



**Victoria University  
of Bangladesh**

**Food Beverage Management**

**Course Profile  
Fall 2016**

<b>Level</b>	<b>Undergraduate</b>
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<b>Unit of Credit</b>	<b>Three(3)</b>
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<b>Duration:</b>	<b>36 Hours</b>
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<b>Course structure: Two lecture of 1.5 hours each per week</b>
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**Text book:**

- Professional Management of Housekeeping Operations  
By- Thomas J.A. Jones

**Teaching Philosophy**

My teaching philosophy is to effectively facilitate creation of a positive multi-way learning environment, and application of classroom theory into real-world practice.

**Course Objective:**

This course focuses on the philosophy and psychology of service as well as technical skills (or the mechanics) of service management. Students will experience a combination of service theory reinforced by the actual concepts learned. Emphasis on the concept of customer relations from its broadest perspective, and the ways it impacts the customer and the interpersonal skills needed to manage situations. Students will understand and appreciate the areas of service that are important and critical from a management point of view.

Lecture	Chapter	Topic cover
Lecture 01	Chapter 01	Introduction to FnB
Lecture 02	Chapter 01	Introduction to FnB
Lecture 03	Chapter 01	Types of related industry
Lecture 04	Chapter 02	Types of related industry
Lecture 05	Chapter 02	Conceptualize Planning
Lecture 06	Chapter 03	Organizational structure
Lecture 07		Case Study
Lecture 08	Chapter 03	Job description of personnel
Lecture 09	Chapter 04	Menu Planning
Lecture 10	Chapter 04	Menu Planning
Lecture 11	Chapter 05	Menu Planning
Lecture 12		Case Study Based on Previous lecture
<b>Mid Term Exam</b>		
Lecture 13	Chapter 07	Organizational structure and responsibility
Lecture 14	Chapter 08	Different Types of Services
Lecture 15	Chapter 08	Different Types of Services
Lecture 16	Chapter 09	Introduction to Beverage
Lecture 17	Chapter 09	Introduction to Beverage
Lecture 18	Chapter 11	Preparation for beverage
Lecture 19	Chapter 11	Preparation for beverage
Lecture 20	Chapter 11	Management and service of beverage
Lecture 21	Chapter 18	Presentation
Lecture 22	Chapter 19	Self Development Program
Lecture 23		Case study
Lecture 24	A review class for the final Exam	
<b>Final Examination</b>		

### Assessment for student

Assessment for the course will be based on-

Worksheet(Class Test, Class Percentage, Class participation and assignment )	25%
Presentation and report	15%
Mid Term Exam	20%
Final Exam	40%

The following Grading and point system will be followed:

Numerical Grade	Letter Grade		Grade Point
<b>80% and above</b>	<b>A+</b>	<b>(A plus)</b>	<b>4.0</b>
<b>75% to less than 80%</b>	<b>A</b>	<b>(A regular)</b>	<b>3.75</b>
<b>70% to less than 75%</b>	<b>A-</b>	<b>(A minus)</b>	<b>3.5</b>
<b>65% to less than 70%</b>	<b>B+</b>	<b>(B plus)</b>	<b>3.25</b>
<b>60% to less than 65%</b>	<b>B</b>	<b>(B regular)</b>	<b>3.0</b>
<b>55% to less than 60%</b>	<b>B-</b>	<b>(B minus)</b>	<b>2.75</b>
<b>50% to less than 55%</b>	<b>C+</b>	<b>(C plus)</b>	<b>2.5</b>
<b>45% to less than 50%</b>	<b>C</b>	<b>(C regular)</b>	<b>2.25</b>
<b>40% to less than 45%</b>	<b>D</b>	<b>(D regular)</b>	<b>2.0</b>
<b>Less than 40%</b>	<b>F</b>	<b>(Fail)</b>	<b>0.0</b>

Note 1: If letter grade I (Incomplete) is awarded to any student in any course ,it will indicate that he/she has attended the course but did not appear in the semester final examination .Letter W indicate withdrawn from the course .

Note 2: Assignment should be 1500-2000 words should at first be sent in the email attachment later by binding process .Presentation should be completed before one week of the semester final examination.

### Classroom Policies:

Attendance and participation in class discussion and activities are expected of all students enrolled in this class. Attendance will be taken regularly and at any moment during each class meeting. Students must be present and participating in class discussion and activities in order to obtain credits. If an emergency arises forcing you to be absent from a class period or an activity, it is your responsibility to contact the instructor (in advance if possible) so that an alternative plan can be developed.