Performance and making strategic decisions in food and beverage management.

### **Assessment, Exam Time and Project Dead Line:**

<b>First Exam:</b>	<b>(25%)</b>
<b>Second Exam:</b>	<b>(25%)</b>
<b>Participation and Homework's</b>	<b>(10%)</b>
<b>Final Exam:</b>	<b>(40%)</b>

### **Recommended Textbook:**

**Cousins, John., Foskett, David., and Pennington, Andrew. (2011), Food and Beverage Management: For the Hospitality, Tourism and Event Industries. 3<sup>rd</sup> ed, Goodfellow, Oxford.**

**Cousins, John., Foskett, David., and Gillespie, Caillein. (2002), Food and Beverage Management: For the Hospitality, Tourism and Event Industries. Pearson, NewYork.**

**Davis, Bernard., Lockwood, Andrew., Alcott., Peter., and Pentelidis, Loannis. (2013). Food and Beverage Management. 5<sup>th</sup> ed, Routledge.**

## Course Contents and Lecture timetable:

Week	Topics	Reading
1	Food And Beverage Operations And Management	Ch.1
1	Food And Beverage Operations And Management	Ch.1
2	Developing The Consumer	Ch.2
3	Developing The Consumer	Ch.2
4	Food Production	Ch.3
5	Food Production	Ch.3
6	Beverage Provision	Ch.4
7	Beverage Provision	Ch.4
8	Operational Areas, Equipment And Staffing	Ch.5
9	Operational Areas, Equipment And Staffing	Ch.5
10	Food And Beverage Service	Ch.6
11	Food And Beverage Service	Ch.6
12 & 13	Appraising Performance And Making Strategic Decisions <b>(Project discussion)</b>	Ch.7
14 & 15	Appraising Performance And Making Strategic Decisions <b>(Project discussion)</b>	Ch.7
16	<b>Final Exam</b>	