



Secondary Vocational Courses

Education to Inspiring Achievement

Food & Beverage Services & Sales

Serving with excellence: Skills for food service, hospitality, and customer delight

This four-year elective course introduces students to the dynamic world of food and beverage service, combining hospitality principles with practical restaurant, catering, and sales training. Learners explore the service cycle, hygiene, menu planning, table setting, and customer care.

The course develops professionalism, teamwork, and entrepreneurial thinking—preparing students to thrive in hotels, restaurants, cafés, and event catering businesses.

What Students Will Learn

Students build both technical and interpersonal skills throughout the four years:

- Form I: Introduction to food service, hygiene and safety, personal presentation, table setup, and basic customer interaction.
- Form II: Restaurant service techniques, food presentation, types of menus, and beverage knowledge.
- Form III: Advanced service styles (buffet, à la carte, room service), order-taking,

billing, and point-of-sale systems.

- Form IV: Event service management, hospitality marketing, upselling techniques, and customer feedback systems.

Students use practice restaurants, service trays, tableware, POS software simulations, and role-play scenarios.

Assessment & Support

- 30% Continuous Assessment: Includes service simulations, menu planning, and team tasks.
- 70% Final National Examination (Form IV).
- Parents' Role: Encourage discipline, provide materials for practice, and support exposure to hospitality venues.

Career Opportunities

- Upon graduation, students may pursue:
- Waiter/Waitress
- Restaurant Host
- Catering Assistant
- Barista or Beverage Server
- Food Service Entrepreneur
- Hospitality Sales Assistant

**Learning how to express
ideas with impact**