

F&B Service Professional Diploma

Foundation Courses

F&B Service Professional Certificate

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

Intermediate Courses

F&B Service Professional Certificate

AFBS 2.1 – F&B Service Techniques II
FBS 2.2 – Basics of Oenology
FBS 2.3 – F&B Department Operations
FBS 2.4 – Goods Management for F&B
AKIP 2.5 – Basics of Culinary Arts
HSP 2.2 - Verbal & Non-Verbal Communication
AHAD 2.2 – Introduction to Office Tools
LG 2.1 – Applied English

Advanced Courses

F&B Service Professional Certificate

AFBS 3.1 – F&B Service Techniques III
FBS 3.2 – Wine & Spirit Appreciation & Pairing
FBS 3.3 – MICE & Events Organization
FBS 3.4 – F&B Administration Principles
HSP 3.1 – People Training and Development
HSP 3.2 – Cultural Awareness
HSP 3.9 – Principles of Restaurant Marketing
AKIP 3.5 – F&B Pop-up Concept Creation