

Designed by At-Sunrice GlobalChef Academy

DIPLOMA (LEVEL 4)



Achieve Culinary Excellence: Earn an Online Diploma in Food & Beverage Management for S\$2,000!

COURSE OVERVIEW & HIGHLIGHTS



- Must have 3 years of experience or an Advanced Certificate in a related field
- 100% online & self-paced
- **Online Diploma upon completion**
- **Recognized by WorldChefs Association**
- Taught by industry-leading chef educators



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FOOD & BEVERAGE MANAGEMENT CURRICULUM

DIPLOMA - LEVEL 4 5 MODULES

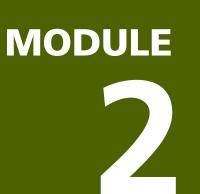
OVERVIEW AND ORIENTATION

Course Introduction & Orientation

MODULE

QUALITY ASSURANCE MONITORING AND MANAGEMENT

- **Course Introduction**
- Introduction to Quality Audit and Management
- Highlight Deviations From Quality Standards to Management for Corrective Actions



The Evolution of Quality Management: Understanding New Standards and Practices

- Mastering Quality Audits: Essential Principles and SOPs for Accurate Assessments
- From Audit to Action: Finalizing Outcomes and Ensuring Quality Standards
- Module Assessment
- Teaching & Learning 4 (TL4) Session

ORGANISATION AND TEAM MANAGEMENT

- Course Introduction
- Priving Results: How to Monitor Team
 Performance with Organizational Guidelines
- Transform Your Workplace: Strategies for Communicating Ideas and Performance Effectively
- Collaborate for Success: Developing and Assessing Options for Optimal Outcomes
- Empower Your Team: Guidance and Opportunities for Idea Contribution
- Harness the Power of Delegation: Enhancing Team Dynamics and Performance
 - Module Assessment
 - Teaching & Learning 4 (TL4) Session

MODULE

UNDERSTANDING AND MANAGING INVENTORY OPERATIONS

- Course In Types of Handling
 - **Course Introduction**
 - **Types of Inventories**
 - Handling, Ordering & Returning Products
 - Stock Discrepancies & Transfers

- Receiving & Storing Documentation
- Labelling, Tagging & Signage
- Maintenance of F&B Inventory
- Module Assessment



Legal Requirements Stock Rotation of Products



MODULE

TEAM DEVELOPMENT AND COACHING

- Course Introduction
- Unlocking Growth: Identifying Key Learning and Development Opportunities
- Empower Leaders: Coaching and Mentoring Techniques for Effective Team Leadership
- Guiding Excellence: Best Practices for Communicating Expectations and Providing Feedback
- Empower Growth: Effective Strategies for Learning and Skill Advancement
- Module Assessment
- Feaching & Learning 4 (TL4) Session

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MODULE

PRODUCTIVITY OPTIMIZATION FOR F&B OPERATIONS

- Course Introduction
- Unlocking Productivity: Concepts, Improvements, and Organizational Culture
- Creating Innovative Environment and Culture at the Workplace
- Mastering Efficiency and Effectiveness: Boost Your Workplace Performance
- / Think Systematically: Advanced Techniques in Problem Solving and Cause-Effect Models
- Future-Proof Your Business: The Power of a Learning Organization and Past Insights
- Module Assessment
- Feaching & Learning 4 (TL4) Session

FINAL

FINAL ASSESSMENTS





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