## FM: L5 - Food and Beverage Management



Adams, M. R., M. O. Moss, and Peter J. McClure. 2016. Food Microbiology. 4th edition. Cambridge: Royal Society of Chemistry.

Anon. 2008. 'British Beer and Pub Association (BBPA) Statistical Handbook: A Compilation of Drinks Industry Statistics'.

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

Anon. n.d.-a. 'Caterer'. Retrieved (https://search.ebscohost.com/login.aspx?direct=true&db=bsu&jid=IHL&sit e=ehost-live).

Anon. n.d.-b. 'Decanter: The World's Best Wine Magazine'.

Anon. n.d.-c. 'EPICURIOUS: THE WORLD'S GREATEST RECIPE COLLECTION'.

Anon. n.d.-d. 'Faculty of Management Resource Guides (Including Referencing)'. Retrieved (http://libguides.bournemouth.ac.uk/prf.php?account\_id=91536).

Anon. n.d.-e. 'Home - BII Awarding Body'. Retrieved (http://biiab.bii.org/home).

Anon. n.d.-f. 'Hospitality News'. Retrieved (http://www.bighospitality.co.uk/).

Anon. n.d.-g. 'How to Access Reading List E-Resource (Articles, Ebooks Etc.) Especially If You Are off Campus.'

Anon. n.d.-h. 'Institute of Hospitality'. Retrieved (https://www.instituteofhospitality.org/).

Anon. n.d.-i. 'International Journal of Contemporary Hospitality Management.' International Journal of Contemporary Hospitality Management.

Anon. n.d.-j. 'International Journal of Hospitality Management.' International Journal of Hospitality Management.

Anon. n.d.-k. 'Journal of Foodservice Business Research.' Journal of Foodservice Business Research.

Anon. n.d.-l. 'Journal of Restaurant & Foodservice Marketing.' Journal of Restaurant & Foodservice Marketing.

Anon. n.d.-m. 'People 1st - Research & Policy, Talent Management & Training Solutions'. Retrieved (http://www.people1st.co.uk/).

Anon. n.d.-n. 'UK Hospitality'. Retrieved (https://www.ukhospitality.org.uk/).

Brotherton, Bob. 2008. Researching Hospitality and Tourism: A Student Guide. Los Angeles: SAGE.

Brotherton, Bob. 2015. Researching Hospitality and Tourism. Second edition. Los Angeles: SAGE

Campbell, John, David Foskett, and Victor Ceserani. 2008. Practical Cookery. 11th ed. London: Hodder Education.

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

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

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

Cousins, John A., D. R. Lillicrap, and Suzanne Weekes. 2014. Food and Beverage Service. 9th edition. London: Hodder Education, an Hachette UK Company.

Davis, Bernard. 2011. Food and Beverage Management. 5th ed. Oxford: Butterworth-Heinemann.

Dittmer, Paul, and J. Desmond Keefe. 2009. Principles of Food, Beverage, and Labor Cost Controls. 9th ed. Hoboken, N.J.: John Wiley.

Foskett, David, Victor Ceserani, and Ronald Kinton. 2007. Ceserani and Kinton's the Theory of Catering. Eleventh edition. London: Hodder Arnold.

Foskett, David, and Patricia Paskins. 2011a. The Theory of Hospitality & Catering: For Levels 3 and 4. 12th edition. London: Hodder Education.

Foskett, David, and Patricia Paskins. 2011b. The Theory of Hospitality & Catering: For Levels 3 and 4. 12th ed. London: Hodder Education.

Foskett, David, Neil Rippington, Patricia Paskins, and Steve Thorpe. 2015. Practical Cookery: For Level 2 NVQS and Apprenticeships. 13th edition. London: Hodder Education.

Getz, Donald, Richard Robinson, Tommy Andersson, and Sanja Vujicic. 2014a. Foodies and Food Tourism. Oxford: Goodfellow Publishers.

Getz, Donald, Richard Robinson, Tommy Andersson, and Sanja Vujicic. 2014b. Foodies and Food Tourism. Oxford: Goodfellow Publishers.

Gregoire, Mary B., and Marian C. Spears. 2006. Foodservice Organizations: A Managerial and Systems Approach. 6th ed. Harlow: Prentice Hall.

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

Jones, Peter. 2003. Hospitality Operations: A Systems Approach. London: Continuum.

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

Legrand, Willy, Philip Sloan, and Joseph S. Chen. 2016. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. Third edition. London: Routledge.

McMillan, Kathleen, and Jonathan D. B. Weyers. 2007. The Smarter Student: Skills and Strategies for Success at University. Harlow: Prentice Hall.

Micallef, Joseph. 2015. Scotch Whisky, Its History, Production and Appreciation. Portland: Antioch Downs Press.

Mortimore, Sara, and Carol Wallace. 2015a. HACCP. Vol. A food industry briefing. 2nd edition. Chichester, West Sussex: Wiley Blackwell.

Mortimore, Sara, and Carol Wallace. 2015b. HACCP: A Food Industry Briefing. Second edition. Chichester, West Sussex: Wiley Blackwell.

Mortimore, Sara, and Carol Wallace. 2015c. HACCP: A Food Industry Briefing. Second edition. Chichester, England: Wiley Blackwell.

Nenes, Michael F. 2009. Wine, Beer, and Spirits Handbook: A Guide to Styles and Service. Hoboken, N.J. Wiley.

Ninemeier, Jack D. and American Hotel & Lodging Educational Institute. 2009. Planning and Control for Food and Beverage Operations. 7th ed. Lansing, Mich: American Hotel & Lodging Educational Institute.

Ninemeier, Jack D., and David K. Hayes. 2006. Restaurant Operations Management: Principles and Practices. 1st ed. Upper Saddle River, N.J.: Pearson Prentice Hall.

Or, Monica. 2014. Star Quality Hospitality - The Keyto a Successful Hospitality Business. Rethink Press Limited.

Pavesic, David V. 2005. Fundamental Principles of Restaurant Cost Control. 2nd ed. Upper Saddle River, N.J.: Pearson Prentice Hall.

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

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

Plimsoll Publishing. 2013a. UK Corporate Entertainment: Main and Summary Analysis. Vol.

Plimsoll analysis. 2nd ediion, May 2013 update. Plimsoll Publishing.

Plimsoll Publishing. 2013b. UK Event Caterers: Main and Summary Analysis and How to Use. Vol. Plimsoll analysis. 4th Edition (Oct 2013). Stockton: Plimsoll Publishing.

Plimsoll Publishing. 2014. UK Event Caterers: Main and Summary Analysis. 2nd edition. May 2014 update. Stockton: Plimsoll Publishing.

Saunders, Mark, Philip Lewis, and Adrian Thornhill. 2012. Research Methods for Business Students. 6th ed. Harlow: Pearson.

Sloan, Philip, Willy Legrand, and Joseph S. Chen. 2012. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. London: Routledge.

Sloan, Philip, Willy Legrand, and Joseph S. Chen. 2013. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. 2nd ed. London: Routledge.

Sloan, Philip, Willy Legrand, and Joseph S. Chen. 2016. Sustainability in the Hospitality Industry: Principles of Sustainable Operations. Third edition. Abingdon, Oxon: Routledge.

Sprenger, Richard A. 2014. Hygiene for Management: A Text for Food Safety Courses. 17th ed. Doncaster: Highfield.co.uk.

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