



## Diploma in Food and Breverage Services

Diploma in Food & 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.

Diploma in Food & Beverage Service: 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	1126
F & B Service	Business Communication
Hygiene and Sanitation	Computer Awareness
Attributes of Food and Beverage Service Personnel	Hierarchy in Food and Beverage Department



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