

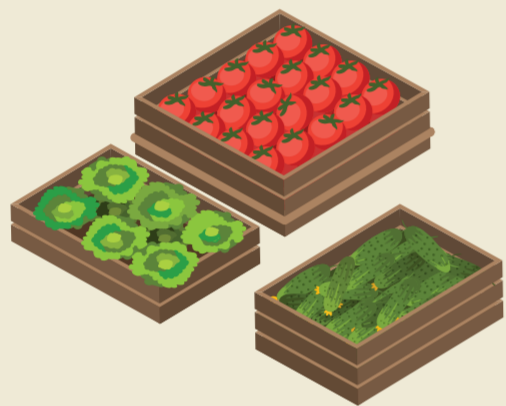
## CAREER PATHWAY

# 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

- Knowledge about food and beverage service
- 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



### 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

### JOB OPPORTUNITIES AFTER ITI

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



### UPSKILLING OPPORTUNITIES

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