

Food and Beverage Manager

The work

This individual is responsible to the general manager for the profitable and productive operation of restaurants, bars and functions. He or she ensures that service meets customer expectations and that standards of hygiene and preparation are high; promotes the hotel's restaurants and entertainment areas by organising special events; and is responsible for staff.

The person

Sound organizational, management and financial management abilities. Good rapport with staff and customers.

The courses and institutions

The following institutions all offer National Diplomas in Food and Beverage Management:

Institution
Cape University of Technology (Cape Hotel School)
University of Technology Witwatersrand (Hotel School)
University of Technology Pretoria
Vaal Triangle University of Technology
Durban Institute of Technology (DIT)
University of Technology Northern Gauteng
East Cape University of Technology

Appropriate national qualifications and learnerships

These qualifications are offered in industry, by some Technical Colleges, and by private training institutions:

Qualification	Learnership	NQF level
National Certificate in Food and Beverage Management	National Certificate in Food and Beverage Services	4
National Diploma in Food and Beverage Management		5

