

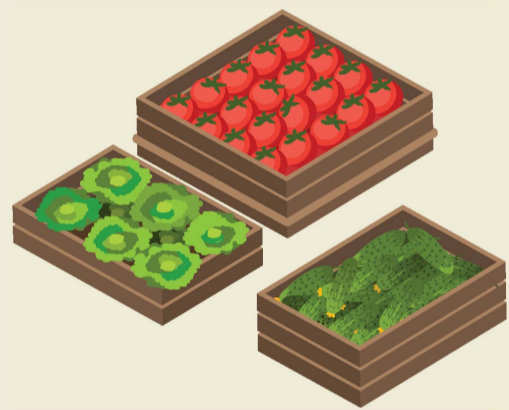
CAREER PATHWAY

FOOD & BEVERAGES SERVICE ASSISTANT



SKILLS TAUGHT IN ITI

- Handling cutlery, crockery, glassware, flatware and hollowware hygienically
- Proper use of table linen like waiter's cloth, runner, table cloth, & napkin
- Serving technique of different food items
- Planning and setting up different banquet themes
- Knowledge of beverages and service



SKILLS NEEDED BY COMPANY

- Grooming and communication skills
- Handling of cutlery, crockery, and glassware
- Collecting food from the kitchen and beverage from the bar according to the guest order and serving them in a proper sequence



JOB OPPORTUNITIES AFTER ITI

- Luxury hotels
- Airline catering
- Industry catering
- Hospital catering
- Tourism development corporation



CAREER PATHS FOR THIS TRADE

ENTRY LEVEL

Waiter, Food and Beverage Associate, Steward, Junior Bartender

MIDLEVEL

Captain, Head Waiter, Bartender, Food and Beverage Executive

SENIOR LEVEL

Food and Beverage Manager, Bar Manager, Restaurant Manager, Banquet Manager, Room Service Manager

UPSKILLING OPPORTUNITIES

- Apprenticeship (NAC Certificate)
- CITS (Craftsman Instructor Training Scheme) to become an instructor in ITIs
- Diploma in hotel management & catering
- Bartending courses