



केन्द्रिय शैक्षणिक एवम् तांत्रिक माहिती संशोधन समीती

CENTRAL EDUCATION & INFORMATION TECHNOLOGY RESEARCH COMMITTEE
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
An Autonomous Organization works for IT, HRD & Literacy

भारत सरकार पंजीकृत. Diploma In Food Service Supervisor

Description

Food Services Supervisor supervises the daily operations of the organization's food service function. Maintains food storage level and report when it's low. Being a Food Services Supervisor reviews menus and supervises the handling and preparation. Ensures quality standards for foods are followed.

Course Content

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

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