

F&B Service Professional Diploma

Foundation Courses

F&B Service Professional Certificate

FBS 1.1 – F&B Service Techniques I (EQF Level-2)
FBS 1.2 – Beverage Knowledge (EQF Level-2)
FBS 1.3 – History & Practice of Coffee & Tea (EQF Level-2)
FBS 1.4 – Restaurant Sales Techniques (EQF Level-2)
HSP 1.1 – Introduction to Hospitality Operations (EQF Level-2)
HSP 1.2 – Mathematics Fundamentals (EQF Level-2)
HSP 1.3 – Introduction to F&B Customer Service (EQF Level-2)
KIP 1.5 – Hygiene & Occupational Health Practices (EQF Level-2)
LG 1.1 – English Essentials

Intermediate Courses

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FBS 2.1 – F&B Service Techniques II (EQF Level-3)
FBS 2.2 – Basics of Oenology (EQF Level-3)
FBS 2.3 – F&B Department Operations (EQF Level-3)
FBS 2.4 – Goods Management for F&B (EQF Level-3)
HAD 2.2 – Introduction to Office Tools (EQF Level-3)
HSP 2.1 – Customer Service Excellence (EQF Level-3)
HSP 2.2 - Verbal & Non-Verbal Communication (EQF Level-3)
KIP 2.5 – Basics of Culinary Arts (EQF Level-2)
LG 2.1 – Applied English

Advanced Courses

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FBS 3.1 – F&B Service Techniques III (EQF Level-4)
FBS 3.2 – Wine and Spirit Appreciation and Pairing (EQF Level-4)
FBS 3.3 – MICE and Events Organization (EQF Level-4)
FBS 3.4 – F&B Administration Principles (EQF Level-4)
HSP 3.1 – People Training and Development (EQF Level-4)
HSP 3.2 – Cultural Awareness (EQF Level-4)
HSP 3.9 – Principles of Restaurant Marketing (EQF Level-4)
KIP 3.5 – F&B Pop-up Concept Creation (EQF Level-4)
LG 3.1 – Professional English