



Certificate Course - Basic proficiency in Food & Beverage

Course Name

Certificate Course – Basic proficiency in Food & Beverage Service

Certification

NSDC, Sector Skill Council & Emerge Vocational Skill Pvt. Ltd

Course Overview

Emerge Vocational Skills Pvt. Ltd is a renowned network of Educational Institutions dedicated to provide highest level of hospitality Skills Development Training through Top Class Programs. EVS believes in two dimensional focus of 'Technical Knowhow' and 'Hands on Experience' leads to Professional Excellency and Positive Attitude.

The Basic proficiency in Food & Beverage Service is a course designed to train and develops future hospitality professionals. The Course is certified by NSDC and Sector Skill Councils. The course duration is for 3 MONTHS including one month Industrial Exposure Training (IET) in star or luxury category hotels. The course aims at developing skills required for operations in Food & Beverage Service sector. It also gives students hands on work experience and monitored training through practical classes.

Minimum Entry Requirements

- 8th /10th /12th Appearing / Passed
- Service Sector Workers
- Passionately driven to become an Hospitality Professional / Entrepreneur
- The Minimum Age limit is above 16 years.
- The student should be medically fit; the same should be certified by registered medical officer.

Course Duration

3 MONTHS with practicals, inclusive of Theory Modules & Industrial Exposure Training (IET)

Program Start Dates

The training program will have Multi entry points throughout the year. Registrations for the program are entertained on first-come-first basis.

For further details visit : www.emergeskills.com , www.nsd.com

Aim

The program allows your skills to develop through the use of a greater range of skills including silver service, counter service and buffet service. Additional generic units include customer care and product knowledge. Providing a broader range of skills, the course is suitable for a person operating at front-line management Level. The art of serving food and non alcoholic beverage in a restaurant, taking guest orders, coordinating with the kitchen department, basic operations in coffee shops,

specialty restaurants, room service & banquet halls etc. are some of few aspects that the student gets trained on.

Course Curriculum

Subject
1. Food & Beverage Service (Theory)
2. Food & Beverage Service (Practicals)
3. Industrial Exposure Training (IET)
4. Business Communication
5. Personality Development
6. Tutorial

Course Fee Package

Certificate in Food & Beverage Service

<p>Course & Proficiency Training</p> <ul style="list-style-type: none"> • Certificate in Food & Beverage Service - NSDC & EVS • Certificate course in Personality Development (PD) - EVS • Certificate Course in Business Communication (BC) – EVS <p>Course Kit</p> <ul style="list-style-type: none"> • Student Work book & CD's (where ever applicable) • Self Learning Tutorial 	
<p>Accommodation</p> <p>Available on request. The cost of Accommodation should be borne by the student</p>	Actual
<p>Industrial Training</p> <p>200 hrs of Industrial Exposure Training (IET) is included in the course duration. Students are placed in national/international chains of hotels, food chains, resorts and QSR's all over India .Students are exposed to standard operations of all Food & Beverages Service. This training is a hands-on-live experience for students to perform in the actual Industry. The duration of this Training is for 1 month.</p>	FREE

Career & Placement Opportunities

We provide 100% placement assurance to all successful candidates. As per current industry norms, the starting Range of salary is between 6000 INR to 12000 INR.

Global growth and development of tourism have opened up innumerable openings. As a result candidates can look forward to following career opportunities:

Hotels, Motels, Cruise lines, Airlines, Events, Restaurant, hospitals & Corporate houses, Railways, Entrepreneurship opportunities, Malls, Food courts and QSRs etc

Recent Recruiters for Hospitality Sector*

- P&O Cruises
- Norwegian Cruise Liners
- Marriott's
- Hyatt
- Radisson
- Hilton
- Leela
- Taj
- Oberoi
- Trident
- Zuri
- Ramada International
- Domino's Pizza
- KFC
- ITC-Fortune
- InterContinental
- Holiday Inn
- Aviation Industry & Corporate Houses

Course Outcome

The course offers great scope for trained students. They can seek placements in F&B outlets of premium and upscale hotels, Quick Serve Restaurants, organized standalone restaurants, bars/pubs, aviation and all forms of food retailing outlets. With attractive remunerations, growth prospects, this is becoming the preferred area of interest for many hospitality graduates.

This qualification provides the skills and knowledge for an individual to be competent in a range of Food & Beverage Services functions. Work would be undertaken in various hospitality enterprises where food is prepared and served, including Resorts, Hotels, Corporate houses individuals may work with some autonomy or in a team but usually under close supervision.

The course helps students to create a brief idea on various topics that help them perform as Food & Beverage Associates or Team members.

Documents to Be Submitted

- 9th/10th / Higher Secondary Mark sheets (Attested Photocopies)
 - 1 Original
 - 1 Attested copy
 - 1 Photocopy
- Birth Certificate
- Transfer Or Leaving Certificate
- ID Proof
- 4 Passport size photographs
- Medical Certificate