

Food & Beverage Operations – Two Year Diploma Programme

Course ID	Course	Theoretical Hours	Practical Hours	Credits
Year One				
BTH101	Introduction to Tourism/Hospitality	45		3
DIT101	Information Technology	45		3
FFP140	Food Preparation I	30	60	4
ABT231	Baking Technology I	30	60	4
FHS141	Sanitation, Hygiene & Safety	45		3
FPM142	Menu Planning	45		3
GEC100	English & Communication	45		3
BAC105	Accounting I	45		3
BIM104	Introduction to Marketing	45		3
FNS143	Food Science & Nutrition	45		3
FBO145	Bar Operations	30	60	4
GMS102	Culinary Math	45		3
FBS146	Food & Beverage Service	30	60	4
AWR100	Academic Writing Research			1
Year Two				
BEC108	Economics I	45		3
BIM103	Introduction to Management	45		3
AQF223	Quantity Food Production	15	90	4
FBC242	Food, Beverage & Labour Cost Control	45		3
FFP240	Food Preparation II	15	90	4
ABT241	Baking Technology II	15	90	4
GLS104	Language Studies-Spanish	45		3
BHL107	Hospitality Law	45		3
BQC109	Quality Customer Care	45		3
FBM224	Purchasing & Materials Management	45		3
FBM243	Food & Beverage Management	45		4
GLS103	Language Studies-French	45		3
EPS221	Entrepreneurship	45		3
EPS221	Entrepreneurship Project	45		3
GSC101	Caribbean Studies	45		3
BIT101	Internship		480	6
CHR104	*Human Relations	45		3
GBC101	*Business Communication	45		3
AWS232	*Wines and Spirits	45		3
SAM210	*Sights and Attractions Management	45		3

**Electives*

AWR100 ACADEMIC WRITING RESEARCH

This one day Seminar is designed to introduce students to the skill of writing for academic purposes. It exposes the learner to the art of researching, reporting, and referencing which are to be used throughout their tenure at the Institute.

BEC108 ECONOMICS 1

This course will provide the learner with information on Economic reason, terminology, insight, institutions and policy options. Emphasis will be on real world applications to international economics.

BIM103 INTRODUCTION TO MANAGEMENT

This introductory course will provide the student with a general survey of management. The learner will be exposed to the concepts and principles of management. Focus will be on the basic functions of management and its importance to organizations.

BHL107 HOSPITALITY LAW

This course is an introduction course that will focus on hotel and restaurant issues. Court systems, jurisdiction, contracts, negligence and guest relationship as it relates to liability arising from the various segments of the industry.

BQC109 QUALITY CUSTOMER CARE

This introductory course is designed to sensitize students to the crucial role that quality customer service plays in the success of organizations. The importance of delivering quality customer service consistently will be emphasized. Strategies and techniques designed to maintain and exceed customer expectations and thereby enhance customer value and build customer loyalty will be examined. The role of the service provider and the importance of attitude and professionalism will also be explored.

BTH101 INTRODUCTION TO TOURISM/HOSPITALITY

This introductory course will review the historical development of the tourism/hospitality industry. The growth, development and trends in the industry will be emphasized and linkages with the economy will be examined. Through interaction with practitioners within the Hospitality Industry, the learner will focus on the critical importance of people to the industry.

DIT 101 INFORMATION TECHNOLOGY

This course is designed to provide the students with knowledge of computer interfaces, software, word processing, spreadsheet, database, information and the internet.

BAC105 ACCOUNTING 1

This course introduces students to the concepts, terminologies and principles of accounting. It gives students knowledge of the analysis of financial statements. Participants will be required to work through the full accounting cycle

BIM104 INTRODUCTION TO MARKETING

This introductory course exposes the student to the basic principles and practices of marketing. Marketing strategies will be examined along with marketing concepts and their application to the industry

AQF223 QUANTITY FOOD PRODUCTION

This course is designed to assist students in the developing competence in the operation of food preparation areas to identified operational standards. It also enables students to make an enlightened contribution to current industrial practice and development of culinary arts within the business environment.

FBC242 FOOD, BEVERAGE AND LABOUR COST CONTROLS

Learners will be introduced to standards and procedures that increase the probability of food and beverage operations in the industry with emphasis on controlling cost and maximizing sales. Purchasing procedures will be examined.

FFP141 FOOD PREPARATION 1

This course is an introductory course to familiarize the students with the theory and practice of kitchen operations. The student will gain knowledge of kitchen terminology, equipment use and the basic techniques of food preparation.

FHS141 SANITATION, HYGIENE AND SAFETY

This course will provide students with information on basic microbiology, safety, personal hygiene, general handling of food. Local legislation for the food service industry will be examined.

FMP142 MENU PLANNING

The importance of menu planning to a food service operation will be introduced. The methods of developing and compiling a professional menu for the various areas of the food service industry will be examined.

FBO145 BAR OPERATIONS

This course will introduce students to techniques in the service of beverages. Beverage operations with emphasis on management and operational controls will be examined.

FBS146 FOOD AND BEVERAGE SERVICE

The learner will be introduced to the technical skills and psychology of service. Theory, concepts and performance will be emphasized. The various types of services, equipment, furniture and service items used will be examined.

FNS143 FOOD SCIENCE & NUTRITION

This course will examine the scientific method and the chemical and physical changes that occur during preparation, processing and storage of food products. Basic principles of nutrition, and microbiology as it relates to chemical and physical changes to food will also be examined.

FBM224 PURCHASING AND MATERIALS MANAGEMENT

This course will introduce learners to purchasing procedures to facilitate the purchasing of food, beverages, materials and equipment for hospitality establishments. Materials management will also be examined.

FBM 243 FOOD AND BEVERAGE MANAGEMENT

This course examines practices pertinent to the management of food, beverage, labour, facilities and equipment.

ABT103 BAKING TECHNOLOGY I This introductory course is designed to provide the student with a basic knowledge of Cake and Pastry Making techniques and to provide practical competence while learning new skills within the patisserie department. Students will be introduced to traditional cake and pastry specialties suitable for different food outlets.

ABT231 BAKING TECHNOLOGY II

This course is designed to introduce the students to advanced techniques in baking. Continental specialties suitable for fine dining and commercial outlets will be examined.

***GBC101 BUSINESS COMMUNICATION:**

This course is designed to develop a skill-based approach to, giving, receiving and exchanging information, opinions or ideas through writing, speech and visual means. It is the discovery of how business differs from personal and social communication. It is the mastering of interpersonal skills such as: Team Work, Business Etiquette, Meeting Productivity, Listening and Nonverbal skills. A key objective is to enhance formal office writing skills such as the layout and format of reports and proposals, letters, business messages, and résumés, it is the crafting of brief messages such as, routine, positive and negative messages and the crafting of messages for the electronic media.

GCS101 CARIBBEAN STUDIES

This course is designed to provide the student with a more profound understanding of the processes that have framed our "Caribbean reality" and how these continue to exert their influence in the 21st century Caribbean impacting not only the economic, social and cultural aspects of the region but also seeks to identify how the proper knowledge and utilization of the aforementioned factors can enhance the region's main industry: Tourism

GMS102 CULINARY MATH

This course is designed to teach the culinary student or professional all the tools necessary to manage daily restaurant operations with maximum efficiency and profitability. Math skills are an essential part of the day-to-day job functions of the professional chef and this course presents proven step-by-step methods for understanding food service math concepts and their practical applications in the kitchen

GLS104 LANGUAGE ARTS – SPANISH I

This course is designed to develop the basic communication skills in the Spanish language by equipping the student with both receptive skills (listening, reading) and the productive skills (speaking, writing) to function in real life situations where the language is used.

GLS103 LANGUAGE ARTS – FRENCH I

This course is designed to develop the basic communication skills in the French language by equipping the student with both receptive skills (listening, reading) and the productive skills (speaking, writing) to function in real life situations where the language is used.

EPS221 ENTREPRENEURSHIP / ENTREPRENEURSHIP PROJECT

This introductory course introduces the learner to the operations of small businesses. The essentials of starting a small business from the generation of an idea through the actual operations will be examined.

***CHR104 HUMAN RELATIONS**

This course is designed to develop interpersonal skills; understanding individual differences, problem solving and decision making. It will develop cross cultural relations and diversity, motivational skills and becoming an effective leader. This course is also designed to provide the basic understanding of human behavior in the work place and how it affects him/her in work situations

FFP240 FOOD PREPARATION II

This course is designed to provide the student with a continuation and expansion of knowledge in practical food preparation and to equip the student with a broader knowledge of food preparation including carving, buffet preparation, creation of show pieces including fruit and vegetable carvings.

***AWS232 WINES & SPIRITS**

This course will focus on wines, spirits, liqueurs and beers. Production methods, service of the product and regions of origin will be examined. This course also involves tasting sessions.

***SAM210 SITES & ATTRACTIONS MANAGEMENT**

This course acquaints students with the principles of management as they relate to the management of facilities and attractions. The process of developing visitor attractions and the issues involved in their management will be examined

DIT101 INTERNSHIP

Supervised Work Experience is designed to provide the students with business placement commensurate with their chosen career. The placement is 480 hours in duration during which time the students receive at least one visit from the tutor. The student will be allocated a workplace mentor who will ease the students' integration into the organization