A certificate course in food and beverage service typically covers topics such as:

* **Restaurant etiquette**: How to act in a restaurant
* **Hygiene**: How to maintain hygiene in a restaurant
* **Mise-en-place**: How to set a table
* **Equipment**: How to identify and use restaurant equipment
* **Table service**: How to lay and relay tablecloths, serve water, and clear tables
* **Menu planning**: How to plan menus
* **Service**: How to serve food and beverages, including hot and cold drinks, beer, and Indian cuisine
* **Orders**: How to take orders and make a KOT
* **Napkins**: How to fold napkins
* **Silver service**: How to use silver service for hors d'oeuvres and coffee
* **Room service**: How to lay out trays and trolleys for room service

Food and beverage service courses are offered at vocational institutions, hospitality management programs, and culinary schools. They teach students how to provide food and beverage services to customers in restaurants, hotels, and other hospitality businesses.