



INTERNATIONAL
HOTEL SCHOOL



Food and Beverage Management (12 Course Package)



- Duration -

24 – 36 months (5–10 hours per week). Each module is offered over a ten week period.



- Course fees -

Talk to us about a discount for full and upfront payment.



- Certification -

Graduates receive the IHS Short Course Certificate for each module passed as well as an American Hotel and Lodging Educational Institute (AHLEI) award for Food and Beverage Management, as well as an award for each module passed.

Course Description

Students who have completed the Specialisation Package are competent to apply hospitality-specific frontline and management skills within the rooms and food and beverage divisions. The programme introduces students to the hospitality industry and proceeds to cover the management of the front office, housekeeping operations, facilities management, food and beverage management as well as general supervision.

What does the programme cover

Students are required to complete twelve compulsory modules. Other elective modules are available so talk to us so we can design a learning pathway that suits your needs. The course also covers the following subjects:

- Food Safety: Managing with the HACCP Process
- Management of Food and Beverage Operations
- Purchasing for Food Service Operations
- Supervision in the Hospitality Industry
- Planning & Control for Food & Beverage Operations
- Basic Hotel and Restaurant Accounting
- Managing Service in Food and Beverage Operations
- Hospitality Today- An Introduction
- Hospitality Facilities Management and Design
- Training and Development for the Hospitality Industry
- Managing Beverage Operations
- Leadership and Management in the Hospitality Industry

IHS ONLINE CAMPUS

8th Floor Strauss Daly Place,
41 Richefond Circle, Umhlanga, 4320
Tel: +27 31 536 6650
Email: online@hotelschool.co.za

www.hotelschool.co

