



Diploma in Bar and Beverage

Diploma in Bar and Beverage Services is a diploma course of 6 months to 1 year, where candidates gain knowledge of the food industry, hotel, and hospitality management.

It teaches the students how to assist in the food industries and manages the hospitality of the customers who are taking the services of the business.

With the help of the practical subjects, candidates get to learn more about food and its etiquettes that are used in the hotel businesses to serve the customers very well.

The diploma in Food & Beverage Services program is designed in such a way that the candidates can easily fulfill the business demand in terms of hotel and hospitality management.

Candidates with pleasant personality, good communication skills, excellent management skills can go for this program.

Course Syllabus

The syllabus of the Diploma in Food & Beverage Service is designed in such a way that in this 1 year it covers all the important subjects of food & beverage services.

Below mentioned are the most common subjects that are covered during the course.

Subjects To Study	5 0 5
F & B Service	Business Communication
Hygiene and Sanitation	Computer Awareness
Attributes of Food and Beverage	Hierarchy in Food and Beverage



केन्द्रिय शैक्षणिक एवम् तांत्रिक माहिती संशोधन समीती

AN AUTONOMOUS INSTITUTION REGD.BY THE GOVT. OF NCT OF DELHI UNDER ITA 1882 GOVT.OF INDIA

REGD.By NCS-MINISTRY OF LABOUR AND EMPLOYMENT GOVT.OF INDIA

REGD. AT MINISTRY OF MICRO, SMALL AND MEDIUM ENTERPRISES (MSME), GOVT.OF INDIA



Service Personnel Department Handling Cutlery, Crockery, and Carrying the Food Service Tray Glassware Arrangement and Preparation of Entrepreneurship in Food and Beverage Industry Side Board Basic Equipment and Glassware Safety at Work and Basic First Aid Used in Bar Service at Breakfast, Lunch, and Types of menu and cuisines Dinner F&B Deptt. Staff organization, and inter & Non- alcoholic beverages intra-departmental coordination Knowledge -Buffet, Layout, Table Sauces - compliments /garnishes Display & Service. Control Process including cost-Sanitary procedure followed during food benefit ratio, control cycle handling Communication with guest and Electronic modes of communication **Body language**