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Course Unit Program
Food & Beverage Production Management

Academic Year 2023/2024

1. Organic Unit

Faculty of Business and Economic Sciences

2. Course

Tourism Management

3. Cycle

1st

4. Course Unit

Food & Beverage Production Management (V2131)

5. Scientific Area

6. Curricular Year

3rd

7. Type of Curricular Unit / Semester

1st Semester



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8. Class type and workload (work time)

Theoretical classes:

Practical classes:

Theoretical-Practical Classes 30,00

Tutorial Guidance: 20,00

9. ECTS Credits

6,00

10. Scientific Area Coordinator

11. Regent

Prof. Doutora MICHELLE LINS DE MORAES

12. Assistants

13. Teaching Language

Portuguese

14. General Objectives

To develop strategic and operational skills related to restaurant management.

15. Specific Objectives

This course is designed for students to critically explore the complexity of managing establishments in the catering sector, in terms of key concepts, strategies and practical skills.

16. Skills to be acquired

1. To understand the main aspects inherent in the management of establishments in the catering sector;
2. To use the studied dimensions to develop the competitive advantage of these organizations;
3. To analyze industry trends and innovation possibilities.

17. Teaching Methodology

The focus will be active learning strategies, namely: cooperative learning, brainstorming, creative controversy, discussion of the topics studied and case studies, peer feedback, group research and concept maps.

External speakers will be invited to discuss specific issues related to the content of this curricular unit, in order to improve students' understanding of the topics covered.



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18. Course Unit Program

1. Introduction.
2. Restaurant sector organizations.
 - 2.1 The main types of organizations and the needs of the different segments.
 - 2.2 How organizations in the restaurant sector work.
3. The supply chain and restaurant management.
 - 3.1 Purchase and storage.
 - 3.2 Production and quality.
 - 3.3 Supply chain and sustainability.
4. The menu.
 - 4.1 Planning menus.
 - 4.2 Types of menus.
 - 4.3 Menu analysis.
5. Costs, pricing, and profitability.
 - 5.1 Costs factors.
 - 5.2 Cost control.
 - 5.3 Pricing.
 - 5.4 Analytical methods to analyze the profitability.
6. HACCP.
 - 6.1 Legislation.
 - 6.2 Microorganisms.
 - 6.3 Environmental hygiene.
 - 6.4 Facilities.
 - 6.5 Personal hygiene.
 - 6.6 Raw materials.
 - 6.7 Product storage.
 - 6.8 Preparation.
 - 6.9 Storage and waste.
 - 6.10 Transportation.
 - 6.11 Distribution.
7. Trends and innovation in the restaurant sector.
 - 7.1 Trends.
 - 7.2 Innovation.
 - 7.3 Co-creation and smart specialization.

19. Assessment Methods

Two written tests and two group assignments.



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20. Didactic Resources

1. Collection of texts;
2. Scientific papers;
3. Worksheets;
4. Case studies;
5. Internet Resources.

21. Sustainability Objectives

To foster territorial economic growth and development;
To spur agricultural productivity by promoting the production, use and sale of local produce in tourist destinations and its full integration in the tourism value chain;
To have a knock-on effect on population health and well-being;
To give access to decent work opportunities in the tourism sector.

22. Keywords

Management
Restoration
Sustainability
Innovation



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23. Main Bibliography

Author(s): Davis, B., Lockwood, A., Alcott, P., & Pantelidis, I. S.
Title: Food and Beverage Management
Edition: 6^a Year: 2018
Local: New York
Publisher: Routledge

Author(s): Gomes, V.
Title: Introdução à Gestão de Alimentação e Bebidas
Edition: 1^a Year: 2017
Local: Lisboa
Publisher: Lidel

Author(s): Mattel, B.
Title: Catering: A Guide to Managing a Successful Business Operation
Edition: 2^a Year: 2015
Local:
Publisher: Wiley

24. Complementary Bibliography

Author(s): Carvalho, J. C. C.
Title: Logística e Gestão da Cadeia de Abastecimento
Edition: 3^a Year: 2020
Local: Lisboa
Publisher: Sílabo

Author(s): Dopson, L. R., & Hayes, D. K.
Title: Food and Beverage Cost Control
Edition: 7^a Year: 2019
Local: New Jersey
Publisher: Wiley



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Ficha técnica MIP / MIP Datasheet	
Título / Title	Course Unit Program 'GESTÃO DA RESTAURAÇÃO': Academic Year 2023/2024
Autor / Author	Prof. Doutora MICHELLE LINS DE MORAES
Classificação / Classification	-
Descritores / Descriptors	-
Colaborador(es) / Colaborator(s)	-
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