



INTERNATIONAL
HOTEL SCHOOL
ONLINE

Higher Certificate in Food and Beverage Management with



ADMISSION REQUIREMENTS

National Senior Certificate with Higher Certificate entry or equivalent



DURATION

24 Months,
5 – 10 hours per week.



CERTIFICATION

Higher Certificate in Food and Beverage Management (SAQA ID No: 88063, HEQF Level 5).
AHLEI Food and Beverage Specialisation certificate.
AHLEI Award per module.

Introduction

This programme aims to equip students with the necessary skills and knowledge to pursue careers in the restaurant and Food & Beverage field. Students will learn about the challenges that face food and beverage operations, procedures used in the purchasing process, and an understanding of food safety and risk management.

Qualifying learners will, through a combination of academic and work-integrated learning, acquire the necessary competencies required to fulfil roles in lower or middle-management positions within food and beverage industry.

What will I learn?

- A systems approach to food safety that answers public health concerns, reduces sanitation risks, and ensures satisfactory standards for food establishment guests.
- How to build business through effective marketing strategies, how to satisfy the food-quality and nutritional demands of guests, and how to increase profits by maximising service, productivity, and the use of technology.
- Develop effective managerial skills; how to recruit; increase productivity; control labour costs; communicate effectively; and manage conflict and change.
- Methods in which value can be added by members of the food service distribution channel, the necessary elements of purchase specifications, and how to select and evaluate distributor partners.
- How to apply learnt concepts to the real world of work with Work-Integrated Learning (Practical work experience in industry), hospitality business and the economy.

Work Integrated Learning (WIL)



DURATION

16 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.