

# Hotel Operation, F&B Division

<b>Goal</b>	To learn the operations of the food & beverage department
<b>Objectives</b>	<ul style="list-style-type: none"> <li>• To learn sub divisions of the food &amp; beverage department</li> <li>• To learn the skills of the F&amp;B directors</li> <li>• To learn the kitchen organization in a hotel</li> <li>• To learn the types of Bar Controls</li> <li>• To learn the duties of the Director of Catering</li> <li>• To learn the trends in Food &amp; Beverage Operations</li> </ul>
<b>Length</b>	This lesson will take approximately 45 minutes
<b>Content outline</b>	<p><b>I. Hotel Operations- F&amp;B Division</b></p> <p>A. F&amp;B Division            B. Skills for F&amp;B Directors            C. Kitchen Organization            D. Bar Controls            E. Director of Catering            F. Catering Department            G. Catering Business            H. Trends in Food &amp; Beverage Operations</p>
<b>Learning Activities</b>	<p>Learners will engage in the following activities during this lesson</p> <ul style="list-style-type: none"> <li>• Listening the instructor</li> <li>• Taking notes during the lecture</li> </ul>
<b>Evaluation Strategy</b>	I will know learners have mastered this content by: Written Exams, Quizzes, Case Studies