

CERTIFICATE (LEVEL 1)



Kickstart Your Culinary Career! Beginner's Guide to Food & Beverage Management for Only S\$1,200!

COURSE OVERVIEW & HIGHLIGHTS

- 7 Modules | 45 Hours
- Eligible for beginners or with no experience
- 100% online & self-paced
- Certificate upon completion
- Recognized by WorldChefs Association
- Taught by industry-leading chef educators

DELIVERED BY:



PARTNER OF:



RECOGNISED BY:



RATED THE BEST CULINARY ACADEMY, YEAR ON YEAR SINCE 2016!



Culinary Arts Food & Beverages Management



FOOD & BEVERAGE MANAGEMENT CURRICULUM

CERTIFICATE - LEVEL 1 | 7 MODULES

OVERVIEW AND ORIENTATION

- Course Introduction & Orientation

MODULE

1

FUNDAMENTALS OF FOOD SAFETY AND HYGIENE

- Course Introduction
- Regulations and Standards on Food and Beverage Hygiene
- Good Personal Hygiene & Prevention of Foodborne Illnesses
- Importance of Preventing Cross-Contamination
- Maintaining Food Hygiene During Food Transportation
- Importance of Keeping Premises & Effective Pest Control
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

2

FUNDAMENTALS OF WORKPLACE SAFETY

- Course Introduction
- Importance of Maintaining a Safe Work Environment and Reducing Risk of Injury
- Identification of Unsafe Equipment and Hazardous Situations
- First Aid & Fire Extinguishers
- Industry Best Practices in Risk Control Measures
- Hazard Analysis & Critical Control Points Management system (HACCP)
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

3

FOOD & BEVERAGE SERVICE EXCELLENCE (PART 1)

- Course Introduction
- Types of Tools and Equipment in F&B Outlet
- Enhance Your Service Delivery: Must-Have Setup Components and the Power of Briefings
- Type of Table-top Items and Tableware and How to Set Them Up
- From Ready to Serve: Effective Strategies for Service Item Preparation
- Components and Functions of Point-of-Sales (POS) System
- Perfect the Close: Effective Strategies for a Smooth and Organized Closing Shift
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

4

FOOD & BEVERAGE SERVICE EXCELLENCE (PART 2)

- Course Introduction
- Methods of Receiving Guests Arriving at Outlets & Processes of Allocating Seats
- Serve with Excellence: Best Practices for Recommending Menu Items and Taking Orders
- Mastering Menu Expertise: Essential Knowledge on Dietary Requirements and Allergies
- Methods of Assembling & Packaging Food Items
- Before the Plate: Essential Tips for Handling Order Changes and Communicating with the Kitchen
- Quality Service Starts Here: Raising Concerns and Requests for Optimal Order Fulfillment
- From Float to Bill: Essential Techniques for Accurate Cash Handling and Billing
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE
5

ESSENTIAL NON-ALCOHOLIC BEVERAGE PREPARATION (PART 1)

- Course Introduction
- Classification of Non-Alcoholic Beverages
- Types and Uses of Tools and Equipment
- Types of Glassware for Serving Standard Beverages
- Importance of Ensuring Workstations Are Ready in a Timely Manner
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE
6

ESSENTIAL NON-ALCOHOLIC BEVERAGE PREPARATION (PART 2)

- Course Introduction
- Origins and Characteristics of Beverages From Different Regions
- The Traditional Flavouring Ingredients Used in Non-standard Beverages
- Flavor Dynamics: The Impact of Ingredient Choices on Beverage Consistency and Taste
- Importance of Reconstitution Ratios When Preparing Beverage Mixes
- Perfecting Your Pour: Techniques for Crafting Non-Standard Beverages and Temperature Control
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE
7

ESSENTIAL NON-ALCOHOLIC BEVERAGE PREPARATION (PART 3)

- Course Introduction
- Market Trends That Determine Certain Beverage Preferences
- Alternative Sources of Beverage Ingredients and Supplies
- Impact of Environmental Factors on the Quality and Production of Beverage Ingredients
- Identify New Beverage Trends and Products
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

FINAL

FINAL ASSESSMENTS

- Written Assessment
- Practical Assessment

