



INTERNATIONAL
HOTEL SCHOOL
ONLINE

Food and Beverage Management (12 Course Package)



ADMISSION REQUIREMENTS

You must be 16 years
or older.



DURATION

5-10 hours per week,
24-36 months



CERTIFICATION

AHLEI Food and Beverage
Management Diploma and an
AHLEI award per module

Introduction

Students who have completed this 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 front office, housekeeping operations, facilities management, food and beverage management as well as general supervision.

What will I learn?

- A systems approach to food safety, reduces sanitation risks, and ensures satisfactory standards for food establishments.
- Management of food and beverage operation, planning, maximising service, productivity, through the use of technology.
- Purchasing functions in the food service sector, purchase specifications, distributor partners, and using electronic purchasing methods.
- Developing effective managerial skills, staff employment and training.
- Effective communication, time management techniques, manage conflict and change.
- Planning, implementation, and evaluation of food and beverage operations
- Hotel and Restaurant Accounting, and computerised accounting systems
- How food service professionals create and deliver guest-driven service, enhance value, build guest loyalty, and promote repeat business.
- General introduction to the hospitality industry, including an overview of the service industry and different hotel types and pricing categories.
- Hospitality facilities management, functional spaces and design within a property.
- Learn how to develop, conduct, and evaluate one-on-one and group training, and how to implement effective instructional design techniques and processes.
- Managing beverage operations, beverage service, control systems, hiring and training.
- Leadership and Management in the hospitality industry, including communication, high performance teams, diversity, managing organisational change, and strategic career planning.