



INTERNATIONAL
HOTEL SCHOOL
ONLINE

Diploma in Food & Beverage Operations Management



ADMISSION REQUIREMENTS

National Senior Certificate with a Diploma entry, or equivalent.



DURATION

36 - 42 Months,
5 – 10 hours per week.



CERTIFICATION

Diploma in Food and Beverage Operations Management (SAQA ID No: 94805, HEQF Level 6). AHLEI Diploma in Food & Beverage Management. AHLEI award for each module completed.

Introduction

A Food & Beverage Manager is responsible for the entire Food & Beverage Operation of a Hospitality establishment. They forecast, plan and control the ordering of food and beverages, as well as oversee the overall running of the restaurants, bars, stores, kitchens and all staff in the Food & Beverage areas. They are responsible for implementing financial controls and managing Budgets in this area.

Working at a food and beverage establishment requires innovation, dedication and discipline. Competent managerial staff who have operational experience, skill and the knowledge to manage food and beverage establishments, are in-demand globally.

What will I learn?

- Detailed knowledge and understanding of the hospitality industry and its contribution to the national and global economy.
- Plan, implement and evaluate the operational, administrative and technological aspects relating to the provision of food and beverage in the context of commercial food service operations in the hospitality industry.
- Plan and implement procurement processes in commercial food service operations in the hospitality industry.
- Develop and maintain food safety practices and processes in commercial food service operations in the hospitality industry.
- Evaluate systems and processes employed in the management and upkeep of the physical establishment.
- Apply human resource management strategies aimed at meeting the needs of the hospitality business.
- Evaluate financial statements, processes and controls aimed at improving the overall performance of the hospitality business.
- Function effectively and ethically as a responsible business manager who contributes to the economic welfare of the hospitality business and the economy.

Work Integrated Learning (WIL)



DURATION

12 to 20 weeks per year

Work Integrated Learning (WIL) is part of the modules a student will complete during their studies. These modules will require a student to spend a requisite number of practical hours in various departments within a hospitality establishment. These departments may include, but are not limited to, Food and Beverage, Kitchens, Front Office, House Keeping, Events and Banqueting.

Whilst in work integrated learning, a student will need to submit a Portfolio of Evidence (POE) which is evidence of their practical hours completed. In accordance with the number of hours for the specific programme, a student will need to submit shift schedules, manager evaluations, self-evaluations, and activities or assignments.

It is important to note, that your practical learning must be completed at an establishment that forms part of the hospitality industry. Online students are required to find their own WIL placements for each WIL module.

Should a student currently be working in the hospitality industry and have the required work experience, a student can apply for Recognition of Prior Learning (RPL) for up to 50% of the Work Integrated Learning (WIL) modules. If a student is not working in the hospitality industry, we will advise on the number of hours to be completed for the required WIL modules.