

food & beverages

Week / Session	Main Topics
1	1.1 Introduction to Food & Beverage 1.2 Hygiene Grooming Attitude"
2	2.1 Buffet Restaurant meal service and time of opening and closing of restaurant 2.2 A la Carte Restaurant meal service and time of opening and closing of restaurant
3	3.1 F&B Signature outlets 3.2 Types of different service and time of opening and closing of bar {Pool & Beach Service}
4	4.1 Meal Plan Abbreviation 4.2 Types of Linen
5	5.1 Different types of crockeries, glassware, silverware 5.2 Cleaning of crockeries, glasswares, silverwares & Handling Breakages
6	6.1 Chemical products & Cleaning of chairs & tables 6.2 Side station set up
7	7.1 Table set up à la carte 7.2 Table set up Buffet
8	8.1 Welcoming/Greeting & Seating of the guest 8.2 Understanding of QR Code process
9	9.1 Beverage service + Set up of a service tray 9.2 Basic Knowledge of Wine/ Sparkling wine & Champagne
10	10.1 Pick up food from kitchen for à la carte 10.2 Clearing of plates
11	11.1 Crumpling of the table 11.2 Digestif and Hot beverage service
12	12.1 Bill presentation and bids farewell to guests 12.2 Product Knowledge