

Name : Food Management, Beverage, and Catering					
module/course code :	Student workloads:	Credits (ECTS):	Semester :	Frequency :	Duration :
PAR69008	510 minutes/week	4.53 ECTS	4	Even	1 x per semester
	Types of courses :	Contact hours :	Independent study :	Class size X students :	
	Tutorial/Lecture/Response	150 minutes/week	360 minutes/week	30 students	
1	Prerequisites for participation : no prerequisites				
2	Learning outcomes : <ol style="list-style-type: none"> <li>1. Be able to define, determine, understand, and explain food and beverage management, catering services, the restaurant sector, contracts with travel agencies, catering services, the public sector, and the development of their concepts.</li> <li>2. Be able to define, determine, understand, explain, and analyze menus for food, beverages, and catering services, as well as the operations of food, beverages, and catering services.</li> <li>3. Be able to define, determine, understand, explain, and analyze the control of food, beverages, and catering services, staff issues, and the marketing of food, beverages, and catering services.</li> <li>4. Be able to explain, determine, understand, analyze, and establish quality management in food, beverages, and catering services, as well as current trends and their developments.</li> </ol>				
3	Description : This course develops an excellent and sound foundation for working in a restaurant, catering or other food service enterprise.				
4	Teaching methods: <ol style="list-style-type: none"> <li>1. project work</li> <li>2. case studies</li> <li>3. group work</li> <li>4. lectures</li> <li>5. discussions</li> <li>6. seminars</li> </ol>				
5	Assessment methods: Presentation 10% Discussion 10% 3 Tasks 20% Quiz 10% MIDDLE SEMESTER EXAM 25% FINAL SEMESTER EXAM 25%				
6	Other information e.g. bibliographical references:				

	<ol style="list-style-type: none"> <li>1. Ima Ismara. (2003). Bahan Ajar Kewirausahaan Yogyakarta : UNY</li> <li>2. MGMP SMK Kelompok Pariwisata. <i>Pengelolaan Usaha Jasa Boga</i>.1996</li> <li>3. Phillip Kotler (1997). <i>Marketing Management; Analysis, Planning, Implementetion and Control</i>. Ninth Edition. Printice-Hall. USA</li> <li>4. Phillip Kotler (1997).<i>Dasar-Dasar Pemasaran</i>. Jilid Ke-1 Alih bahasa Allexander Sindoro. Prinhallindo. Jakarta.</li> <li>5. Suprodjo Pusposutardjo. (1999). <i>Pengembangan Budaya Kewirausahaan Melalui Mata Kuliah Keahlian</i>. Yogyakarta: Jurnal P dan PT Vol. 1 No. 9</li> <li>6. Sukanto Reksodiprojo , Tani handoko.<i>Organisasi perusahaan</i> : Teori dan Perilaku.BPFE.Yogyakarta.1983</li> <li>7. T.Hani Handoko.<i>Manajemen</i>.BPFE Yogyakarta</li> <li>8. Thomas C. Kinneer, James R. Taylor. <i>Riset Pemasaran</i>. Jilid Ke-1 Alih bahasa Yohanes Lamarto. Erlangga. Jakarta.</li> <li>9. Barnet, E.M. 1986. Makalah pada Seminar of Orientation for Executive of Medium Sized Hotel di Jakarta.</li> <li>10. Lundberg, Donald. E. 1989. <i>The Hotel and Restaurant Business</i>, Fifth Edition. England: US International University.</li> <li>11. Steadmon, Charles E. 1987. <i>Managing Front Office Operations</i>. The Educational Institute of The American Hotel &amp; Motel Association.</li> <li>12. Tucker, Georgina dan Madelin Schneider. 1987. <i>The Professional Housekeeper</i>.</li> <li>13. Materi Kuliah Hotel Manajemen Sekolah Tinggi Ilmu Ekonomi Pariwisata Indonesia (STIEPARI) Semarang</li> <li>14. Echols, John. M dan Hassan Shadily. 1990. <i>Kamus Inggris Indonesia</i>, Jakarta: Penerbit PT Gramedia.</li> </ol>
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