

ADVANCED RESTAURANT SERVICE PROGRAMMING

AREAS OF CONTENTS:

* RESTAURANT-BAR SERVICE

* COMPUTER SCIENCE

* HOTEL AND RESTAURANT MANAGEMENT

* GERMAN

* ENGLISH

* SEMINARS:

A. LABOUR RISKS PREVENTION

B. DIETETICS

C. OENOLOGY AND TASTING ANALYSIS

D. DECORATION IN THE DINING ROOM

E. MARKETING IN THE CATERING INDUSTRY

F. PROTOCOL IN THE CATERING INDUSTRY

G. VOCATIONAL GUIDANCE

THE TRAINING PROGRAMMES DEVELOPMENT

The first and second year of the cuisine and restaurant service training programmes are given at the Málaga Hotel and Catering School, according to the following Curricula:

FIRST YEAR: From October to August.

- * The development of the training programme goes from the beginning of October to the end of May plus July including:
 - Theory and practice lessons in the classroom as well as in the school restaurant, opened to the public.
 - Seminars and lectures.
 - Professional visits.

- * Holiday periods:
 - Christmas
 - Easter week
 - August

- * June: In-training in a hotel or restaurant.

SECOND YEAR: From September to September.

- * The development of the training programme goes from the beginning of September to the end of June including:
 - Theory and practice lessons in the classroom as well as in the school restaurant, opened to the public.
 - Seminars and lectures
 - Professional visits

- * Holiday period:
 - Christmas
 - Easter week
 - August

- * July and August: In-training in a hotel or restaurant.

- * February: Last examination session.

CHEF DE RANG PROGRAMMING

AREAS OF CONTENTS:

- * RESTAURANT-BAR SERVICE
- * COMPUTER SCIENCE
- * INTRODUCTION TO HOTEL AND RESTAURANT MANAGEMENT
- * ENGLISH
- * GERMAN
- * SEMINARS:
 - A. LABOUR RISKS PREVENTION
 - B. OENOLOGY AND TASTING ANALYSIS
 - C. INTERACTION AND SOCIAL COMMUNICATION
 - D. VOCATIONAL GUIDANCE