

Complementary Competency Programme

RESTAURANT AND KITCHEN BASIC CATEGORIES

“Discover your secret talent”

Beginner's Level

This programme was designed to develop talent in using the different methods of services currently practised in the restaurant and kitchen industry.

Objectives

- To demonstrate proper service standards, professionalism, a positive attitude and interpersonal skills required in an F&B service operation.
- To apply the standard of service in the F&B industry.



Date & Time:

20 October 2018 (9.00am-12.00pm)

Fee : RM 60 (UCSI students/alumni)
RM 100 (Public)

Venue : RESTAURANT DE PRACTIQUE,
FHTM (North Wing) UCSI University.

Programme Structure:

1 sessions x 3 hours

Session 1:

- Service Standard for Front of the house
- Basic Culinary Arts for Back of the house
- Table Etiquette

Payment detail: Internet / Giro Transfer / Cash deposit via ATM / Cash Payment at Finance Counter, UCSI University KL Campus

Acc No: CIMB Bank 86-0213894-3 (UCSI Education Sdn Bhd)

Please state 'CCP FHTM' during payment.

Kindly contact: Assistant Professor Hanafi Hamzah (hanafi@ucsiuniversity.edu.my) if interested to join.