

SYNOPSIS

Essentials to Food & Beverage Operations covers all aspects of restaurant service sequence and techniques in Hospitality Food & Beverage modules. This book is an essential reference in Food & Beverage practical classes, conducted through hands-on application with the required techniques to be performed during service. The aim of producing this book is to facilitate students learning for a better mastery of skills through visuals and step-by-step guide on service expectations, performance and excellent standards. This will help students to better prepare for practical classes and help them excel in their restaurant service sessions.

This book is embedded with Taylor's 8 Graduate Capabilities (TGC):



DISCIPLINE
SPECIFIC
KNOWLEDGE



LIFELONG
LEARNING



THINKING AND
PROBLEM
SOLVING
SKILLS



COMMUNICATION
SKILLS



INTERPERSONAL
SKILLS



INTRAPERSONAL
SKILLS



DIGITAL
LITERACY

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ESSENTIALS TO FOOD & BEVERAGE OPERATIONS

A GUIDE TO MASTERING
RESTAURANT SERVICE
QUALITY

ESSENTIALS TO FOOD & BEVERAGE OPERATIONS – A GUIDE TO MASTERING RESTAURANT SERVICE QUALITY



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