

# FM: L5 - Food and Beverage Management

[View Online](#)

---

1.

Faculty of Management Resource Guides (including Referencing).  
[http://libguides.bournemouth.ac.uk/prf.php?account\\_id=91536](http://libguides.bournemouth.ac.uk/prf.php?account_id=91536)

2.

How to access reading list e-resource (articles, ebooks etc.) especially if you are off campus.  
<https://www1.bournemouth.ac.uk/discover/library/using-library/how-guides/how-access-e-resources-exam-papers>

3.

Cousins, John A., Foskett, David, Pennington, Andrew. Food and Beverage Management: For the Hospitality, Tourism and Event Industries. 3rd ed. Goodfellow Publishers; 2011.  
<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=835812#>

4.

Cousins, John A., Foskett, David, Pennington, Andrew. Food and Beverage Management: For the Hospitality, Tourism and Event Industries. 3rd ed. Goodfellow; 2011.

5.

Foskett D, Rippington N, Paskins P, Thorpe S. Practical Cookery: For Level 2 NVQS and Apprenticeships. 13th edition. Hodder Education; 2015.  
<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=2066677>

6.

Foskett D, Paskins P. The Theory of Hospitality & Catering: For Levels 3 and 4. 12th edition. Hodder Education; 2011.

<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=714513>

7.

Foskett D, Paskins P. The Theory of Hospitality & Catering: For Levels 3 and 4. 12th ed. Hodder Education; 2011.

8.

Sloan P, Legrand W, Chen JS. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. Third edition. Routledge; 2016.

<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=1409996>

9.

Legrand W, Sloan P, Chen JS. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. Third edition. Routledge; 2016.

10.

Sloan P, Legrand W, Chen JS. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. Routledge; 2012.

11.

Sloan P, Legrand W, Chen JS. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. 2nd ed. Routledge; 2013.

<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=1125233>

12.

Jones P. Hospitality Operations: A Systems Approach. Continuum; 2003.

13.

Campbell J, Foskett D, Ceserani V. Practical Cookery. 11th ed. Hodder Education; 2008.

14.

Nenes MF. Wine, Beer, and Spirits Handbook :A Guide to Styles and Service. Wiley; 2009.

15.

LaVilla, Joe. The Wine, Beer, and Spirits Handbook : A Guide to Styles and Service. Wiley.; 2010.

<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=278491>

16.

Micallef J. Scotch Whisky, Its History, Production and Appreciation. Antioch Downs Press; 2015.

17.

Or M. Star Quality Hospitality - The Key to a Successful Hospitality Business. Rethink Press Limited; 2014.

18.

Johnson S. Who Moved My Cheese?: An Amazing Way to Deal with Change in Your Work and in Your Life. Vermilion; 1999.

19.

Foskett D, Ceserani V, Kinton R. Ceserani and Kinton's the Theory of Catering. Eleventh edition. Hodder Arnold; 2007.

<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&>

db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=697685

20.

Cousins JA, Lillicrap DR, Weekes S. Food and Beverage Service. 9th edition. Hodder Education, an Hachette UK Company; 2014.

<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=4953756>

21.

Dittmer P, Keefe JD. Principles of Food, Beverage, and Labor Cost Controls. 9th ed. John Wiley; 2009.

<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=362071>

22.

Adams MR, Moss MO, McClure PJ. Food Microbiology. 4th edition. Royal Society of Chemistry; 2016.

23.

Davis B. Food and Beverage Management. 5th ed. Butterworth-Heinemann; 2011.

24.

Ninemeier JD, American Hotel & Lodging Educational Institute. Planning and Control for Food and Beverage Operations. 7th ed. American Hotel & Lodging Educational Institute; 2009.

25.

Ninemeier JD, Hayes DK. Restaurant Operations Management: Principles and Practices. 1st ed. Pearson Prentice Hall; 2006.

26.

Pavesic DV. Fundamental Principles of Restaurant Cost Control. 2nd ed. Pearson Prentice Hall; 2005.

27.

Gregoire MB, Spears MC. Foodservice Organizations: A Managerial and Systems Approach. 6th ed. Prentice Hall; 2006.

28.

Sprenger RA. Hygiene for Management: A Text for Food Safety Courses. 17th ed. Highfield.co.uk; 2014.

29.

Getz D, Robinson R, Andersson T, Vujicic S. Foodies and Food Tourism. Goodfellow Publishers; 2014.  
<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=854504>

30.

Getz D, Robinson R, Andersson T, Vujicic S. Foodies and Food Tourism. Goodfellow Publishers; 2014.

31.

Mortimore S, Wallace C. HACCP: A Food Industry Briefing. Second edition. Wiley Blackwell; 2015. <https://bournemouth.on.worldcat.org/oclc/893897663>

32.

Mortimore S, Wallace C. HACCP. Vol A food industry briefing. 2nd edition. Wiley Blackwell; 2015.  
<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=1895449#>

33.

Mortimore S, Wallace C. HACCP: A Food Industry Briefing. Second edition. Wiley Blackwell; 2015.  
<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=1895449#>

34.

The Industry Guide to Good Hygiene Practice: Catering Guide. British Hospitality Association; 2016.

35.

Plimsoll Publishing. UK Corporate Entertainment: Main and Summary Analysis. Vol Plimsoll analysis. 2nd edition, May 2013 update. Plimsoll Publishing; 2013.  
<https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123682/View>

36.

Plimsoll Publishing. UK Event Caterers: Main and Summary Analysis. 2nd edition. May 2014 update. Plimsoll Publishing; 2014.  
<https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123683/View>

37.

Plimsoll Publishing. UK Event Management - an Industry Overview. Vol Plimsoll analysis. 2nd ed. Plimsoll Publishing; 2010.

38.

Plimsoll Publishing. UK Event Caterers: Main and Summary Analysis and How to Use. Vol Plimsoll analysis. 4th Edition (Oct 2013). Plimsoll Publishing; 2013.  
<https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123681/View>

39.

EPICURIOUS: THE WORLD'S GREATEST RECIPE COLLECTION.

40.

Plimsoll Publishing. UK Corporate Entertainment - an Industry Overview. Vol Plimsoll analysis. 2nd ed. Plimsoll Publishing; 2010.

<https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123670/View>

41.

Tesone, D. V. Principles of Management for the Hospitality Industry. Vol The management of hospitality and tourism enterprises series. Butterworth-Heinemann; 2009.

42.

International Journal of Contemporary Hospitality Management. International journal of contemporary hospitality management.

<https://bournemouth.on.worldcat.org/oclc/45281068>

43.

International journal of hospitality management. International journal of hospitality management. <https://bournemouth.on.worldcat.org/oclc/222765662>

44.

Journal of restaurant & foodservice marketing. Journal of restaurant & foodservice marketing. <https://bournemouth.on.worldcat.org/oclc/981620050>

45.

Journal of foodservice business research. Journal of foodservice business research. <https://bournemouth.on.worldcat.org/oclc/48428555>

46.

British Beer and Pub Association (BBPA) Statistical Handbook: a compilation of drinks industry statistics. Published online 2008.

<http://capitadiscovery.co.uk/bournemouth-ac/items?query=beer+and+pub+association+statistical+handbook&sort=publishedyear:d>

47.

UK Hospitality. <https://www.ukhospitality.org.uk/>

48.

Institute of Hospitality. <https://www.instituteofhospitality.org/>

49.

Hospitality News. <http://www.bighospitality.co.uk/>

50.

Caterer.

<https://search.ebscohost.com/login.aspx?direct=true&db=bsu&jid=IHL&site=ehost-live>

51.

Decanter: the world's best wine magazine.

<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=edspub&AN=edp4410774&site=eds-live&scope=site>

52.

People 1st - Research & Policy, Talent Management & Training Solutions.

<http://www.people1st.co.uk/>

53.

Home - BII Awarding Body. <http://biiab.bii.org/home>

54.

Brotherton B. Researching Hospitality and Tourism: A Student Guide. SAGE; 2008.

<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=880858>



55.

Brotherton B. Researching Hospitality and Tourism. Second edition. SAGE; 2015.

56.

Saunders M, Lewis P, Thornhill A. Research Methods for Business Students. 6th ed. Pearson; 2012.

57.

Cottrell, S. Skills for Success: Personal Development and Employability. Vol Palgrave study skills. Third edition. Palgrave Macmillan; 2015.

58.

McMillan K, Weyers JDB. The Smarter Student: Skills and Strategies for Success at University. Prentice Hall; 2007.