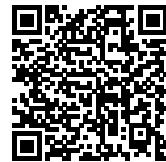


FM: L5 - Food and Beverage Management

[View Online](#)

Adams, M.R., Moss, M.O. and McClure, P.J. (2016) Food microbiology. 4th edition. Cambridge: Royal Society of Chemistry.

'British Beer and Pub Association (BBPA) Statistical Handbook: a compilation of drinks industry statistics' (2008). London: Brewing Publications. Available at: <http://capitadiscovery.co.uk/bournemouth-ac/items?query=beer+and+pub+association+statistical+handbook&sort=publishedyear:d>.

Brotherton, B. (2008) Researching hospitality and tourism: a student guide [electronic resource]. Los Angeles: SAGE. Available at: <https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=880858>.
Brotherton, B. (2015) Researching hospitality and tourism. Second edition. Los Angeles: SAGE.

Campbell, J., Foskett, D. and Ceserani, V. (2008) Practical cookery. 11th ed. London: Hodder Education.

Caterer (no date). Available at: <https://search.ebscohost.com/login.aspx?direct=true&db=bsu&jid=IHL&site=ehost-live>.

Cottrell, S. (2015) Skills for success: personal development and employability. Third edition. Basingstoke: Palgrave Macmillan.

Cousins, J.A., Lillicrap, D.R. and Weekes, S. (2014) Food and beverage service [electronic resource]. 9th edition. London: Hodder Education, an Hachette UK Company. Available at: <https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=4953756>.

Cousins, John A., Foskett, David, and Pennington, Andrew (2011a) Food and beverage management: for the hospitality, tourism and event industries [e-book]. 3rd ed. Woodstock: Goodfellow Publishers. Available at: <https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=835812#>.

Cousins, John A., Foskett, David, and Pennington, Andrew (2011b) Food and beverage management: for the hospitality, tourism and event industries. 3rd ed. Oxford: Goodfellow.

Davis, B. (2011) Food and beverage management. 5th ed. Oxford: Butterworth-Heinemann.

'Decanter: the world's best wine magazine' (no date). Available at:
<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=edspub&AN=edp4410774&site=eds-live&scope=site>.
Dittmer, P. and Keefe, J.D. (2009) Principles of food, beverage, and labor cost controls [electronic resource]. 9th ed. Hoboken, N.J.: John Wiley. Available at:
<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=362071>.
EPICURIOS: THE WORLD'S GREATEST RECIPE COLLECTION (no date).

Faculty of Management Resource Guides (including Referencing) (no date). Available at:
http://libguides.bournemouth.ac.uk/prf.php?account_id=91536.

Foskett, D. et al. (2015) Practical cookery: for level 2 NVQs and apprenticeships [electronic resource]. 13th edition. London: Hodder Education. Available at:
<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=2066677>.

Foskett, D., Ceserani, V. and Kinton, R. (2007) Ceserani and Kinton's the theory of catering . Eleventh edition. London: Hodder Arnold. Available at:
<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=697685>.

Foskett, D. and Paskins, P. (2011a) The theory of hospitality & catering: for levels 3 and 4 [electronic resource]. 12th edition. London: Hodder Education. Available at:
<https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=714513>.
Foskett, D. and Paskins, P. (2011b) The theory of hospitality & catering: for levels 3 and 4. 12th ed. London: Hodder Education.

Getz, D. et al. (2014a) Foodies and food tourism [electronic resource]. Oxford: Goodfellow Publishers. Available at:
<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=854504>.

Getz, D. et al. (2014b) Foodies and food tourism. Oxford: Goodfellow Publishers.

Gregoire, M.B. and Spears, M.C. (2006) Foodservice organizations: a managerial and systems approach. 6th ed. Harlow: Prentice Hall.

Home - BII Awarding Body (no date). Available at: <http://biiab.bii.org/home>.

Hospitality News (no date). Available at: <http://www.bighospitality.co.uk/>.

'How to access reading list e-resource (articles, ebooks etc.) especially if you are off campus.' (no date). Available at:
<https://www1.bournemouth.ac.uk/discover/library/using-library/how-guides/how-access-e-resources-exam-papers>.

Institute of Hospitality (no date). Available at: <https://www.instituteofhospitality.org/>.

'International Journal of Contemporary Hospitality Management.' (no date) International journal of contemporary hospitality management. [Preprint]. Available at:
<https://bournemouth.on.worldcat.org/oclc/45281068>.

'International journal of hospitality management.' (no date) International journal of hospitality management. [Preprint]. Available at:
<https://bournemouth.on.worldcat.org/oclc/222765662>.

Johnson, S. (1999) Who moved my cheese?: an amazing way to deal with change in your work and in your life. London: Vermilion.

Jones, P. (2003) Hospitality operations: a systems approach. London: Continuum.

'Journal of foodservice business research.' (no date) Journal of foodservice business research. [Preprint]. Available at: <https://bournemouth.on.worldcat.org/oclc/48428555>.

'Journal of restaurant & foodservice marketing.' (no date) Journal of restaurant & foodservice marketing. [Preprint]. Available at:
<https://bournemouth.on.worldcat.org/oclc/981620050>.

LaVilla, Joe (2010) The Wine, Beer, and Spirits Handbook : A Guide to Styles and Service. Hoboken, N.J.: Wiley. Available at:
<http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=278491>.

Legrand, W., Sloan, P. and Chen, J.S. (2016) Sustainability in the hospitality industry: principles of sustainable operations. Third edition. London: Routledge.

McMillan, K. and Weyers, J.D.B. (2007) The smarter student: skills and strategies for success at university. Harlow: Prentice Hall.

Micallef, J. (2015) Scotch whisky, its history, production and appreciation. Portland: Antioch Downs Press.

Mortimore, S. and Wallace, C. (2015a) HACCP [electronic resource]. 2nd edition. Chichester, West Sussex: Wiley Blackwell. Available at:
[#.](https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=1895449)

Mortimore, S. and Wallace, C. (2015b) HACCP: a food industry briefing. Second edition. Chichester, West Sussex: Wiley Blackwell. Available at:
<https://bournemouth.on.worldcat.org/oclc/893897663>.

Mortimore, S. and Wallace, C. (2015c) HACCP: a food industry briefing [electronic resource]. Second edition. Chichester, England: Wiley Blackwell. Available at:
[#.](https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=1895449)

Nenes, M.F. (2009) Wine, beer, and spirits handbook :a guide to styles and service. Hoboken, N.J: Wiley.

Ninemeier, J.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, J.D. and Hayes, D.K. (2006) Restaurant operations management: principles and practices. 1st ed. Upper Saddle River, N.J.: Pearson Prentice Hall.
- Or, M. (2014) Star Quality Hospitality - The Key to a Successful Hospitality Business. Rethink Press Limited.
- Pavesic, D.V. (2005) Fundamental principles of restaurant cost control. 2nd ed. Upper Saddle River, N.J.: Pearson Prentice Hall.
- People 1st - Research & Policy, Talent Management & Training Solutions (no date). Available at: <http://www.people1st.co.uk/>.
- Plimsoll Publishing (2010a) UK corporate entertainment - an industry overview. 2nd ed. Plimsoll Publishing. Available at: <https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123670/View>.
- Plimsoll Publishing (2010b) UK event management - an industry overview. 2nd ed. Stockton: Plimsoll Publishing.
- Plimsoll Publishing (2013a) UK corporate entertainment: Main and summary analysis [electronic resource]. 2nd edition, May 2013 update. Plimsoll Publishing. Available at: <https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123682/View>.
- Plimsoll Publishing (2013b) UK event caterers: Main and summary analysis and how to use [electronic resource]. 4th Edition (Oct 2013). Stockton: Plimsoll Publishing. Available at: <https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123681/View>.
- Plimsoll Publishing (2014) UK event caterers: Main and summary analysis [electronic resource]. 2nd edition. May 2014 update. Stockton: Plimsoll Publishing. Available at: <https://brightspace.bournemouth.ac.uk/d2l/le/content/18314/viewContent/123683/View>.
- Saunders, M., Lewis, P. and Thornhill, A. (2012) Research methods for business students. 6th ed. Harlow: Pearson.
- Sloan, P., Legrand, W. and Chen, J.S. (2012) Sustainability in the hospitality industry: principles of sustainable operations. London: Routledge.
- Sloan, P., Legrand, W. and Chen, J.S. (2013) Sustainability in the hospitality industry: principles of sustainable operations [electronic resource]. 2nd ed. London: Routledge. Available at: <https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=1125233>.
- Sloan, P., Legrand, W. and Chen, J.S. (2016) Sustainability in the hospitality industry: principles of sustainable operations. Third edition. Abingdon, Oxon: Routledge. Available at: <http://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&dir=true&db=nlebk&db=nlabk&site=ehost-live&scope=site&AN=1409996>.
- Sprenger, R.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. Oxford: Butterworth-Heinemann.

The Industry guide to good hygiene practice: catering guide (2016). British Hospitality Association.

UK Hospitality (no date). Available at: <https://www.ukhospitality.org.uk/>.