

DIPLOMA (LEVEL 4)



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

COURSE OVERVIEW & HIGHLIGHTS

- 5 Modules | 45 Hours
- 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

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

DIPLOMA - LEVEL 4 | 5 MODULES

OVERVIEW AND ORIENTATION

- Course Introduction & Orientation

QUALITY ASSURANCE MONITORING AND MANAGEMENT

- Course Introduction
- Introduction to Quality Audit and Management
- The Evolution of Quality Management: Understanding New Standards and Practices
- Mastering Quality Audits: Essential Principles and SOPs for Accurate Assessments
- Highlight Deviations From Quality Standards to Management for Corrective Actions
- From Audit to Action: Finalizing Outcomes and Ensuring Quality Standards
- Module Assessment
- Teaching & Learning 4 (TL4) Session

ORGANISATION AND TEAM MANAGEMENT

- Course Introduction
- Driving 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

UNDERSTANDING AND MANAGING INVENTORY OPERATIONS

- Course Introduction
- Types of Inventories
- Handling, Ordering & Returning Products
- Stock Discrepancies & Transfers
- Legal Requirements
- Stock Rotation of Products
- Receiving & Storing Documentation
- Labelling, Tagging & Signage
- Maintenance of F&B Inventory
- Module Assessment
- Teaching & Learning 4 (TL4) Session

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
- Teaching & Learning 4 (TL4) Session

MODULE

1

MODULE

2

MODULE

3

MODULE

4

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
- Teaching & Learning 4 (TL4) Session

FINAL

FINAL ASSESSMENTS

- Written Assessment
- Practical Assessment

