



UNIVERSIDADE LUSÍADA
LISBOA

Course Unit Program
Food & Beverage Production Management

Academic Year 2024/2025

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. Doutor ANTÓNIO AUGUSTO TEIXEIRA DA COSTA

12. Assistants

13. Teaching Language

Portuguese

14. General Objectives

Provide students with the knowledge necessary to manage a restaurant establishment.

15. Specific Objectives

Transmit essential knowledge of management, management control and operations and financial management in the area of food and beverages (F & B);

Critically explore the complexity of managing establishments in the restaurant sector, in terms of main concepts, strategies and practical skills.

16. Skills to be acquired

Know the food and beverage (F&B) activity;

Establish food and beverage (F&B) management planning and control;

Understand the engineering of lists and menus;

Know how to budget the food and beverage sector;

Master the restoration management activity;

Know how to determine costs, prices and profitability of restaurant management;

Learn hygiene and food safety standards in the restaurant sector;

Critically analyze sector trends and possibilities for innovation.



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17. Teaching Methodology

Theoretical-practical classes;
Analysis of real practical cases.

18. Course Unit Program

- 1- Food and drinks (F&B)
 - 1.1 Introduction
 - 1.2 Procurement and inventory management
 - 1.3 Food and beverage control
 - 1.4 Analysis and preparation of lists and comments
 - 1.5 Budgeting for food and drinks
- 2 Restoration
 - 2.1 Organizations in the restaurant sector
 - 2.2 The product under restoration
 - 2.3 Menu development and profitability analysis
 - 2.4 Business profitability
 - 2.5 Hygiene and safety. HACCP Principles
 - 2.6 Trends and innovation in the restaurant sector.

19. Assessment Methods

Preparation of two group works;

Carrying out two mandatory written tests.

20. Didactic Resources

Texts;
Articles;
Exercises;
Case studies;
Teacher's Powerpoint.

21. Sustainability Objectives

The subject is guided by the Sustainable Development Goals (SDGs), with a special focus on the objectives:

- 2- Eradicate hunger;
- 4- Quality education;
- 5- Gender equality;
- 6- Drinking water and sanitation;
- 8- Decent work and economic growth;
- 12-Sustainable production and consumption;
- 14-Protect marine life; It is
- 15- Protect terrestrial life.



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22. Keywords

Management
Food and beverages (F&B)
Budgeting
Restoration
Sustainability
Innovation.

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: 2019
Local: Lisboa
Publisher: Lidel

Author(s): Gomes, V.
Title: Gestão da Restauração
Edition: 1^a Year: 2020
Local: Lisboa
Publisher: Lidel

24. Complementary Bibliography

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

Author(s):
Title:
Edition: Year:
Local:
Publisher:



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Ficha técnica MIP / MIP Datasheet	
Título / Title	Course Unit Program 'GESTÃO DA RESTAURAÇÃO': Academic Year 2024/2025
Autor / Author	Prof. Doutor ANTÓNIO AUGUSTO TEIXEIRA DA COSTA
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