

HOSPITALITY COURSES

Hotel & Restaurant Operations



Food Production Food & Beverage Service

Course Benefits

This course prepares students to work in various types of kitchen within hotels, restaurants and catering establishments. Students learn how to plan, cost and prepare a large variety of dishes. Cooking methods will be fully covered with special emphasis on baking, roasting, braising, pan-frying, steaming, pot roasting, poaching, stewing, grilling, deep fat frying and microwave cooking.

Course content

- Kitchen Theory & Organization
- Menu Planning & Costing
- Budgeting, Costing & Control
- Kitchen Maintenance & Design
- Nutrition & Dietetics
- Production Systems,
- Planning & Organization
- Safety at Work
- Food Hygiene
- Cookery Practical
- Safety At Work
- Food Knowledge
- Culinary Theory
- Pastry & Bakery

Course duration

The duration of the course is 1 year

Qualifications

International Diploma in Food Production & Culinary Art

FOOD & BEVERAGE SERVICE COURSE

Students will find this course beneficial if they want to gain in-depth knowledge on different types of food and beverage serving and selling skills that apply to both large and small hotels, restaurants and catering Establishments

The main objective of this course is to provide a sound and concentrate foundation for professional service with a smile as direct contact with guest and general public is the major factor.

The emphasis is placed on the ability of one to be able to serve guests with various food and beverages, recommend various options on services offered by the establishment, help solve guest problem arising during operations such as banquets, restaurant service, outside catering and above all understand guest psychology and expectations

HOTEL & RESTAURANT COURSES

Introduction

Today, hospitality is the fastest growing industry in the world employing more people than any other business entity. Spurred by the modern lifestyle and an increase in tourism and mobility, the hospitality has grown to become an industry of major importance across the globe, providing a vast spectrum of interesting and challenging employment prospects with hotels, restaurants, entertainment, cruises liners, conferences and meetings all over the world.

Why join Career Training Centre?

A model hospitality training institution, Career Training Centre is committed to continuous development of schools curriculum teaching methods in response to industry needs, thus enabling graduates to enter the hospitality field with the skills required of the modern hospitality personnel. They will have the luxury of working in some of the finest hotels and Restaurants.

At career training centre you aren't just taught to follow recipes, you're trained to bring new ideas and imagination to all aspects of the art. You'll learn about grades of caviar by tasting, fine wines by sampling as well as cooking techniques through hand-on learning in state-of-the-art kitchens, using equipment at par with any world-class restaurant.

Intake dates.

The intake dates are the first weeks of January, April, July and October.

Hotel & restaurant courses offered at career training centre include the following:-

- Food Production
- Food & Beverage service

Part-time courses

- Front Office Reception Techniques
- Bartending Skills
- Barrister Skills



Course objective

Upon successful completion of course, the student will be able to:-

- Set the restaurant and be able to understand the menu offers effectively
- Apply various service methods at any given time without difficulties
- Develop knowledge and understanding of commodities available and how to harmonize food and wine in the best way possible
- Develop a sense of competence with the ever growing demand for professionalism in the challenging hospitality industry
- Carry out food and beverage service in first class establishments

Course Benefits

These course will benefit students who wish to make a career in the hospitality industry and who plan to work with hotels, restaurant and catering establishments, initially as food and beverage service personnel such as waiters, waitresses, hostesses and depending on experience, further training and hard work coupled with dedication, aspire to positions of higher responsibilities such as captains, head waiters, supervisors, restaurant managers and eventually food and beverage managers

Course Content

- Food & Menu Knowledge
- Wine & Beverage Knowledge
- Billing & Checking procedures
- Product Knowledge
- Customer care
- Service Techniques
- Personal Skills & Attributes

Course duration

The duration of the course is 6 months



FOOD PRODUCTION COURSE

The primary aim of this course is to provide a sound and concrete foundation for professionals cookery knowledge with emphasis on the preparation and presentation of menus, various dishes, sauces and garnishes in order to create customer satisfaction, The importance of the customer has been blended in an appetizing culinary way to come up with professionally well-trained personnel to make this a reality

The young "chefs" are taught personal grooming and hygiene, the criteria of purchasing food items, how to categorize the kitchen, various water mouth watering cooking techniques and methods, the art of enticing the appetite of guests through garnishes and above all how to balance meals. They also are also familiarized with various kitchen departments such as entremetier, saucier, gardemanger, pastry and the butchery.

Course objective

Upon successful completion of the course, the trainee will be able to:

- Write a multi-course menu
- Apply various cooking methods at any given time without difficulties
- Develop knowledge and understanding of commodities and how to select for quality, cost, availability, and to compare fresh, part-prepared, commercial and convenience products.
- Understand recipe balance and to be able to follow recipes to produce dishes of the required quality, colour, consistency, seasoning, flavors, temperature and presentation
- Comprehend fully the essential necessity for healthy, hygienic and safe procedures at all times in preparation, storage, cooking and serving of food.



ABOUT CAREER TRAINING CENTRE, NAIROBI

Career Training Centre, Nairobi (CTC) is an Aviation & Hospitality education and training services provider and has been in operation since 1991. with a wealth of experience in training and consultancy covering aviation, travel & tourism, hospitality, business and ICT, Career Training Centre has continued to be at the forefront of generating new and innovative education and training solutions.

Dedicated to Excellence

Our primary goal is to provide students with high quality, solid education and practical foundation through expert guidance and motivation to meet the operating standards in an international environment and help them to further themselves in their chosen career paths. Study and practical programs are tailored to meet the individual needs of students and the requirements of the industry

Career Support & Placement Services

Through our career development and placement services division Opensky East Africa, we provide career advisory and support services. These include; career counseling, skills development, placement, CV & cover letter writing, interview techniques and job search skills.

Partners

As a member of the international professional community, Career Training Centre maintains active membership in the the following local and international bodies:

- IATA Training & Development Institute, Canada
- Galileo Kenya
- Amadeus East Africa
- The British council, Nairobi
- University of Cambridge International Examination(CIE)
- Hotel Catering & Institutional Management Association (HCIMA) UK
- Confederation of Tourism, Hotel & Catering Management (CTHCM)
- Kenya Tourism Federation(KTF)

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