

Our Vision: To provide quality education to foster continual growth and development for the community

Our Mission: We are committed to impart quality skills to our students and to work in partnership with our accredited partners to meet the students' aspirations and goals beyond post-secondary education and to finally, provide an avenue towards a rewarding career path

Culture: "Serve with pride, lead the change

Core Values: Be committed to our student's performance, Life-long learning, Integrity & Ethics, Care for the Environment and Community

#### **Course Title**

Customer Service Excellence in F&B (Level 1)

#### **Course Code**

TGS-2023021710

### **Course Content/Description**

This course is about communicating well with the customers and giving a positive impression to a diverse range of customers in F&B establishments. By doing so, the learners can contribute to a positive customer experience and the likely retention of happy customers.

## Course Objective/Learning Outcome

At the end of the course, learners will be able to:

- Identify and confirm customers' expectations and needs.
- Communicate with customers in a way that makes them feel valued and respected.
- Respond promptly to customers' requests and provide personalized service where possible.
- Identify and act to mitigate triggers in the service environment that may lead to potential service challenges.
- Direct feedback on areas of improvement and unresolved service challenges to the right escalation channels.

# **Course Duration**

1 Day (8 Hours)

#### **Trainer: Learner Ratio**

1:20

# **Mode of Delivery**

- Classroom
- Assessment

## Assessment

- 10 Minutes Role Play (RP)
- 50 Minutes Written Assessment (WA)

## **Attendance Requirement**

- Minimum attendance requirement: 75%
- All learners are strongly encouraged to have full attendance for all classes unless there are unforeseen circumstances,
- E.g. due to medical reasons where documentary proof can be provided.

## Career Opportunity / Job Role

- Waiter
- Supervisor
- Food or Drink Stall Assistant
- Food Service Counter Attendant
- Receptionist

#### **Entry Requirement**

- Learners should be at least 18 years old
- Leaners must be able to listen, speak, read, and write English at a level equivalent to Workplace Literacy Level 4 and above
- Learners who do not meet the above requirements will be required to go through a short interview to verify their language and cognitive ability.

### **Course Fee**

Singapore Citizen/ Permanent Resident of Singapore: \$260.00 (Before subsidy and GST)

Non Singapore Citizen: \$260.00 (Before GST)

#### **Payment Mode**

Learners can make use of any of the following payment mode:

- Cash
- Cheque Note: Cheque is to be made in Singapore
- PayNow
- Skillsfuture Credit (if applicable)

Account details of ICAS Training & Education College:

UEN No. :200512999K

Account : ICAS Training & Education College (ICASTEC)

Pte Ltd

Account No : 010-903128-6

Currency : SGD
Bank Code : 7171
Branch Code : 010
Swift Code : DBSSSGSG
Branch Name : DBS South Bridge

• Branch Address: DBS Bank Ltd, 12 Marina Boulevard, DBS Asia

Central, Marina Bay Financial Central Tower 3,

Singapore 018982

# Certification

Upon successful completion of the course and passing all assessments, participant will be awarded with a Statement of Attainment (SOA) by SSG.

### Venue

141 Cecil Street, #03-01, Tung Ann Association Building, Singapore 069541.

### Contact Info

Tel : +65 6535 4187
Website : https://icastec.com.sg
Email : enquiry@icastec.com

Group Category	Funding Support
Singaporean citizens and permanent residents (Self-sponsored individuals must be at least 21 years old)	Up to 50% of course fees
Singaporean citizens aged 40 years old and above	Up to 70% of course fees
SMEs	Up to 70% of course fees

Refund Policy	Refund
Withdrawal notification received at least 14 calendar days before course commencement	75% refund of paid fees
Withdrawal notification received less than 14 calendar days from the course	No refund of paid fees
commencement OR upon course commencement	



