



Course description

F&B Practical Application

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Validated by: Curriculum & Course Development Committee

Template Information:

Reference: 03-D004-GW
Distribution: GIHE Worldwide
Department: Practical Arts
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Course details

Course name: **F&B Practical Application**

Course code: **EY-IHB1006**

Learning level: **4**

Semester: **1**

US credits: **3**

ECTS credits: **0**

Contact hours: **45**

Independent learning hours: **90**

Total hours: **135**

Course overview

This course immerses students in the world of fine dining, focusing on the workings of gastronomy and service excellence within a professional gastronomic environment. Students will gain hands-on experience in a fine dining kitchen and service setting, learning to apply principles of precision, attention to detail, and exemplary service. Guided by industry professionals, students will enhance their skills in presenting, promoting, and serving, all while evaluating the critical role these elements play in enhancing guest experience.

Intended Learning Outcomes

On successful completion of this course, you should be able to:

- LO1 Apply principles and techniques of service excellence in real-world gastronomic service scenarios.
- LO2 Enhance the guest experience in upscale dining settings by using appropriate service techniques, strategies, and skills.
- LO3 Execute culinary and service tasks with high accuracy and attention.
- LO4 Demonstrate skills in effective communication and collaboration within a team setting in a professional kitchen and service environment.

Learning Resources

Course textbook

N/A

Other course resources are available via the course Moodle page.

Main Course Themes

The course will cover the following areas of study:

- Real-world Application
- Menu Knowledge and Presentation
- Collaboration and Teamwork.
- Professionalism in Gastronomy
- Service Excellence
- Precision in Culinary Techniques
- Guest Experience Management

Learning and Teaching Methodology

The teaching and learning approach will be structured around the following activities:

- Hands-on kitchen training.
- Service simulations.
- Menu analysis and tasting.
- Practicum in a gastronomic restaurant.
- Reflective Journals and Forums.
- Peer Review and discussions.

Assessment

Assessment 1

Type: Test

Individual ☒ Group ☐

Percentage: 20% - Test conducted online prior to practical application shifts. The test will include preparatory material covering the key principles of a fine dining restaurant culinary philosophy and service standards.

Learning outcome assessed:

- LO1
- LO2

Assessment 2

Type: Hospitality Professional Standards

Individual ☒ Group ☐

Percentage: 80% - Students will be assessed on their practical skills in three key areas: Kitchen, Service and Bar Application. This assessment will be conducted by service staff observing and grading technique and application during real-life simulations in various dining settings.

Learning outcome assessed:

- LO1
- LO2
- LO3
- LO4

Resit

Type: Test