



**INTERNATIONAL
PROGRAMME IN**


**FOOD &
BEVERAGE
SERVICE**

BOOKINGS & ENQUIRIES: 011 568 4967 | info@guvonacademy.co.za

CENTRAL RESERVATIONS: 08611 48866 | cro@guvon.co.za | www.guvonacademy.co.za

Terms & conditions apply | Bookings essential
Subject to availability | All rates are inclusive of VAT | Packages and promotions non-commissionable

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Individuals employed in the hospitality industry play a vital role in making memorable and enjoyable guest experiences. Hospitality employees work well with others. They value the contributions of others, can think on their feet and have strong leadership skills. They command projects and make significant contributions to the client's overall success. Food and beverage service responsibilities include menu planning and budgeting, as well as coordination of special events and marketing of food and beverage products.


ABOUT GUVON ACADEMY

Guvon Academy, a proud member of the Guvon Hotels and Spas Group, and is committed to ensuring that we produce graduates who have the skills and knowledge to be successful in the world of work. Accredited as a Skills Development Provider (SDP) by the Quality Council for Trades and Occupations (QCTO); our programmes cover the knowledge, practical and work-based learning required by industry. The institution is also registered as national examinations centre with the Department of Higher Education and Training (DHET).

Our international accreditation with Highfield Qualifications and Confederation of Tourism and Hospitality (CTH) in the United Kingdom (UK) as well as the Chartered Institute of Tourism and Hospitality (ITH-SA) means our programmes are endorsed by industry leaders and are globally recognised.

WHO IS THE COURSE AIMED AT?

This programme is suitable for those individuals wishing to gain a formal qualification in hospitality food and beverage service. Other options include food service only and beverage service only.



WHAT TOPICS ARE COVERED?

- Maintenance of a Safe, Hygienic and Secure Working Environment
- Working Effectively as Part of a Hospitality Team
- Give Customers a Positive Impression of Yourself and Your Organisation
- Maintain Food Safety when Storing, Holding and Serving Food
- Serve Food at the Table
- Provide a Silver Service
- Provide a Buffet and Carvery Service
- Serve Alcoholic and Soft Drinks
- Prepare and Serve Cocktails
- Prepare and Serve Wines
- Prepare and Serve Dispensed and Instant Hot Drinks
- Prepare and Clear Areas for Counter and Takeaway Service
- Prepare and Clear Areas for Table Service
- Prepare and Clear the Bar Area
- Resolve Customer Service Problems
- Promote Additional Services or Products to Customers

WHY SHOULD I TAKE THIS TRAINING COURSE

This programme is ideal for students who wish to work in a food and beverage service environment. It will equip you with the knowledge and skills to work safely, professionally and effectively.

HOW IS IT ASSESSED?

Students will develop a portfolio of evidence consisting of practical tasks, assignments, tests and formal examinations.

HOW LONG WILL IT TAKE?

Six months of which half of the time is spent on the campus and the other half in the workplace.

WHAT WILL I GET AFTER COMPLETION?

The Guvon Academy Short Learning Programme (SLP) Certificate in Food and Beverage Service as well as the Highfield International Award in Food and Beverage Service.

HOW DO I GET STARTED?

Complete the necessary application form and send to info@guvonacademy.co.za or phone 011 5684967. Visit us at www.guvonacademy.co.za.