



“Food & Beverage Service Operations” Professional Course

Master every aspect of food and beverage service to successfully work in 5-star restaurants with confidence.

A 10-week course leading to the

Professional Qualification in Food & Beverage Service Operations comprising of:

150 hours of practical training in a real restaurant setting of our Hotel School.
(12:00-15:00 Monday to Friday)

This course provides students with a practical application of the front of house roles that are performed and required in a restaurant and food service operation in the hospitality industry. Students take on all of the roles of a restaurant setting from assistant server to supervisor.

By the end of the module students will be able to:

1. Perform and master 5 different service styles namely Buffet, French, Silver, Guéridon, Plated
2. Perform the correct service sequence depending of the service style and menu used.
3. Understand and perform Mise-en-place for various types of meals and menus.
4. Master the art of service of wines and beverages
5. Order taking and upselling techniques
6. Perform supervisory tasks in the restaurant

Course dates:(8 January to 24 March 2018) or (8 October to 21 December 2019)

Tuition & Fees: €1,700 This includes a three course lunch every day, 5 days a week.

Special Offer to members of F&B MasterClasses: 20% discount = € 1,416

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 MasterClasses to receive your 20% discount.

Email: admissions@swissalpinecenter.com

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In collaboration with:

