

“Food & Beverage Planning & Control” Short course

Master every aspect of food and beverage principles and procedures involved in an effective food and beverage control system, including standards, determination, operating budget, cost-volume-profit analysis, income and cost control, menu pricing, labour cost control and point-of-sale reports.

A 20-hour course offered in a 10-week period, leading to the:

Certificate in Food & Beverage Planning & Control

Course description

This course explores ways and techniques used to control costs, revenues and profitability in food and beverage operations. After being familiar with the concepts of the food and beverage and control function, the participants will learn how to plan for the food and beverage cost control, design effective food and beverage control systems and determine food and beverage standards. Participants in this course will also learn the concepts of the hospitality purchasing management and how purchasing, receiving, storing, issuing systems affect food and beverage cost control objectives. Other areas affecting the food and beverage control systems will also be discussed, including production control, sales and income control, labour costs control, and the applications of technology in food and beverage cost planning.

Course dates: 8 January to 18 March 2018

Tuition & Fees: €1,500 (2 hours a week for 10 weeks)

Special Offer to students of the F&B Master Classes: 20% discount = € 1,200

The course is delivered in the English language therefore participants should be able to speak and comprehend English at a good level.

For more information, please contact the Admissions Office of Alpine Center, the Hospitality & Tourism Management Department of City Unity College at +30 210 898 3022, mentioning F&B Master Classes to receive your 20% discount.

Email: admissions@swissalpinecenter.com

Address: Athenian Riviera Hotel, Armonias & Danais 7, Vouliagmeni 16771.

www.athenianrivierahotel.com

In collaboration with: