

Swiss Higher Diploma in Restaurant and F&B Operation Management



FBSTI SWITZERLAND



ABOUT FBSTI

TOP-NOTCH RESTAURANT TRAINING

Food & Beverage Service Training International is a Swiss Restaurant Management School specialized in Restaurant Management and high gastronomy Service.

SWISS TOUCH & FRENCH "SAVOIR-FAIRE"

With a fine blend of the Swiss hospitality touch and the French gastronomy expertise we train the leaders and influencers of tomorrow's food industry.

We're dedicated to ensuring top-notch Restaurant Education is accessible and affordable to students worldwide.



A UNIQUE APPROACH TO RESTAURANT MANAGEMENT TRAINING

A SLOW REVOLUTION

A slow revolution is taking place in the hospitality education sector. With our innovative approach we have perfectly bridged the learning gap between theoretical needs and practical realities of the restaurant industry. This new teaching model is designed solely to increase your employability through rapid integration; fast development and better understanding of the industry.



AFFORDABLE EDUCATION AT YOUR DOORSTEP

Our vision is to bring the best of restaurant management education to every corner of the world. By creating a whole new model of courses, we have been able to **reduce** the time of obtaining a Swiss Diploma, **reduce** the cost of education and **increasing** the accessibility of Swiss education. As a matter of fact, all our courses can be delivered anywhere in the world, and last a maximum of six consecutive weeks



HIGH EMPLOYABILITY IN A FAST-GROWING INDUSTRY



Your employability is our single most important priority. Everything we do, all the courses are specifically designed to significantly increase your employability.

THE WORLD IS YOUR PLAYGROUND

The hospitality industry is among the fastest growing industries worldwide and has been for the past 20 years. This unending growth creates hundreds of thousands of new jobs worldwide every year. But the best hotel chains and restaurants struggle to fill these positions because of the lack of qualified and properly trained people in the marketplace. FBSTI students will get precisely the training and the skillset the industry is looking for, thus will get an edge when applying for a job.

INTERNATIONAL PROFESSIONAL EXPERIENCE

Part of the learning will take place on-site during the training. But the internship is where the newly acquired skills will be honed. Thanks to our extended network of hospitality leading institutions, our students have the once-in-a-lifetime opportunity to search out an international internship that will truly launch their career as a manager. Our dedicated internship placement team will assist you in finding the internship that best fits your career aspiration.

WHY CHOOSE A SWISS RESTAURANT MANAGEMENT SCHOOL?



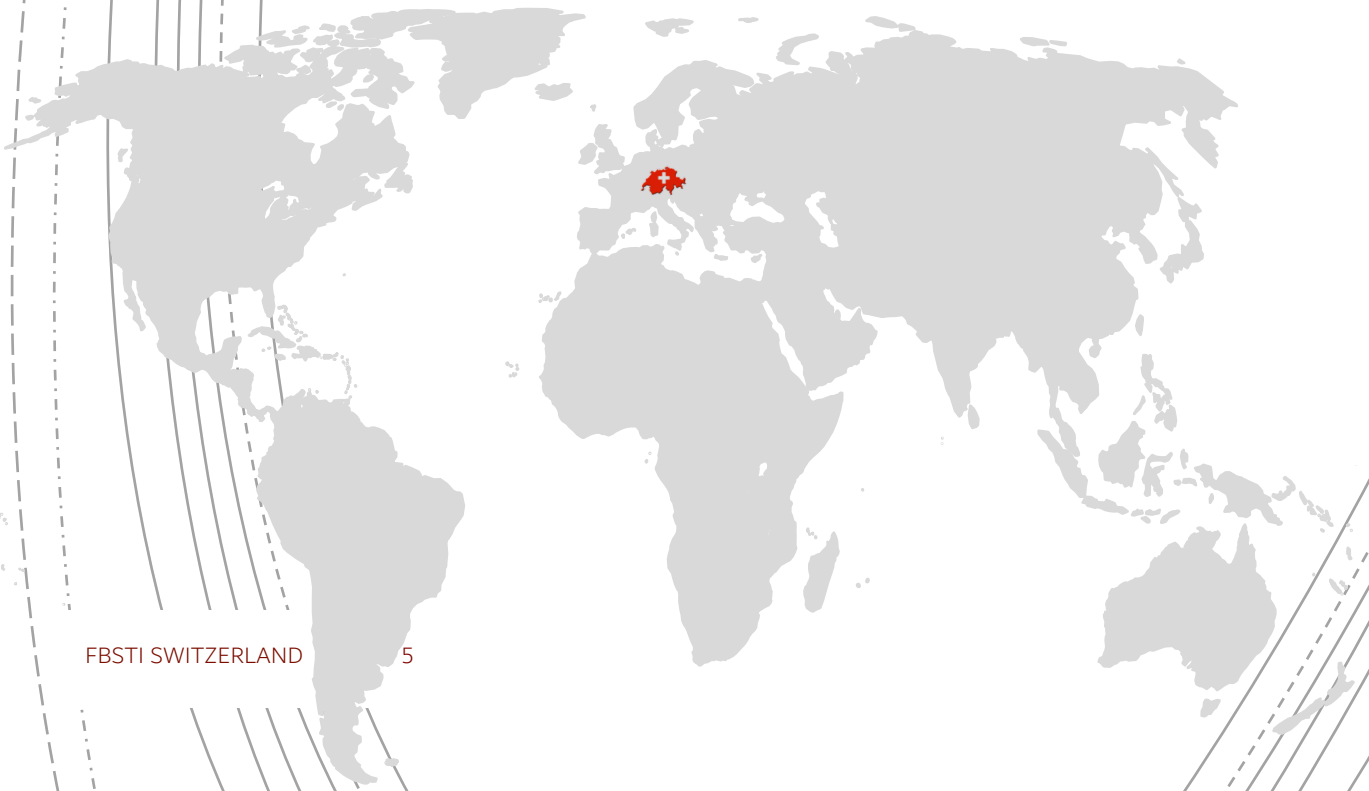
The birthplace of hospitality



Unequaled reputation for training the best hotel and restaurant managers in the world



The Swiss flag on your Resume can fast-track your career



IS RESTAURANT MANAGEMENT THE RIGHT FIT FOR YOU?

Are you a future entrepreneur looking for the right business opportunity? Or maybe you're looking for the job that will take you around the globe? Or you might be aiming to strike a career in top management? The restaurant industry is the perfect place for you! And it can all start with FBSTI, a solid training, a Swiss Diploma and an international experience.

- 🍷 Gain in-depth understanding of the industry and its future
- 🍷 Perfect your service and managerial skills
- 🍷 Master the key factors of a successful business
- 🍷 Develop your personal skills to be a recognized leader

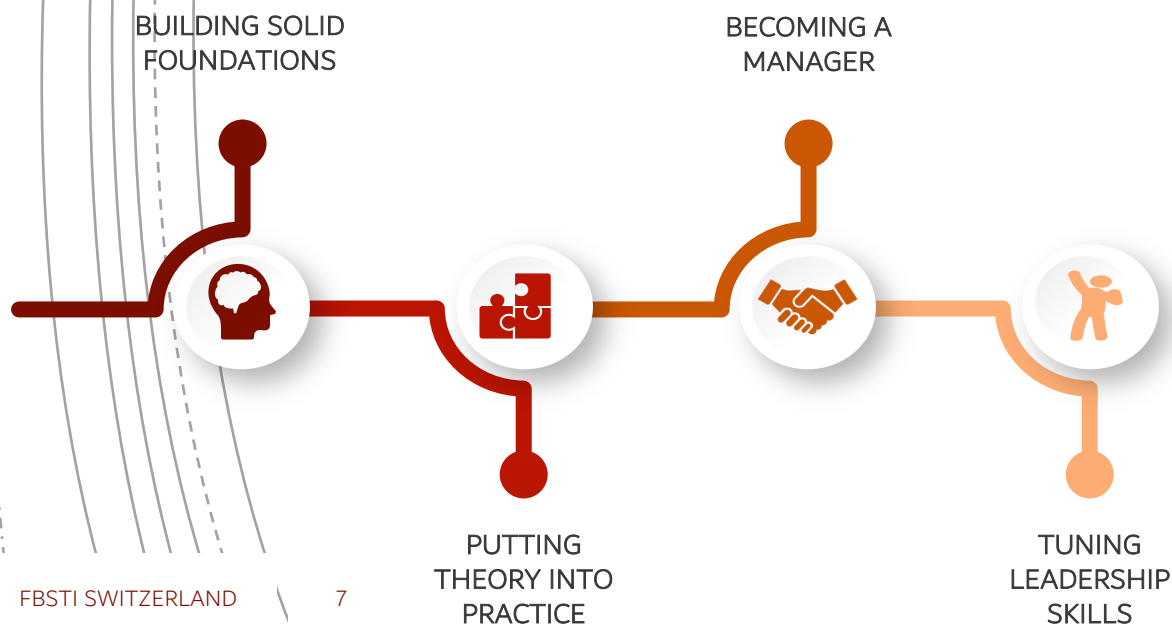
Focused on entrepreneurship with the latest management methods in the catering business; our program will get you fully qualified, with the perfect vision of the industry to reach the top and make your dreams come true.

OVERVIEW OF YOUR TRAINING JOURNEY WITH US

To shorten the time needed to go from student to a fine-tuned professional is our ultimate challenge. It is with this ambition that we have designed the entire course.

- ✓ *Swiss Higher Diploma in Restaurant and F&B Operations Management*
- ✓ *Swiss Certificate of Customer Care and Communication*
- ✓ *Food and Hygiene Certificate Level 2*

The curriculum is built around four cornerstones:





BUILDING SOLID FOUNDATIONS

Introduction to Food & Beverage
Service Professions and careers
Service Theory
Kitchen & products knowledge
Hygiene and safety



PUTTING THEORY INTO PRACTICE

The Art of service
Service profession
Service rules
Service techniques,
Styles and methods
Flambé and carving
Table service
Stewarding and
housekeeping
Advanced service
Bar Wine, Spirits & Drinks



BECOMING A MANAGER

Menu Planning
cost control
Banqueting & events management
F&B Management
Marketing and business
communication
Customer service & Satisfaction



TUNING LEADERSHIP SKILLS

Personal development
Professional communication
Verbal & non-verbal
communication
Teamwork approach

COURSE ORGANISATION

The courses are organized in several countries (Thailand, France, Spain, Cyprus, Singapore, ...).

It typically takes place in a large hotel conference room where interactive classes and practical sessions are done.

The students coming from abroad can find accommodation to live on their own or can be hosted on site at a preferred price. Morning break, lunch and tea-break are normally included. Academic material is provided as well as professional utensils such as a crumber or corkscrew.



INTERCULTURAL LEARNING ENVIRONMENT



Students will be split into small groups all throughout the course and each student contributes to improving student retention and speed up the learning curve.

Finding yourself in a city away from home with people from different countries, different ethnic

groups, diverse culture and background will be a great challenge at first but an incredible learning opportunity. It will teach you some of the most important values and skills needed in the industry such as respect, flexibility, adaptability and curiosity.



CAREER & INTERNSHIP SUPPORT OFFICE

Our dedicated office offers hundreds of internships opportunities with some of the leading companies, international hotel chains, Michelin-star restaurants, cruising companies, luxury resorts, in prime locations:

Dubai, USA, France, Greece, Australia, Caribbean Islands,

Writing Resume & Cover letter

Career coaching

International network

Internship prep

Visa application support

Job interview prep

Personal presentation

Question handling ability







OUR INSTITUTIONAL PARTNERS



APPLICATIONS

Admission requirements

No background or specific knowledge is required

-  Age from 17 to 30
-  English level B1
-  No criminal record
-  Health requirement

The course is very intense and therefore requires good mental and physical condition.

Upcoming course

Thailand: November 2018, Swiss Higher Diploma in Restaurant Management

Cyprus: February 2019, Yacht Stewardess & Steward Training Program (CTSW95)

Cyprus: February 2019, Swiss Higher Diploma in Restaurant Management

Thailand: April 2019, Swiss Higher Diploma in Restaurant Management

Checkout our website for more courses, dates and locations

CONTACT US

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FBSTI

F&B Service Training International



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Opening up a course in your hometown

If you are interested to open-up a course in your city do not hesitate to contact our marketing department.



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