

FBSTI  
F&B Service Training International



**FBSTI**  
RESTAURANT MANAGEMENT DIPLOMA COURSE

**IN MAURITIUS**



IN PARTNERSHIP WITH  
**BSP SCHOOL**





**HIGHLY PROFESSIONAL INTENSIVE COURSES**

*( 8 weeks ) \**

+

**PAID INTERNSHIP PLACEMENT  
IN MAURITIUS OR WORLDWIDE**

*(from 6 to 18 months)*

+

**SWISS CERTIFICATIONS RECOGNIZED WORLDWIDE**

=

**THE GUARANTEE OF A SUCCESSFUL CAREER  
AT A VERY AFFORDABLE PRICE**



*(\*) Limited number of places*



Recognized by the Switzerland and the canton of Neuchatel CH.  
Registered and recognized MQA with / by the Mauritius Government.  
CPQ (Certificate of Professional Qualification) CH.  
CPD (Continuing Professional Development) CH.  
HACCP Verified.

**GLOBALLY RECOGNIZES PROFESSIONAL  
SWISS CERTIFICATE**



FBSTI  
F&B Service Training International



YOUR RESTAURANT MANAGEMENT ACADEMY



## OVERVIEW OF YOUR TRAINING JOURNEY WITH FBSTI

In BSP School in Port Louis, Mauritius

*Embark on an unparalleled journey,  
access to a world-class education at a very affordable price  
And work in a breathtaking and an idyllic environment  
leading you to a distinguished and successful career*





# HIGH EMPLOYABILITY IN A FAST-GROWING INDUSTRY

## THE WORLD IS YOUR PLAYGROUND

The new concept of leisure civilization and the continued growth of the sector (fastest growing industries worldwide) has driven demand for qualified personnel who can take up positions rapidly.

This unending growth creates over 5 millions 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, with our high quality educational programs, the training and the skillset the industry is looking for, thus will get an edge when applying for a job.

## INTERNATIONAL PROFESSIONAL EXPERIENCE

The internship is where the newly acquired skills will be honed. The restaurant industry is one of the rare institution that will allow you to travel and work anywhere in the world. With our extended network of hospitality leading institutions, our students will have the once-in-a-lifetime opportunity to search out an international internship that will truly launch their career and reach promotion in a flash. Our dedicated internship team will assist you in finding the internship that best fits your career aspiration.



# 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.



# WHY CHOOSE A SWISS RESTAURANT MANAGEMENT SCHOOL?



Our courses are accessible and adapted to everyone, captivating, highly professional where information will be given and retained in a very enjoyable and pleasant atmosphere.

## OBJECTIVES:

Train and fully prepare the future restaurant leaders for real life environment in the hospitality and restaurant industry.

## REQUIREMENTS

|                    |                                                                                                                                                                                                                                     |
|--------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>SCHEDULE:</b>   | From Monday to Friday (Classes)<br>9:30 – 12:00 / 13:00 – 18:00                                                                                                                                                                     |
| <b>LANGUAGE:</b>   | The course is in English.<br>(Level B2 on CERF, 5.0 on IELTS)                                                                                                                                                                       |
| <b>AGE:</b>        | Between 18 and 29 with a valid Passport                                                                                                                                                                                             |
| <b>BACKGROUND:</b> | No criminal record<br>Be single without any dependent kids<br>No previous schools, no professional backgrounds are required                                                                                                         |
| <b>EQUIPMENT:</b>  | Have a laptop or a tablet<br>No need to buy any book or professional equipment                                                                                                                                                      |
| <b>HEALTH:</b>     | Be fully vaccinated<br>Be in good mental and physical conditions                                                                                                                                                                    |
| <b>DRESS CODE:</b> | Groomed at all times and smart casual outfit. (no jeans or sneakers).<br><b>Boys:</b> white shirts, black trousers, black shoes, black socks, tie<br><b>Girls:</b> white blouse, black skirt (knee length), low heeled black shoes. |

FBSTI  
F&B Service Training International



SWISS DIPLOMA  
IN  
RESTAURANT OPERATION  
MANAGEMENT

FB 108 // 8 WEEKS COURSE

YOUR SWISS RESTAURANT MANAGEMENT ACADEMY



# Diploma of Arts (Content)

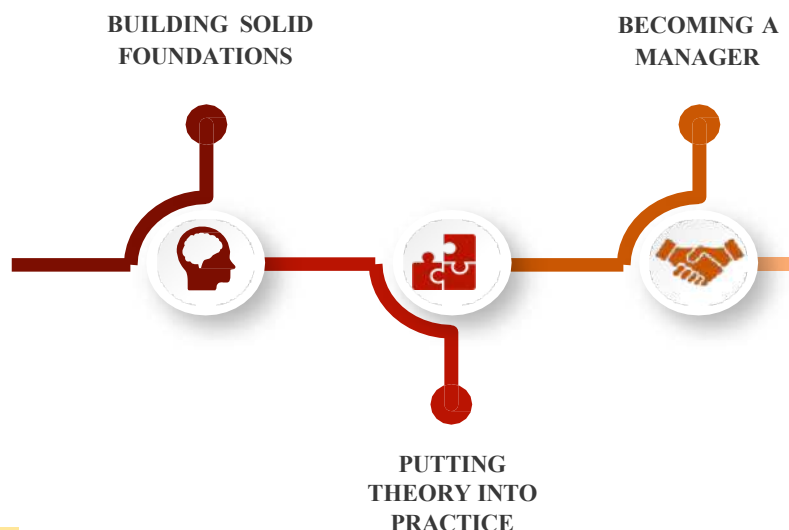
FB108 Swiss Diploma in Restaurant Management and Restaurant Operations management

In Mauritius



**DURATION:** 8 Weeks, 240 hours to 300 Hours (intensive program)

The curriculum is build around 3 cornerstones:



**INTAKES**

4 INTAKES PER YEAR



## BUILDING SOLID FOUNDATIONS

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



## BECOMING A MANAGER

- Menu Planning
- cost control
- Banqueting & events management
- F&B Management
- Marketing and business communication
- Customer service & Satisfaction
- Personal development,
- HR management

## 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





# Courses Fees

## Academic fees

- Academic courses, mid term and final exams fees, lecturers and lectures, occasional guest speakers, certificates and certifications.
- Internship courses: Advises, Guidance, Preparation, Evaluation
- Personal course support, handouts
- Admission

## Meals fees & Accommodation:

- Accommodation 100 USD for the duration of the course
- Meals are Not included in FBSTI course fees

## Infrastructure, Operation costs & services

- Operating and administrative costs
- Logistics, equipment costs, Depreciation
- Student's course equipment
- Introduction day and Graduation

(\*1) FBSTI academy reserves the right to modify any information without prior notice, on dates, fees, curriculum or place.

(\*2) Allowance for internship placement for a local placement on Mauritius Island  
For international placement the student will have to pay an additional fee of 250 to 500 USD depending on the destination *(This additional fee does not include any costs associated with the student's chosen destination such as necessary sponsorship fees, compulsory visa provider fees, STCW fees, etc )*

| <i>All prices are quoted in<br/>USD (US Dollar)</i> | <b>8 WEEKS</b>  |
|-----------------------------------------------------|-----------------|
| ACADEMIC TUITION FEE                                | From 1'900 (*1) |
| OPERATIONS                                          | 900             |
| INFRASTRUCTURE &<br>SERVICES                        | 800             |
| TAXES AND TRANSFER                                  | 450             |
| INTERNSHIP PLACEMENT (*2)                           | 500             |
| STUDENT'S VISA PROCESSING                           | 300             |
| <b>COURSE FEES</b>                                  | <b>4'850</b>    |
| SCHOLARSHIP                                         | - 900           |
| <b>TOTAL COURSE FEES</b>                            | <b>3'950</b>    |



## Additional information and costs

### Awards additional costs (in US Dollar)

(only if needed)

**(1) Students will be able to upgrade their Diploma to a Swiss Higher Diploma in restaurant operations management**

**To be able to do so, students will have to pass an additional examination and will have to cover the cost of the Diploma**

With the objective to build a strong resume and access better jobs opportunities, students may apply for some additional & professionals certificates.

There will be no need to take on any additional courses or examinations as long as it is already included in the main program.

To apply for any reward student must pass individual examination to the corresponding certificate (70% to pass)

## INTERCULTURAL LEARNING ENVIRONMENT

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.

|                                                    | AWARDS     |
|----------------------------------------------------|------------|
| <b>UPGRADE DIPLOMA TO HIGHER DIPLOMA (1)</b>       | <b>180</b> |
| DUPLICATE CERTIFICATE                              | 50         |
| FOOD, HYGIENE & SAFETY AT WORK CERTIFICATE LEVEL 2 | 80         |
| SWISS CERTIFICATE OF SERVICE RULES AND PROCEDURES  | 80         |
| SWISS CERTIFICATE OF CUSTOMER CARE                 | 50         |
| SWISS CERTIFICATE IN UPLIFTING SERVICE STANDARDS   | 50         |

### Academic additional costs (in US Dollar)

(only if needed)

|                                   | RETAKE |
|-----------------------------------|--------|
| SINGLE WRITTEN EXAMINATION RETAKE | 50     |
| PRACTICAL EXAMINATION RETAKE      | 200    |
| DISCIPLINARY BOARD                | 250    |

# CAREER & INTERNSHIP SUPPORT



FBSTI is providing assistance to get a paid internship worldwide from 6 months to 18 months. Salary is based on the local regulation of the destination

Restaurant and tourism industries are the ones of the world's largest, most diverse and most exciting industries, offering a large variety and high numbers of careers across the globe. It is a growing business ideal for students wishing for a secured and successful future, offering large and fast opportunities of evolution and promotion better than any other job. With our professional training, students will become fully qualified and capable of offering service to customers that meets international standard and expectations of establishments around the world.

With our inspiring lecturers, we will provide our students with all the knowledge, the skill and the ability far above the need of the industry with the idea to facilitate their integration and quickly jump toward a successful and profitable career.

Our dedicated internship office and coordinators assists you to research, select and apply for internships opportunities with some of the leading companies, international hotel chains, Michelin-star restaurants, cruising companies, luxury resorts, in prime locations:

## **Middle east, Asia, North America, Europe, Oceania**

Macao, Singapore, Emirates (Dubai and Abu Dhabi), Saudi Arabia, The Caribbean islands, or touristic islands, Cruise lines (Disney, Hollande America, Royal Caribbean, SMC, ...), USA, Canada, Australia, Europe (Spain, Portugal, France), Thailand, Malaysia, and many more destinations

*(Depending of each individual's eligibility)*

## **Some destinations may require additional cost:**

Some countries imposed to have a sponsor or a country certified visa provider,  
Cruise lines required to have a STWC (might not be provided by the cruise company)  
Some living costs which might not be provided by employers



**FBSTI IS THE KEY TO YOUR INTERNATIONAL CARRER**



## DEAN, PROGRAM LEADER AND LECTURER

Mr. Christian CARGOUET  
Founder and CEO FBSTI Switzerland



### STUDY

**BACHELOR OF ART** in hospitality management  
(France),  
**MASTER OF ART** in restaurant management  
(France)

### ACADEMIC & TEACHING EXPERIENCE

EHL, Lausanne, Rank 1 world, (Switzerland),  
Program leader, F&B Lecturer

IHTTI, SEG Group, Neuchatel, Rank 8 Swiss,  
(Switzerland), Program leader, F&B Lecturer, F&B  
manager

GRETA Leman, Annemasse, National Training  
Academy, (France), Restaurant lecturer

Etiquette Academy, Los Angeles (USA), F&B  
lecturer

FBSTI, Founder and manager, (CH, Thailand)



Mr. CARGOUET  
is driven by an unlimited passion  
for the restaurant industry, with a  
daily objective to share his extensive  
knowledge and experience to better  
the sector globally.

### PROFESSIONAL EXPERIENCE

GENERAL MANAGER, Henlllys Hall Hotel, Golf  
& Country club, 4 \*\*\*\*(UK)

RESTAURANT MANAGEMENT, Goodwood  
Park Hotel, 5\*\*\*\*\* (UK), Hotel Fleur Du Lac,  
5\*\*\*\*\* (Switzerland)

FRONT DESK, Reception, Relais et Chateaux de  
Castel Novel, 5\*\*\*\*\* (France), Mercure Hotel,  
4\*\*\*\* (France)

KITCHEN, Château St Philipp, 4 \*\*\*\* (FR),  
Château de l'Hoste, 4 \*\*\*\* (FR), Restaurant le  
Prieuré, Fine dining (France)

# Lecturers FBSTI

All our lecturers are not only experienced lecturers but they are also all successful and accomplished professionals with years of background within the international and luxury hotel and/or restaurant industry.



## Mr. Boris Thoreau

Restaurant Service Manager, Program leader, lecturer in practical restaurant and restaurant management  
Over 28 years of experience in luxury and famous establishments around the world (Paris, London, Caribbean, Basel, Bangkok, Riyad....)

**Former supervisor at the famous “Fouquet’s” in Paris.** Graduate from CEFAA



## Mr. Georges Butan

Academic Manager, Program manager, lecturer

20 years of experience at IHTTI and SEG Group Switzerland as program manager, trainer and lecturer  
Active member in certification and accreditation processes (THE ICE) international centre of excellence in tourism and hospitality education

Expert in: Communication and customer care, banqueting and events management, health, hygiene and safety, personal/professional development, room division, exam supervisor, educational advisor, controller and curator of FBSTI quality standards

REGISTRE DU COMMERCE DU CANTON DE NEUCHÂTEL  
Extrait  
N° de registre: 00643/2014

F&B Service Training International (FBSTI), Cargouet  
Entrepris individuelle

| Ref. | Nom et Prénoms, Origine, Domicile                    | Fonctions | Made de signature |
|------|------------------------------------------------------|-----------|-------------------|
| 1    | F&B Service Training International (FBSTI), Cargouet |           |                   |
| 1    | Neuchâtel                                            |           |                   |
| 1    | 1 rue Finery 5, 2000 Neuchâtel                       |           |                   |

Informations dans le domaine de la restauration et du service dans l'industrie hôtelière.

| Ref. | Nom et Prénoms, Origine, Domicile                        | Fonctions | Made de signature      |
|------|----------------------------------------------------------|-----------|------------------------|
| 1    | Cargouet Christian André Patrick, de France, à Neuchâtel | Titulaire | signature individuelle |

JOURNAL  
N° 643  
Date: 20.02.2014  
Page: 61365619

Neuchâtel, 17 mai 2018

Extrait certifié conforme  
17 MAI 2018  
Le président du tribunal cantonal

Fin de l'extrait  
Seul un extrait certifié conforme, signé et muni du sceau du registre, a un effet légal.

NOTES  
(Conformément à la loi sur la sécurité 1981)  
1. Page 643  
2. Le présent acte public  
3. a été signé par M. Yves Gachet  
4. a été signé en tant que président du tribunal cantonal  
5. est muni du sceau du tribunal cantonal de Neuchâtel  
6. a été signé le 17.05.2018  
7. par le président du tribunal cantonal de Neuchâtel  
8. sous le N° 100  
9. Neuchâtel  
10. Signature

CHANCELLERIE D'ÉTAT  
N° 1000 DU 17.05.2018  
CHANCELLERIE D'ÉTAT  
N° 1000 DU 17.05.2018  
CHANCELLERIE D'ÉTAT  
N° 1000 DU 17.05.2018



# BSP School

FBSTI Swiss Restaurant management courses are taking place in BSP esteemed Institute strategically located in the heart of Port Louis offering an ideal studying environment for the students.

With a strong legacy of perfection, BSP School has proudly trained over 10'000 students, a testament to BSP commitment to delivering top-notch education. BSP School is the center of excellence delivering the most effective and impactful educational experience.



Sham Mathura  
CEO,  
BSP group



Vimi Mathura  
Head of Academic affairs,  
BSP group



Ms. Rakshita Seetohul  
Programme Manager  
BSP group

## REFERENCES

### Thomas GUGLER

Jeddah, KSA

President of the world  
association of chefs society  
Co-founder of the Saudi Arabian  
Chefs Association (SARCA)  
Chairman & Founder of the Saudi  
Arabian Chefs table Circle  
(SACTC)

Honorary member and  
Ambassador of over 50  
associations and organization  
worldwide

### Alain BELIZAIRE

Switzerland

Founder and CEO of AB Swiss  
premium SA  
Specialist in Hospitality  
education

Former executive director SEG  
Group

### Suparie CHATKUNYARAT

Chiang Mai, Thailand

Founder and CEO of Learning  
Holiday Group  
PDG, at Rotary International



**FBSTI is the Key!**  
**Your gateway to the world**

## PARTNERS

Spoon & Fork (TH)  
Hollande America cruise, Bkk (TH)  
Niel's International College, Bali, (ID)  
Marina bay, Singapore (SG)  
SIHM, Nagpur (IN)  
Strategic Hotels Pvc Ltd (IN)  
LFR (NP)  
KIP (Mauritius)  
AHLEI (World)  
ACCOR group  
MGH (KSA)  
Urban Hospitality Group, (UK / UAE)  
GRC (EG)  
GTBB Hellenic Gastronomy (GR)  
GRETA (FR) AFMR (FR)  
IMI Luzern (CH)  
Billy Brunch (SP)  
Marugal (SP)  
Cyprus Maritime Academy (CY)  
Penha Longa Ritz Carlton (PT)  
Frenchman's Creek (USA)  
FIB Academy (USA)  
THTC (JM)  
SAA (AUS)  
**Partner with over:**  
30 universities And  
500 hotels and restaurants  
worldwide

## YOUR AGENT FOR REGISTRATION

### BSP School

#### LOCATIONS

**BSP Head Office**  
& Port Louis Campus

Anandee Peerajee Tower,  
8C, Sir Virgil Naz Street,  
Port Louis, Mauritius



<https://bspgroup.mu/contact.html>



#### OPENING HOURS

Monday – Friday : 08h30 – 17h00  
BSP School :  
Saturday-Sunday : 09h00 – 12h00



#### CONTACT US

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Mobile : [\(+ 230\) 5942 6160](tel:+23059426160)



#### WRITE SOME WORDS

[vimi@sme.mu](mailto:vimi@sme.mu)

# CONTACT



## FBSTI

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FBSTI  
F&B Service Training  
International  
Operating since 2012

FBSTI independent  
venture founded and  
Managed by  
Mr. Christian Cargouet

Based in  
Switzerland,  
and  
In Thailand

Experienced professionals  
Swiss expertise  
French “Savoir-faire”  
40 years of experience

