



Training Course: International Hospitality & Tourism Management

12 - 16 May 2025 Venice (Italy)



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Training Course code: MA234592 From: 12 - 16 May 2025 Venue: Venice (Italy) - Training Course Fees: 5250 🛘 Euro

Introduction

The International Hospitality Management program is comprised of a number of core management and hospitality-specific modules as you will see in the curriculum of each year below.

One of the big advantages of studying hospitality management is the transferable skills gained through such an education. Simply put, transferable skills are those that can be applied to, and are in demand by, businesses not necessarily under the umbrella of hospitality and tourism services.

In general, they are technical skills such as communications technology, people skills, sales and marketing skills, human resources, finance, accountancy skills, strategic business, and entrepreneurship. Some of Alpinels graduates can be found working successfully in non-hospitality/tourism occupations belonging to the service management industries also known as the experience economy, including telecommunications, training and education, banking, consultancy, human resource consultancy, sales and marketing, finance, and television and broadcasting to name a few.

Course Objectives

- Introduction to Hospitality Management
- Hospitality Management
- Food and Beverage Services
- Hotel Operations
- · Health and Safety in Food Service

Target Audience:

- Perfect for Hotel Management Students
- Driven Individuals in the Early Stages of their Hospitality Career
- · Hospitality Professionals just starting an internship or first job

Course Outline:

Day 1

- Characteristics of the Hospitality Industry
- The accommodation sector
- The accommodation sector product
- Guest types and related services
- · Introduction to hotel management

Day 2

Hotel operations



- Organization and function of hotel departments
- Hotel front office operations
- · Hotel housekeeping department
- Introduction to food & beverage sector
- · Restaurant organization and duties of key positions

Day 3

- Food & beverage services
- Classification of feed & beverage services
- Food & beverage service principles
- Restaurant Operations Planning
- Menu planning & design
- Knowledge of food & beverage services in restaurants

Day 4

- Kitchen design & layout
- Kitchen layout for food & beverage services
- Personal Hygiene
- Safe food handing in Food Service Operations
- Food safety
- Food handling process

Day 5

- Preventing & treating accidents in food services operations
- Foodservice accidents
- · Fire safety & first aid



Registration form on the Training Course: International Hospitality & Tourism Management

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Complete & Mail or fax to Global Horizon Training Center (GHTC) at the address given below

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