

FOOD & BEVERAGE MANAGEMENT

 Roma

BIENNIAL MINISTERIAL COURSES
POST DIPLOMA

a.y. 2023/2024

Goals

The course aims to train tourism professionals specialized in Food & Beverage Management, Multimedia and New Technologies 4.0, for the enhancement and promotion of the food and wine supply chains.

- 🕒 2 years in presence
- 👜 Guaranteed internship
- 👥 25 places available
- € The course is FREE



The course is aimed at everyone: undergraduates, graduates and workers. To participate in the course it is necessary to pass the selection and be in the top 25 in the ranking.

Job Opportunities

Manager of catering companies

Event Manager (Banqueting, Wedding)

F&B Manager and Restaurant Manager

Marketing and Web Marketing Manager

1st year Program

SUBJECT	HOURS
English language	88
Spanish language	60
Informatics	30
Job orientation	10
Communication techniques and soft skills	22
Innovation and digital F&B	10
Anthropology of taste	20
Statistics for customer satisfaction	20
Tax & Law (commercial law for procurement + VAT and EXCISE DUTY)	20
Procurement and warehouse management techniques	20
Labor legislation	18
Commodity and food processing techniques	24
Food nutrition and dietetics	18
Geographies of food and wine excellence	20
Regulations for agri-food quality	10
Protection and valorization of typical products	16
Accounting, budgeting, cost analysis in catering	24
Marketing and web marketing of tourism and catering	40
Food & Beverage management: Organization and management of catering services	30

Total hours 1st year: 500

2nd year Program

SUBJECT	HOURS
English language	80
Spanish language	60
Orientation for internships and job interviews	9
Safety at work, hygiene and quality in the restaurant sector (HACCP)	16
Multimedia and new technologies for catering	16
Online and offline sales techniques	16
Hall department management techniques	16
Management techniques of the bar and breakfast department	16
Paths and paths of Lazio for the valorisation of the territory	16
Food styles, product customization and cultural codes	16
Menu and wine list Engineering	16
Marketing Strategy & Brand Identity	8
Catering and self-entrepreneurship	16
Cheese tasting workshop organized by FIS + Certification	20
Virgin olive oil tasting laboratory organized by the FIS + Certification	35
“Communicating taste” workshop	12
Creative laboratory: organizing an event with food of the local supply chain	12
Creative laboratory: banquets and the world of weddings	16
Sommelier course by FIS + International Certificate Sommelier	104

Total hours 2nd year: 500

Our Foundation

We have been dealing with **Training** and **Research** mainly in the **tourism and cultural heritage sector** for more than 10 years. Every year, we activate post-diploma higher education courses, co-financed by the **Ministry of Education** and the **Lazio Region**. The two-year advanced training courses integrate classroom lessons with simulations, exercises, testimonials, project work and internships or apprenticeships in Italy or abroad.



Contacts

You can contact us for any question,
request and to be able to proceed
with enrollment in the course

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