

## **Module Synopsis**

### **FBM11050 Food & Beverage Operations I**

Food and Beverage Operations I provides students with a critical understanding of food and beverage operations and its role in the hospitality industry. Students will learn about the different types of F&B establishments and cuisines; different F&B job positions and their respective duties and responsibilities; the layout of F&B venues; the types of meals, menus, and equipment for service; grooming standards; and common F&B terminology.

### **FBM11051 Food and Beverage Skills I**

Food and Beverage Skills I equips students with a basic knowledge of the functions of each food and beverage equipment (cutlery and crockery); as well as the correct technique in these areas: carrying plates and trays, folding napkins, and changing of table cloth.

### **FBM11052 Food & Beverage Operations II**

This module provides students with the understanding of the importance of food and beverage operations on different types of table service, ability to take reservations, reservation procedures, food service preparation, service sequence, taking and processing orders, handling payments, understanding the importance of end-of-service procedures, understanding banquet and catering operations and in-function operations, and identifying the types of function room set-up.

### **FBM11053 Food & Beverage Skills II**

Food and Beverage Skills II equips students with further knowledge and techniques; such as the different service styles, different menu types, setting the table according to different menus, taking and processing orders, clearing plates, opening wine, and service sequence.

### **FEN11010 English for Hospitality I**

This module is designed to provide fundamental English use in the hospitality industry. Students will learn to write résumés and cover letter. The overall purpose of this module is to maximize student's confidence when writing and communicating within the hospitality environment.

### **FBM11010 Introduction to the Hospitality Industry**

Introduction to Hospitality Industry provides students with a general overview of the hospitality industry. The module discusses the industry as a whole, its growth, operations, sales, tourism, human relations, and possible future developments.

**FBM12041 Practical Restaurant Services I**

Practical Restaurant Services I is the first of a two part module that trains and assesses students on the operation aspects of running a restaurant. The module allows students to put the skills and knowledge acquired from earlier F&B modules into practice. Students will be trained to manage and operate the training restaurant; and students will also be equipped with the necessary social, technical and communicative skills to be effective in the hospitality industry.

**FBM12040 Food & Beverage Management**

Food and Beverage Management provides students with the advanced knowledge required to manage a restaurant. Through this module, students will grasp the importance of menu planning and designing, in-room dining service and procedures. Other F&B related topics such as the types of beverages, glassware, and services, laws regarding the consumption of alcohol will also be covered.

**FBM12042 Practical Restaurant Services II**

Practical Restaurant Services II is a continuation of Practical Restaurant Services I. In this module, students will be trained and assessed on the management of a restaurant. Students will be trained to manage and operate the training restaurant; including the aspects of mise-en-place, service and technique, communicative skills, leadership skills, grooming, hygiene and cleanliness. This experiential learning in the training restaurant gives students a competitive edge when they enter the hospitality industry.

**FBM12030 Food & Beverage Control**

This module designs to provide students with the principles and procedures involved in an effective food and beverage control system (purchasing, receiving, storing, issuing and production control), including standards determination, the operating budget, cost-volume- profit analysis, income and cost control, menu pricing, theft prevention and labour cost control. Students will be able to understand the role and importance of the inter-relations between food and beverage costing, labour costing, and control in the hospitality industry.

**TRA24000a Internship**

Our hospitality internship offers exciting opportunities for students to gain work experience in one of the most dynamic industries in Singapore. The school will assist students to find Internships in hotels and resorts, tourist attractions, or the food and beverage industry. Some examples of such positions include front-of-house, back-of-house, kitchen, and guest services.