

f·School of Hospitality  
*By* FashionTV

— M E N U —

## 1. FOOD & BEVERAGE MANAGEMENT

### **Food & Beverage Management**

Training In The Planning, Control, And Delivery Of F&B Services.

- Menu Planning & Development
- Inventory & Stock Management
- Food Quality & Safety Standards
- Service Planning & Coordination

## 2. CULINARY ARTS / KITCHEN MANAGEMENT

### **Culinary Arts / Kitchen Management**

Comprehensive Training In Kitchen Operations And Culinary Skills.

- Culinary Techniques & Cooking Methods
- Kitchen Workflow & Efficiency
- Recipe Development & Presentation
- Hygiene & Sanitation Practices

### 3. RESTAURANT OPERATIONS & GENERAL MANAGEMENT

#### **Restaurant Operations**

Management Of Day-To-Day Restaurant Functions For Smooth Service.

- Staff Management & Scheduling
- Operational Standards & SOPs
- Performance Monitoring & Reporting
- Cost Control & Efficiency

### 4. CUSTOMER SERVICE & GUEST RELATIONS

#### **Customer Service & Guest Relations**

Techniques To Deliver Exceptional Guest Experiences.

- Front-Of-House Operations
- Handling Guest Complaints & Feedback
- Communication & Etiquette
- Personalized Guest Experiences

## 5. HOSPITALITY ACCOUNTING & FINANCE

### **Hospitality Accounting & Finance**

Training In Financial Management For Hospitality Operations.

- Budgeting & Cost Control
- Revenue Management
- Profit & Loss Analysis
- Financial Reporting & Compliance

## 6. LUXURY & BOUTIQUE RESTAURANT MANAGEMENT

### **Luxury & Boutique Management**

Specialized Training For Premium Hospitality Services.

- Fine Dining Operations
- Personalized Guest Services
- Brand Positioning & Marketing
- Service Standards For High-End Clients

## 7. BAR & BEVERAGE MANAGEMENT

### Bar & Beverage Management

Training In Managing Beverages And Bar Operations.

- Mixology & Signature Drinks
- Inventory & Stock Control
- Beverage Menu Planning
- Bar Service Etiquette

## 8. HOSPITALITY IT & PMS (PROPERTY MANAGEMENT SYSTEMS)

### Hospitality IT & PMS

Using Technology For Efficient Hotel And Restaurant Management.

- Reservation Systems & Front Desk Operations
- Software For Inventory & Staff Management
- Digital Guest Experience Solutions
- Reporting & Analytics

## 9. PREMIUM RESTAURANT LAW & ETHICS

### **Restaurant Law & Ethics**

Knowledge Of Legal Compliance And Professional Ethics In Hospitality.

- Licensing & Regulatory Compliance
- Workplace Safety & Hygiene Regulations
- Ethical Standards In Service
- Risk Management & Liability