



KANTIPUR HOTEL TRAINING CENTER

B. Food and Beverage Service

F & B Service course involve both theoretical as well as practical learning in which instructors will share his/her ideas, knowledge and experience among the students. As a result students will be able to do all service related tasks practically in the national & international f&b outlets.

1. Commercial Waiter (Service Personnel) [2 Months]

- Starting from the fundamental ideas and ends with the advance skills regarding food and beverage (includes napkin folding, identification of outlets, service equipments, cutlery, crockery, glasswares, hollowwares, f&b service sequences, side board arrangement, table setup, handing KOT's, BOT's guest complain handing, presenting menu, bills and many more)
- Everyday 1 hour theory and practical classes (demo and self practical).

2. Special Bartender [2 Months]

- Bartender course includes total 3 session, Mixology, Juggling and Flairing.
- Starting from the fundamental skills that ends to the advance (identification of glasswares, bar equipments, pouring, handling liquors, inventory, cocktail, mocktail, long drinks preparation, mixing method, juggling, flairing and many more).

3. Special Barista/Coffee Making [3 Weeks]

- A qualified skills in coffee making includes the ideas from the very beginning to advance (coffee beans, espresso machine, fantastic espresso shot, smooth milk texture, latte art, cold coffee, health & safety procedures, machine maintenance, coffee farming & roasting field visit and many more).

C. Housekeeping (1 Month)

- New beginner who want to grab the skills in housekeeping from very beginning to advance can join the course (cleaning equipments & agents, different forms & formats, bed and bathroom amenities, bed making, handling vacant, occupied and departure guest room, towel folds and art, room maid trolley setup; flower arrangements and many more).
- Everyday 1 hour of theoretical and practical class that includes demo and self presentation.

D. Front Office (1 Month)

- Front office involves the welcoming, greeting, meeting and seating to the guest during arrival and farewell during departure. This course includes the duties and responsibilities that must be carried out by a front desk personnels both theoretically as well as practically (Reservation, Reception, Cashier, Telephone handling, Bell desk, Travel desk, Concierge and many more informations are provided).

CONCLUSION

Being a pioneer institute, **KHTC** provides all the vocational courses regarding Hospitality/Hotel Management as per the demand of any students.

We only focus on standard and quality training in which a high degree of attitude, personal hygiene and grooming.

Notes

- All above courses involve Audio-visual theory class.
- Notebook preparation is mandatory.
- Both theoretical and practical exams must appear after completing the course.
- Nepal Government, CTEVT approved certificate.
- During admission, PP size photo, citizenship card/any ID card photocopy are needed.
- Hygiene and grooming must be strictly follow by every students.



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INTRODUCTION

Realizing the importance of Technical Skills and knowledge in the field of Hotel Management **Kantipur Hotel Training Center (KHTC)** was established at 2005 in the heart of Pokhara city Sundar Marga, Chipledhunga, as a pioneer private vocational institute affiliated to Nepal Government CTEVT.

KHTC holds a strong renowned management team and faculties with several years of experience in hospitality industry. Also we are one and only institute with modern theory as well as practical labs and equipments along with international standard syllabus. More than 23,000 students were already certified and around 60% students are involving directly in the national and international hotels and fine dining as a Chef, Manager, Commis, Service Personnel, Barista, Bartender, Housekeeper Front Desk Personnel and so on.

Mission

To be a leading private vocational institute within the whole nation.

Vision

To provide quality short term hotel management related courses for the upliftment of unskilled manpower necessary for hospitality.

Motto

Be Skilled, Be Employed.

COURSE WE OFFERED

A. Food Production [Cookery]

Food production course includes the fundamental cooking skills necessary for new learners about the cutting, handing cutting boards & knives, equipments, herbs & spices and preparing various dishes. It holds the concepts of production cycle from receiving, storing preparing cooking, holding to servicing the prepared particular dish by following proper Hygiene and HACCP.

1. Specialization Course in Cookery [6 Months]

- Advance cooking skills which includes everyday theory and practical class.
- Everyday 4 to 5 Hours of demo (1st Day) and self practical (2nd Day) learning
- French, Italian, Mexican, Thai, Indian, Chinese, Continental, Bakery, Japanese Chinese cuisine are provided including food carvings, (more than 400 varieties)
- Concept of Barista, Bartender, Waiter and Housekeeping.
- International & National 100% OJT and Job Placement.

2. Commercial Cooking [3 Months]

- Grassroots Skills regarding cooking for new beginners
- Everyday 2 hours of theory and practical classes
- Continental, Chinese, Indian, Bakery and Italian cuisines are provided. (more than 180 varieties)

3. Special Bakery [1.5 Months]

- Advance Skills including the fundamental ideas regarding baking and bakery products
- Everyday 3 hours of theory and practical classes including first day demo and second day self preparation.
- More than 80 varieties of bakery products are provided practically.

4. Special Indian [1.5 Months]

- Advance skills including the fundamental ideas regarding Indian cooking (mother gravies, curries, kebabs, soups, handing tandoor pot, variations of roti preparation, desserts and many more)
- Everyday 3 hours theory and practical classes including first day demo and second day self preparation (everyday tandoor pot handling)
- More than 70 varieties of Indian dishes are provided practically.

5. Special Continental [1 Month]

- Starting from the fundamental ideas and ends with the advance skills regarding continental cookery (stocks, sauce, soup, accompaniment, garnish, salad, dressing, breakfast, main course, dessert and many more)
- Everyday 3 hours theory and practical classes including first day demo and second day self preparation (more than 70 varieties of conti dishes are provided practically)

6. Special Chinese (1 Month)

- Same as above special cooking which includes advance learning regarding Chinese cuisine.

7. Special Thai (1 Month)

- Same as above special cooking which includes advance learning regarding Thai cuisine.

8. Sushi Making [3 Weeks]

- The fundamental skills for preparing various types of sushi including Nigiri, Maki, Sashimi, Uramaki, Temaki and many more.
- Includes the cutting styles, tools and equipments, rice & various fish preparation for Sushi.
- Everyday 2 hours of theory and practical class (Both demo and self preparation)

9. Nepalese Cooking [1 or 2 Weeks]

- The concepts of Nepalese cuisine for the new learners (foreigners) or those who want to upgrade their skills can enroll and prepare the varieties of typical Nepalese cuisine (Dhido, Daal, Bhat, Sekuwa, Chhoyela, Sandheko Mo:Mo:, Chatamari, Jwanuko Jhol, Achar, Sel Roti and many more).