



# BECOME A FOOD AND BEVERAGE MANAGER

3 YEARS CERTIFICATION

**ALFA**  
Culinary & Beverage Academy

**City & Guilds**  
APPROVED  
CENTRE

Program Accreditation & Recognition  
Accredited by City & Guilds, London



## LEVEL 2-

# DIPLOMA IN FOOD AND BEVERAGE, HOUSEKEEPING AND RECEPTION SERVICES (2 YEARS)

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This qualification is aligned to the Global Hospitality Certification, the new global certification for the hospitality industry, developed in partnership with Worldchefs and employers around the world. This unique combination brings this new qualification in line with current industry practices. This qualification covers transferable as well as job role specific skills, set out by employers, offering a holistic approach to training learners to be work ready. Sustainability awareness is now a key part of the offer, addressing a critical challenge for the hospitality industry globally.

By incorporating the latest industry trends and technology, the new global qualifications make City & Guilds graduates ready for the world of work, wherever they are in the world, taking their first step towards a successful career in hospitality.

### | COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE
2 0 1	UNDERSTAND THE HOSPITALITY INDUSTRY
2 0 2	UNDERSTAND BUSINESS SUCCESS
2 0 3	PROVIDE GUEST SERVICE
2 0 4	AWARENESS OF SUSTAINABILITY IN THE HOSPITALITY INDUSTRY
2 0 5	PROFESSIONAL WORKPLACE STANDARDS
2 0 6	UNDERSTAND OWN ROLE IN SELF DEVELOPMENT
2 0 7	FOOD SAFETY
2 2 1	MENU KNOWLEDGE
2 2 2	DELIVER FOOD AND BEVERAGE SERVICE
2 2 3	PREPARE BEVERAGES FOR SERVICE

UNIT NUMBER	UNIT TITLE
2 2 4	PRODUCT KNOWLEDGE FOR HOT, NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES
9 9 9	MANAGEMENT OF FOOD AND BEVERAGE OPERATIONS
2 2 5	PRINCIPLES OF HOUSEKEEPING SERVICES
2 2 6	PREPARE TO SERVICE GUEST ROOMS AND PUBLIC AREAS
2 2 7	SERVICE GUEST ROOMS AND PUBLIC AREAS
2 2 8	PRINCIPLES OF RECEPTION SERVICES
2 2 9	GUEST WELCOME
2 3 0	ON STAY GUEST SERVICE
2 3 1	OPERATING RECEPTION SYSTEMS

## LEVEL 3-

# ADVANCED DIPLOMA IN CULINARY ARTS AND SUPERVISION (1 YEAR)

The Level 3 Advanced Diploma in Culinary Arts and Supervision is for candidates who have gained experience as a chef and wish to extend their knowledge of the planning and monitoring of operations and staff within the kitchen environment and broaden their overall knowledge of operating successfully within the wider hospitality industry.

### | COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE
3 0 1	DEVELOPING OPPORTUNITIES FOR PROGRESSION IN THE CULINARY INDUSTRY
3 0 2	SUPERVISE AND MONITOR OWN SECTION
3 0 3	CONTRIBUTE TO BUSINESS SUCCESS
3 0 4	CONTRIBUTE TO THE GUEST EXPERIENCE
3 0 5	SUSTAINABILITY IN PROFESSIONAL KITCHENS
3 0 6	MONITORING AND SUPERVISION OF FOOD SAFETY
3 0 7	PRODUCE AND PRESENT ADVANCED STARTERS USING STANDARDISED RECIPES
3 0 8	PRODUCE AND PRESENT ADVANCED MAIN COURSE DISHES USING STANDARDISED RECIPES
3 0 9	PRODUCE AND PRESENT ADVANCED DESSERTS AND DOUGH USING STANDARDISED RECIPES

Believe you Can

City & Guilds

# GLOBAL HOSPITALITY BADGES

## CERTIFICATION AND DIGITAL BADGES

Global hospitality badges provide a secure and verifiable record of achievement, which can be shared on social media to help make skills and experience visible and easy to understand.

As an individual, the Global Hospitality badges will help you showcase what you can do in a new and exciting way:

- they recognise the skills and experience you have developed while working in the hospitality industry
- make the skills you've learnt, visible and accessible, opening up new opportunities for work and personal growth
- a badge provides rich data on what you have done to achieve it, using a secure online system
- your badge can be verified online and shared via social media
- they can make you more employable.

The new Global Hospitality Badges are also a great tool to build a career pathway. You can use them to show continued competency in your job role or to mark key milestones as you progress to your next job.



57 DIGENI AKRITA AVE., AYIOS ANTONIOS, NICOSIA  
+357 22 101 348

WWW.ALFA-ACADEMY.COM  
INFO@ALFA-ACADEMY.COM

f @Alfa.Academy.Cyprus