ELEVATE YOUR F&B SKILLS, ONE BITE AT A TIME...

TABLESCAPE

INTRODUCTION

Embark on a transformative journey into the world of F&B with our Bite-Sized training programs, designed to sculpt service excellence and hone skills in digestible, bite-sized portions. Our innovative training program redefines the way you approach service and equips you with the skills needed to thrive in the dynamic and exciting F&B industry.

OBJECTIVE

Bite-Sized training programs focuses on the Service Sequence and not only impart technical skills but to inspire a passion and empower employees with the knowledge, skills and confidence needed to excel in exceptional service, turning employees into ambassadors of excellence.

LEARNING OUTCOME

- Participants will be able to set tables according to prescribed standards.
- Participants will be able to utilized equipment efficiently.
- Participants will be able to provide customers with a pleasant dining experience.

MODULES

- Introduction to Table Setting
 The importance and the impact of an appealing table setup on the overall dining experience.
- Essential Components of a Table Setting Techniques of placing and positioning tablecloth and tableware to impress.
- Types of Table Settings
 Understanding the appropriate setting for different occasions.
- Clearing additional Settings
 The proper way to clear and rearrange tableware according the number of customers.
- Service Ware and Additional Items
 Accommodating specialty items for specific cuisines.
- Customer Interaction Teaching employees how to interact with customers while setting the table.
- Time Management
 Efficiently setting up tables in a timely manner and streamlining the process during peak hours.

PARTICIPANTS

All employees who perform F&B duties.

NUMBER OF PARTICIPANTS

5 - 15 Pax

PROGRAM DURATION

4 hours

METHODOLOGY

Lectures,
Interactive Activities
and Role Play

ImPACTing Hospitality Businesses through Customized Training and Coaching