



National Kaohsiung University of Hospitality and Tourism
International Bachelor Program in Tourism Management (ITM)

Course Outline

Subject : **餐飲服務 Food and Beverage Service**
Operation

Credit : 3

Course Hours : 3

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Teaching Purpose	<ul style="list-style-type: none">-Learning Basic skills of service flow(Greeting, Escorting, seating, presenting menu, taking and repeating guests' orders, basic service steps, farewell.-Be able to arrange the different table setting and to act as a professional service staff in the restaurant operation.
Course Content	<ul style="list-style-type: none">-Professional service skill video appreciation-Demo by the teacher.-Groups practice.-Practical exams (Four Units):<ol style="list-style-type: none">1. Being able to arrange a proper a la carte setting for four persons(western/square table)2. A proper banquet setting for ten persons(Chinese round table)3. Basic beverage service skill for four persons(water, aperitifs, wine service and coffee/tea)4. Being able to arrange proper setting for guests' different a la carte orders.(western/square table)
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