



Food & Beverage Production Associate Diploma

Course Description

Addresses menu management, menu costs and pricing strategies. Stresses on food and beverage production, service, and safety issues with a focus on operation design and equipment. This course provides a basis for understanding the various challenges and responsibilities involved in managing a food and beverage operation.

Employability Units

Will be able to demonstrate the use of different cooking methods,
will be able to describe the different types of menus, recipes,
will be able to prepare and cook in different types of cooking.

Occupations

Cook, Banqueting supervisor, Head waiter, Chef de Partie, demi chef
Sous Chef, Pastry Chef, Assistant F&B Manager.

Course Subjects

Professional Culinary Arts / English Language in F&B Department /
Concepts of food Industry / Professional F&B Service /
Food Safety & Hygiene / Professional Behaviour / Cost Control
Cold & Hot Kitchen / Flavour Development /
Career Development / Culture and Cuisine/ On job Training

After HTMI. Riyadh

Graduates build applicable skills through knowledge in culinary arts and F&B division coupled with a broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the culinary and F&B industry



Course Duration

Course will be completed in
One (1) Year



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