

International Food & Beverage Management

Head office in **Rome**

Two-year Ministerial Course
POST DIPLOMA

Academic year
2026 - 2028



Our goal is to train **high-level professionals**

- ▶ **Duration:** 2 years in attendance
- ▶ **Places:** Join the top 25
- ▶ **Entry requirement:** High School Diploma
- ▶ **Job:** Guaranteed apprenticeship
- ▶ **Cost:** Free

Program

1st year

- English language
- Spanish language
- Informatics
- Job orientation
- Communication techniques and soft skills
- Innovation and digital F&B
- Anthropology of taste
- Statistics for customer satisfaction
- Tax and Law (commercial law for procurement + VAT and excise duties)
- Procurement and warehouse management techniques (management software)
- Labor legislation
- Commodity science and food processing techniques
- Nutrition and food dietetics
- Geography of food and wine excellence
- Regulations for agri-food quality
- Protection and promotion of typical products
- Accounting, budgeting, and cost analysis in the restaurant industry
- Food & Beverage Management: Organization and management of catering services
- Marketing and web marketing in tourism and catering

Program

2nd year

- English language
- Spanish language
- Internship and job interview guidance
- Safety at work
- Hygiene and quality in the restaurant sector + HACCP Certification
- Multimedia and new technologies for catering
- Offline and online sales techniques
- Room department management techniques
- Management techniques in the bar and breakfast department
- Eating styles, product customization, and cultural codes
- Menù and Wine list Engineering
- Marketing Strategy & Brand Identity
- Business Creation and Fundraising Workshop
- “Communicating Taste” Workshop
- Creative Workshop: Organizing an Event with Local Food Supply Chain
- Creative Workshop: Banqueting and the Wedding World
- Cheese Tasting Workshop + Certification
- Wine Sommelier Workshop + International Sommelier Certificate
- Virgin Olive Oil Tasters Laboratory + Certification (Level 1 and 2)

Our Foundation

For more than a decade, we have been the point of reference for the training of highly qualified professionals in the **tourism** and **cultural heritage sector**.

Our goal is to bridge the gap between labour supply and demand by providing tourism companies with **professionals** equipped with cutting-edge technical and technological skills.

We innovate tourism training every year and provide our students with **high-level technical, digital** and **language skills**, preparing them to operate in an international and increasingly sustainable context.

Over

90%

our students find work
in the area of reference
both in **Italy** and
abroad!



Contacts



We are available from

Monday to Friday from **9am to 17pm**



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