

FRONT OF HOUSE

US\$129

Always wanted to work in hospitality and keen to increase your food and beverage skills? Our Front of House course teaches you valuable skills required to work in hotels, clubs, cafes, restaurants and coffee shops.



Course Outline

Record customer orders, use active listening, dealing with customers in a professional manner, customer problem solving, teamwork, using ordering systems and equipment.

What you'll learn:

- Prepare food and beverage for service
- Welcome and advise customers
- Take and process orders
- Serve food and drinks
- Clear food and drinks
- Complete end of shift duties

Duration

This course can be completed in 6.5 weeks with a maximum of 3 months allowable.

Fees

On completion of this course you will be awarded with an International Culinary Studio Front of House certificate and digital badge.

The course fee is US\$129

The investment includes:

- Personal online login to our Learner Management System and all study material and videos
- Online e-portfolio
- Certification



City & Guilds

Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices – meaning you can literally study anywhere, anytime to fit into your lifestyle! Our Instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of
- Personal login to our Learner Management System
- Access to our hi-contact teaching model designed to ensure successful course completion for all students

Additional Costs

You need to prepare for the following additional costs:

- Costs to purchase any technology that you may not have, but need to use in the programme
- Cost of your internet access
- Any printing you choose to do from the study guides

