Course Description

Name of University:	Rangsit University
School/Faculty/Department:	College of Tourism and Hospitality
	Hospitality Industry Program

1. General Information

1. Course ID and Course title

ITS 241: Food and Beverage Service Management

2. Credit units (Number of hours per week for lecture, lab, and self-study)

3 hours (2-2-5)

3. Programme and Categorization of course

This is a required course for Bachelor of Arts in Hospitality Industry and Bachelor of Arts in Tourism, Hospitality and Sports

Wednesday 13.00 - 16.50 hrs.

Section 120

4. Responsible faculty member and list of instructors

Ajarn Nicha Chavalit

Room Atrium II

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Tel. 02 997 2200 or 02 997 2222

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5. Semester/Year level

Semester 2/2025 for Junior

6. Pre-requisite course(s) (if any)

None

7. Co-requisite course(s) (if any)

None

8. Place of study

Rangsit University, Muangake Campus

9. Date of preparation or latest update

August 2025

2. Learning Objectives and Development Objectives

1. Learning objectives

- 1. Study the important of the structure of food and beverage servicing.
- 2. Practice of responsibilities, various service patterns, as well as food and beverage, types and equipment; cross cultural communication, team-working skills and service procedures.

2. Objectives for course development/improvement

Course development aims to prepare students to understand overview of food and beverage businesses along with staff key responsibilities, various service patterns, as well as food and beverage, types and equipment; cross cultural communication, teamworking skills and service procedures with regard to the practice in both laboratory and real situations, handling guests' complaints and problem solving procedures.

3. Course Content and Activities

1. Course content

The structure of food and beverage servicing along with staff key responsibilities, various service patterns, as well as food and beverage, types and equipment; cross cultural communication, team-working skills and service procedures with regard to the practice in both laboratory and real situations, handling guests' complaints and problem solving procedures, study of computer application for food and beverage service management, simulation practices with the use of computer programs.

2. Number of hours per each semester

Lecture	Tutorial	Lab/Field Study/Workshop	Self-study
Lecture 30 hours	Upon requested	Lecture 30 hours	5 hours per week

3. Number of hours per week for advising and academic counseling for individual students

- Students can request for academic advices prior/after classes or in class hours.
- Students can make appointment or stop by at the faculty members' offices during the specified office hours (5 hours per week).
- Students can request academic help through the website of the Department or emails of faculty members and department Facebook or Line.

4. Learning Outcomes

1. Morals and ethics

The course aims to develop students' morals. Students are expected to understand ethics and codes of conducts in their real life and observe ethical, moral and honest behavior both academically and professionally in business dealings.

1.1 Morals and ethics needed to develop

- The students will be taught to perform ethical and honest behavior to comply with professional codes of conducts, rules and regulations of the organizations and the society.
- The students need to practice self-disciplined, responsibilities and punctuality in attending the class and submitting assignments.
- The students need to show respect to other's people's rights and opinions.

1.2 Methodology

- A small group discussion on ethical issues in airline business in general through case discussion and analysis.
- Class management policies: students are required to follow class policies.

1.3 Assessment

- Observing students behavior and class performance, attitude and manner in class.
- Evaluating and analyzing case study with ethical and social responsibilities issues

2. Knowledge

The students will be able to understand the fundamental concepts of sustainable hospitality business management and moral and ethical issues then apply what they have learned in class into the real business world and economic situations.

2.1 Expected knowledge to be gained

The students will be able to:

- Gain overall knowledge of airline business management: to understand the overview and the important of operation and service industry, which will be based knowledge for airline business management.
- Apply the case study findings in airline business management to handle business problems and develop new body of knowledge.
- Update and understand changes in professional norms, values, rules, and regulations according to social change.

2.2 Methodology

- Lecture and assign students to work in small groups assignment that students can apply airline business management knowledge and able to put them in practice in the real business situation.
- Final Examination on airline business management.
- Problem-based learning can test how well students understand the theories and can apply them in case study in question.
- Exercise, case study analysis and presentation.
- Individual and Group assignments

2.3 Assessment

- Examination on theories and application related to airline business management
- Review Exercise
- Case study analysis and presentation.
- A small group assignments

3. Intellectual Skills

The students will be able to critically and logically analyze business problems on airline business management and also utilize theoretical knowledge to solve any business problems related to business.

3.1 Intellectual skills needed to develop

The students will be able to:

- Critically and logically analyze business problems on airline business management.
- Successfully find solutions to business problems.
- Apply theories to develop effective marketing plan.
- Come up with new and innovative ideas in utilizing theoretical knowledge to solve business problems.
- Intellectually and professionally solve the problems.
- Analyze and predict the expected outcomes from decision making, problems solving.
- Initiate and develop systematic, effective, efficient working process with respect to the real situation.

3.2 Methodology

- Lecture and case studies.
- Review exercise and examinations.
- Case study analysis and presentation.
- Individual and group assignments

3.3 Assessment

- Examinations on theories and application.
- Review Exercise
- Case study and Presentation.
- Individual and group assignments.

4. Interpersonal skills and responsibility

The students will be able to cope with changing environmental issues and continuously engage in self and professional development.

4.1 Interpersonal skills and responsibility needed to develop

The students will be able to:

- Identify the cause of problems and develop effective measures to deal with problems.
- Cope with changing environment and develop efficient ethical practices
- Be open and willing to learn and reasonably accept criticism and different opinions.
- Work as a team to analyze and summarize political articles.
- Be responsible for the assignment.
- Possess good leadership and a followership with problem solving skill
- Contribute in making effective solutions to group problems.

4.2 Methodology

- Case study analysis on different airline business management topics.
- Discuss on current situations and applied theories to each situation.
- Individual and group assignment:

4.3 Assessment

- Class interaction.
- Case study presentation and analysis.
- Group assignment: Team work in group

5. Qualitative and communication skills.

The students will be able to possess ability in acquiring and analyzing information in making business decisions. The course also develops quantitative analysis skills and ICT skills to facilitate the analysis of case study.

5.1 Qualitative, Quantitative, and communication skills

The students will be able to:

- Possess and able to apply appropriate quantitative skills and techniques in mathematics, statistics, to solve airline business problems.
- Possess ability in acquiring and analyzing information in making business decisions.

- Possess ability in summarizing, communicating and presenting marketing information effectively.
- Possess discretion in the use of communication and information technology in an appropriate manner.

5.2 Methodology

- Self study on airline business issues from website.
- Examinations.
- Case study analysis and presentation.
- Individual and group assignments

5.3 Assessment

- Mid-term and final exams
- Case study analysis and presentation.
- Individual and group assignments

5. Course Planning and Assessment

1. C	Course planning				
Week	Topics/Details		Learning Activities/Media	Instructor	
1	❖ Introduction to this course	3	Lecture	Ajarn Nicha	
	Introduction to online classroom		Discussion /		
	Introduction to food and beverage		PowerPoint		
	management and operations		Examples		
2	CH 1 : The Food Service Industry	3	Lecture	Ajarn Nicha	
	 Sectors of the food service industry 		Discussion /		
	Food and beverage operations		PowerPoint		
	The meal experience		Examples/Case		
	 Customer service 		study		
	 Food and beverage service 				
	methods				
3	CH 2 : Staff Attributes Skill and	3	Lecture	Ajarn Nicha	
	Knowledge		Discussion /		
	 Success in food and beverage 		PowerPoint		
	service		Examples/Case		
	 Attributes in food and beverage 		study		

	service personnel			
	Key service conventions			
	 Essential technical skills 			
	Interpersonal skills			
	Health, safety and security			
4	CH 3 : Food and Beverage Service Areas	3	Lecture	Ajarn Nicha
	and Equipment		Discussion /	
	 Design and purchasing factors 		PowerPoint	
	❖ Stillroom		Examples/Case	
	❖ Hotplate		study	
	❖ Wash-up			
	 Color and lighting consideration 			
	❖ Bar			
	❖ Furniture			
	❖ Linen			
	Crockery			
	Tableware (flatware, cutlery and			
	hollow-ware)			
	❖ Glassware			
	❖ Disposables			
	 Automatic vending 			
5	CH 4 : The menu, menu knowledge and	3	Lecture	Ajarn Nicha
	accompaniment		Discussion /	
	Purpose of the menu		PowerPoint	
	 Classic menu sequence 		Examples/Case	
	 Classes of menu 		study	
	Menu development			
	Menu and service knowledge			
	Hors d'oeuvres and other			
	appetizers			
	❖ Soups			
	Egg dishes			
	 Pasta and rice dishes 			
	❖ Fish dishes			
	 Meats, poultry and game 			
	 Potatoes, vegetable and salads 			
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	❖ Cheese			
	❖ Sweets			
	❖ Savouries			
	❖ Dessert			
6	CH 5 : Beverage – Non-Alcoholic and	3	Lecture	Ajarn Nicha
	Alcoholic		Discussion /	
	❖ Tea		PowerPoint	
	❖ Coffee		Examples/ Case	
	Chocolate		study/ Practice/	
	Other stillroom beverages		workshop	
	Checking and cleaning beverage			
	making equipment			
	 Non-alcoholic bar beverages (soft 			
	drink)			
	Wine and drinks lists			
	 Cocktail and mixed drinks 			
	❖ Bitters			
	❖ Wine			
	❖ Spirits			
	❖ Liqueurs			
	❖ Beer			
	Cider and perry			
	 Tasting technique 			
	Matching food with wine and other			
	drinks			
	Safe, sensible drinks			
7	Table Manner	3	Lecture	Ajarn Nicha
	Midterm Exam		Discussion/	
			Examples/Case	
			study/ Practice/	
			Brain storming/	
			Exam	
8	CH 6: The Service Sequence (Table	3	Lecture	Ajarn Nicha
	Service)		Discussion /	
	Taking booking		PowerPoint	
	 Preparation for service 		Examples/Case	
	Taking customer food and beverage		study/ Practice	

	orders			
	The order of service			
	 Silver service and service 			
	enhancements			
	 Service of alcoholic beverages 			
	 Clearing during service 			
	 Clearing following service 			
9	CH 7: The Service Sequence (Self-	3	Lecture	Ajarn Nicha
	Service, Assisted Service and Single Point		Discussion /	
	Service)		PowerPoint	
	Service methods		Examples/Case	
	Preparation for service		study/ Practice/	
	The order of service		workshop	
	Clearing during service			
	 Clearing following service 			
10	CH 8: The Service of Breakfast and	3	Lecture	Ajarn Nicha
	Afternoon Tea		Discussion /	
	 Breakfast service 		PowerPoint	
	Afternoon tea service		Examples/Case	
			study/ Practice/	
			workshop	
11	CH 9: Specialized Forms of Services	3	Lecture	Ajarn Nicha
	❖ Service in situ		Discussion /	
	❖ Floor/room service		PowerPoint	
	Lounge service		Examples/Case	
	 Hospital tray service 		study/ Practice/	
	Home delivery		workshop	
	 Airline tray service 			
	❖ Rail service			
12	CH 10: Enhanced Service Techniques	3	Lecture	Ajarn Nicha
	Guéridon service		Discussion/	
	Introduction to carving, jointing and		PowerPoint	
	filleting		Examples/Case	
	Flambé lamps, suzette pan and		study/ Practice/	
ĺ	hotplates	l	workshop	l l

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	Hor d'oeuvres and other starters			
	 Salads and dressings 			
	Soups			
	Hot fish dishes			
	 Stakes and meat dishes 			
	Meat joints			
	 Poultry and game 			
	Sweet dishes			
	 Fresh fruit 			
13	CH 11: Events	3	Lecture	Ajarn Nicha
	 Types of events 		Discussion /	
	 Event service staff roles 		PowerPoint	
	 Event administration 		Examples/Case	
	 Event organization 		study/ Practice/	
	Weddings		workshop	
	 Out-door catering (off-premise 			
	catering)			
	CH 12: Supervisory Aspects of Food and	3	Lecture	Ajarn Nicha
	Beverage Service		Discussion /	
	 Legal consideration 		PowerPoint	
	 Sales promotion 		Examples/	
	 Customer relations 		Exercise/Case	
	 Staffing level, staff organization and 		study/ Practice/	
	training		workshop	
	 Food and beverage pricing 			
	Food and beverage revenue control			
	 Beverage control 			
	 Performance measures 			
15	Final Project	3	Lecture	Ajarn Nicha
	Presentation by student		Discussion /	
	Review		PowerPoint	
			Examples/	
			Practice/	
			workshop	
	Final Examina	ition		

2.	Assessment			
Activity	Learning Outcome	Assessment Method	Assessment	Marks
			Week	Allocation
1	2.1, 2.2, 2.3, 2.4,	Midterm Examination	Class meeting	20%
	2.5, 2.6, 3.1, 3.2,		#7	
	3.3, 3.4, 3.5, 3.6,			
	3.7, 5.1, 5.2, 5.3,	Final Examination	Class Meeting	40%
	5.4		#16	
2	1.1, 1.2, 1.3, 2.1,	Individual & Group	Entire	30%
	2.2, 2.3, 2.4, 2.5,	Assignment	semester	
	2.6, 3.1, 3.2, 3.3,			
	3.4, 3.5, 3.6, 3.7,			
	4.1, 4.2, 4.3, 4.4,			
	4.5, 4.6, 4.7, 5.1,			
	5.2, 5.3, 5.4			
3	1.1, 1.2, 1.3, 2.1,	Class Attendance and	Entire	10%
	2.2, 2.3, 2.4, 2.5,	Participation	semester	
	2.6, 3.1, 3.2, 3.3,			
	3.4, 3.5, 3.6, 3.7,			
	4.1, 4.2, 4.3, 4.4,			
	4.5, 4.6, 4.7, 5.1,			
	5.2, 5.3, 5.4			

6. Course Resources

Required text books and readings
 Handout: ITS 241: Food and Beverage Service Management

2. Supplementary reading list/references

 $Cousin,\,C.,\,Lillicrap,\,D.\,\,and\,\,Weekes,\,S.\,\,(2017).\,\,\textbf{Food}\,\,\textbf{and}\,\,\textbf{Beverage}\,\,\textbf{Services.}$

Hodder Education: London.

- 3. Recommended reading list/references
 - None

7. Course Feedback and Improvement

1. Course evaluation by students

- Discussion with students
- End-semester questionnaire
- Class evaluation
- Question and answer session in class

2. Other methods of course evaluation

- Discussion with experts

3. Course development and improvement

- Research
- Seminars
- Course workshop and meeting
- Course mentor
- Class observation
- Knowledge sharing

4. Quality assurance of the course

- Internal committee
- External committee
- Internal quality assurance
- External quality assurance

5. Course revision and development plan

- Major revision every 5 years
- Minor revision where appropriate