 **Food preparation**

Students learn how to prepare food, including basic cooking methods, food handling, and portion control. They also learn about ingredient selection and presentation techniques.

 **Service**

Students learn how to interact with customers, handle different types of customers, and resolve conflicts. They also learn about table etiquette and efficient service delivery.

 **Management**

Students gain insight into the business side of the food and beverage industry, including menu planning, beverage selection, and business management.

 **Hospitality**

Students learn about hospitality and how to provide a memorable dining experience.

 **Safety and hygiene**

Students learn about food safety and hygiene.

The course content is typically a mix of theoretical knowledge and practical training. Some programs may also include industrial training.

Food and beverage service courses are offered at hospitality management programs, vocational institutions, and culinary schools.