

DIPLOMA | Restaurant Management

By London City University

Course Overview

This course is designed to help those who want to get started on the path to running a restaurant or want to get growth as restaurant manager. The participants can learn about key principals of restaurant management, operations and functions. It emphasizes on developing theoretical and practical skills, including leadership, service skills, value creation, customer satisfactions, hospitability, and more. Additionally, it covers food preparation, cost effectiveness, housekeeping and hygiene.

Why should one take this certification?

This course is designed for professionals wanting to get promotion in their chosen areas and career.

Course Outline

- ❖ Overview of Restaurant Industry
- ❖ Role of restaurant manager
- ❖ Understanding the Customer
- ❖ Marketing strategy
- ❖ Designing the Menu
- ❖ Food preparation
- ❖ Design and décor
- ❖ Hygiene
- ❖ Kitchen Equipment
- ❖ Food Safety
- ❖ Budget planning
- ❖ Recruitment

Course duration	3 Months OR as per your requirement Flexible and dependent on your time frame and need
Entry Requirements	A Success Oriented Personality
Certification	London City University , will award an approved diploma at the end of course training. You will get 100% guaranteed certificate.
Mode of application	Fill an application form, send copies of your national ID card or passport as well as educational documents and forward to info@cvwarehouse.ae and get 50% discount on all courses offered by London City University
Course Assessment	London City University will give you an assessment on a monthly basis. This makes a total of three assignments, all scenario case study based activities. Students are expected to solve them and turn them in online via email. Each assignment carries a 20 percent score. The final online exam carries a 40 percent score, to make a total of One Hundred Percent.