



F&B Management Diploma Course Description





2-YEAR DIPLOMA PROGRAM IN F&B MANAGEMENT

A Career Path for Future Food & Beverage Professionals

The Diploma in Food & Beverage Management is a two-year, full-time program focused on front-of-house excellence, beverage expertise, and restaurant operations. It prepares students for leadership roles in service-driven hospitality environments.

The program emphasizes guest experience management, professional service techniques, beverage knowledge, and operational control, ensuring graduates are ready to progress into supervisory and management positions in local and international hospitality environments.

LEARNING ENVIRONMENT & SWISS PEDAGOGY

The 2-Year F&B Management program follows a Swiss-inspired, applied learning model combining classroom theory with extensive practical training. Students gain experience in multiple learning environments, including:

- Training restaurants
- Banquet and event settings
- Wine rooms and cocktail bars
- Barista and beverage labs

Academic support and curriculum alignment are provided in partnership with SHL Schweizerische Hotelfachschule Luzern, ensuring international relevance and quality.





SEMESTER 1

Principles of Food & Beverage Service

FU 01

This course introduces students to professional service standards and the guest journey. Through demonstrations and practice, students learn service styles, mise-en-place, table etiquette, and guest interaction principles while developing discipline, teamwork, and service professionalism.

Basic Restaurant Operations

FU 02

Students learn core restaurant operations including table setup, order taking, coordination with the kitchen, and handling common service situations. The course builds confidence, accuracy, and professionalism in guest-facing roles.

Purchasing & Inventory Control

FU 03

This course covers purchasing procedures relevant to food and beverage operations. Students learn supplier management, receiving procedures, stock control, storage, and ethical purchasing practices to support efficient service operations.

Beverage Knowledge

GEN 01

Students gain foundational knowledge of beverage categories including coffee, tea, wine, beer, spirits, and non-alcoholic beverages. Practical training focuses on correct preparation, service techniques, and basic tasting principles.

Food Knowledge

GEN 02

This course enables students to understand how ingredients, cooking methods, and menu structures influence guest experience. Students develop the ability to describe dishes confidently and support informed guest choices.

Food Safety and Hygiene

FU 04

Students learn international hygiene and sanitation standards from a service perspective. Topics include food handling, allergen awareness, cleanliness, and maintaining safe service environments.

Elementary English for Hospitality

CO 01

This course develops essential English communication skills for hospitality environments. Through role-play and practical exercises, students learn to interact with guests professionally and confidently.

SEMESTER 2

Industry Internship I

GEN 10

Following their first campus semester, students complete a supervised internship in hotels or restaurants in Cambodia, applying foundational service skills in real hospitality environments. Performance is monitored through evaluations and reflective work journals.



SEMESTER 3

Fine Dining Service & Pairing Techniques

FU 05

This course elevates student skills to advanced service environments. Students practice high-level service techniques, including gueridon service, wine & beverage pairing, and refined guest interaction. Emphasis is placed on poise, rhythm, and attention to detail.

Restaurant Supervision & Management

FU 06

Students develop leadership and supervisory skills within service operations. Topics include team coordination, shift supervision, guest recovery, and performance monitoring in preparation for management roles.

Bar Management & Mixology

GEN 03

Students learn about advanced bar operations including cocktail preparation, glassware selection, bar organization, and responsible service. Beverage costing and operational efficiency are emphasized.

Cost Control & Basic Accounting

GEN 04

This course provides students with essential financial literacy for restaurant operations. Students learn beverage costing, calculating margins, monitoring wastage, and interpreting basic financial reports used in F&B outlets.

Nutrition & Menu Balancing

CO 03

Students learn the fundamentals of nutrition, dietary requirements, and menu adaptation for different guest needs. The course teaches how to communicate menu suitability and guide guests appropriately.

Menu Planning & Design

GEN 05

Focusing on the creative and operational aspects of menu development, students learn menu engineering, sequence design, menu wording, and pricing strategies. They also work on developing a sample menu concept.

Intermediate English for Hospitality

CO 02

This course enhances students' professional communication skills in English, supporting leadership, guest interaction, and workplace readiness in international hospitality settings.

SEMESTER 4

Industry Internship II

GEN 11

The final internship allows students to apply advanced service and management skills in professional hospitality environments, preparing graduates for employment or career progression.