

Module code	LHM401	Level	4
Module title	Applied Food and Beverage Management		
Status	Core		
Teaching Period	Spring/Autumn		
Courses on which the module is taught	BA (Hons) Luxury Hospitality Management		
Prerequisite modules	None		
Notional learning hours	300	Credit value	30
		ECTS Credits	15
Field trips?	None		
Additional costs	None		
Content notes	This module involves tasting, serving and dealing with age restricted alcoholic beverages. Underage students will be exposed to but not allowed to consume these beverages. The consumption of these beverages can also be considered objectional to certain belief systems, you will never be required to consume alcohol, however you will be instructed about its history and use in the hospitality industry. The lab portion of this module requires you to be able to stand for extended periods, lift and carry at least 10kg.		

1. Module description

Explore the intricacies of food and beverage provision and gain an expansive view of product and production from a luxury operational perspective. You will gain practical experience through a Food & Beverage Lab, where you will apply your learning in real-industry settings in London.

In addition to the comprehensive practical teaching standards, this course offers a unique opportunity for you to delve into the intricacies of food and beverage provision from a luxury operational perspective. This experiential learning component not only enhances your practical skills but also cultivates your creativity, adaptability, and problem-solving abilities, essential attributes for success in the competitive world of hospitality.

2. Learning Outcomes

Upon successful completion of this module, you will be able to:

Collaboration (MLO 01)

Explore collaboration and network opportunities within the context of your practical placement to generate ideas for your future placements and career pathing.

Professional Development (MLO 03)

Identify opportunities for your learning and personal and professional development.

Discipline Knowledge (MLO7)

Explain the principles of food service, beverage service, food & beverage product knowledge and food hygiene in the context of a luxury hospitality environment.

Discipline Skills (MLO8)

Use proper service technique for food and beverage at a standard appropriate for a luxury hospitality environment.

3. Learning and teaching methods, and reasonable adjustments

In this module, you will engage in a multifaceted learning experience through practical sessions, lectures, site visits, and workshops. Practical sessions provide hands-on experience in various aspects of hospitality operations, while workshops offer theoretical foundations and industry insights. By integrating these diverse teaching methods, you will be equipped with the skills, knowledge, and mindset needed to excel in delivering exceptional service and creating memorable guest experiences in the luxury hospitality industry. You will experience hands-on learning throughout the module, with opportunities to work at some of London's most prestigious properties – applying skills practically while developing institutional intelligence and a network of contacts. Lab work for this course will consist of study two days a week at the partner properties – supported by reflective on-campus study. The labs will occur on two sequential eight-hour days each week, Monday to Friday, for 12-week periods that align with the University's academic calendar.

Learning hours			300
Directed learning			
Workshops/classes/ Seminars/ lead events	Practical	Studio time	Other
24	192		
Guided/Self-guided learning			84

Students seeking reasonable adjustments should consult the current Disability Policy:
<https://www.regents.ac.uk/policies>

4. Assessments and weighting, reasonable adjustment, and feedback methods**Assessment component 1: Portfolio**

Weight: 100%

Word Count or Equivalent: 5000 words or equivalent

This portfolio will consist of a collection of materials that will highlight your performance, reflection, and growth over the course of this module. Comprised of the content of your regular performance reviews which will be conducted by trainers or supervisors every 4 weeks to provide feedback on your progress.

You will present a reflective analysis of your learning experience during your placement.

This can include a pre and post placement skills audit, identification of new knowledge and skills gained; a strategy to further enhance your professional identity, values, and practice.

Mapping of assessment tasks:

Assessment components	LO1	LO3	LO7	LO8
Portfolio	X	X	X	X

Each summative assessment will be preceded by an opportunity of formative assessment accompanied by formative feedback.

5. Indicative resources

Garrett, J. and Evans, B. (2016) *Beer School: A Crash Course in Craft Beer (Craft Beer Gift)*. Mango.

Lane, C. (2014) *The Cultivation of Taste: Chefs and the Organization of Fine Dining*. Oxford University Press.

Meyer, S., Schmid, E., and Spühler, C. (1991) *Professional Table Service*. New York, NY: V.N. Reinhold.

Meyer, D. (2006) *Setting the Table: The Transforming Power of Hospitality in Business*. Harper Collins.

Puckette, M. and Hammack, J. (2015) *Wine Folly: The Essential Guide to Wine*. Avery.

Reddicliffe, S. (2022) *The New York Times Essential Book of Cocktails (Second Edition): Over 400 Classic Drink Recipes With Great Writing from The New York Times*. Simon and Schuster.

Sprenger, R.A. (2017) *Food Safety Handbook*. Highfield Products Ltd.