



English Foundation Certificate Course Description

Delivering Exceptional Hospitality

Prioritize customer satisfaction, provide personalized experiences, maintain a positive attitude, anticipate needs, communicate effectively, and strive for excellence.





ENGLISH FOUNDATION CERTIFICATE

A Bridge to Diploma Studies in Culinary Arts and Food & Beverage Management

The English Preparatory Certificate is a 21-week, full-time program designed for students who need to strengthen their English language skills before entering the Diploma in Culinary Arts or the Diploma in Food & Beverage Management.

Through structured lessons and practical learning activities, students build confidence in speaking, listening, reading, and writing English while becoming familiar with the terminology and standards used in kitchens, restaurants, and hospitality operations.



LEARNING ENVIRONMENT & SWISS PEDAGOGY

The English Preparatory Certificate follows a Swiss-inspired, competency-based learning approach focused on practical application, structured progression, and continuous feedback.

Students learn English through real hospitality situations, including kitchen communication, food preparation terminology, safety procedures, purchasing, and guest interaction. Lessons combine language development with professional knowledge to prepare students for both academic study and real-world environments.

The program is delivered within the academic framework of the Professional Institute of Excellence (PIE), following international hospitality education standards and supporting a smooth transition into the diploma programs.



ENGLISH PREPARATORY SEMESTER

PROGRAM STRUCTURE – 21 WEEKS

The preparatory semester combines English language development with introductory hospitality subjects to build the foundation required for diploma studies.

Elementary English for Hospitality

Students develop essential English skills including listening, speaking, reading, and writing. The course focuses on vocabulary and communication used in kitchens, restaurants, and hospitality environments. Students practice everyday conversations, instructions, and simple written communication required for professional training.

Culinary Theory – Introduction

This course introduces basic culinary terminology in English, including ingredients, cooking methods, kitchen equipment, and recipe structure. Students learn to understand and describe food preparation processes while improving language skills through practical examples.

Basic Food & Beverage Knowledge

Students learn the basic classification of F&B products such as meat, vegetables, fruits, dairy, and grains, and beverages. The course develops vocabulary related to ingredients, storage, quality, and nutrition while strengthening reading and speaking skills in English.

Food Safety & Hygiene

This course teaches essential hygiene rules and safe F&B handling practices using simple and practical English. Students learn how to prevent contamination, maintain cleanliness, follow safety procedures, and understand kitchen/dining room regulations used in professional environments.

Purchasing & Basic Food & Beverage Administration

Students learn basic English communication used in purchasing and kitchen operations. Topics include suppliers, invoices, ordering, quantities, prices, and deliveries. The course includes role-play situations and practical exercises to prepare students for real hospitality workplaces.

Introduction to Practical Cooking

Students are introduced to basic cooking techniques, kitchen organization, and professional discipline. The course helps students understand instructions in English while practicing simple food preparation in a structured learning environment.

Introduction to Food & Beverage Service

This course introduces students to the fundamentals of restaurant service, guest interaction, and hospitality communication. Students learn basic service vocabulary, table setup, and professional behavior while practicing English in service situations.