Professional Food Service

Duration: 30 hours

Day & Time: Saturday: 9:00am – 3:00pm (excluding 1 hour lunch); [Duration: 5 days]
   Tuesday, Wednesday and Thursday: 9:00am – 3:00pm; [Duration: 5 days]

Target Group: Frontline persons working or desirous of working in the food service department of a hotel, restaurant or club.

Entry Requirements: None

Content:
    Food and Beverage Service as a Profession
    Table settings
    Mise en place (preparation for service)
    Service Protocol
    Managing the Dining Room Experience

Level of Certificate: Participation

Exam: None

Cost: $1500.00 per person + $50.00 registration fee (includes class notes and tools/equipment for practical sessions)

Venue: Chaguaramas (TTHTI)

Registration: Closes two weeks before the start of class. Registration is complete when all required fees are paid.

Attire: Participants are required to wear black pants/skirts, white shirts as well as whole shoes for their practical sessions.