

# MISSION

**Creating Professionals  
through Meticulous  
Training and Mentorship**

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**CONTEMPORARY**  
**Learning**

## TRAINING PROGRAM

2023-24



## FOOD & BEVERAGE SERVICE

3 months + 3 months(Guaranteed Internship)

Being one of the most important departments in a hotel, the F&B Department holds a key role in the hotel's day-to-day operations. It is responsible for high-quality serving of meals and drinks, combined with excellent customer service to create an unforgettable dining experience for guests.

Our certificate Course in F&B Service provides an in-depth knowledge about the operations of the department and the knowledge required to work in this dynamic segment of the hospitality business. Students will understand the organization structure of the department, its hierarchy, the use of F&B equipment, styles of service, types of meals and the French Classical Menu. Students will also learn about Alcoholic and Non-Alcoholic Beverages and will appreciate Bar Operations. Apart from this, students will be trained in communication, grooming and guest contact skills, essential to succeed as hospitality professional.



**COURSE FEE**  
**35,400/-**

### COURSE CONTENT

- Hotel Definition and Concepts
- F&B Departments- Outlets and Organization
- F&B Equipment, Service Preparation and French Classical Menu
- Type of Services, Breakfast and Meals
- Beverages and Bar Operations
- Rigorous hands on training is provided to each student after which the candidate is sent for internship to a 5-star Hotel.
- A successful internship ensures a career as a 5-star Hospitality professional.



Aviation & Hospitality  
Management