

# JP 813 LEVEL IV : DIPLOMA IN FOOD & BEVERAGE

**Prerequisite : KCSE C- or its equivalent as outlined by KNQA : Or a Level III Certificate / Diploma**  
**Recommended Duration : 2 – 3 years**

## Modules

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|--|-----------|
| 1. Food & Beverage Service IV                                  | JP 813 1  |
| 2. Food Production : Culinary Theory II                        | JP 813 2  |
| 3. Menu Knowledge III (Local, Regional & International Dishes) | JP 813 3  |
| 4. Event Management  | JP 813 4  |
| 5. The Hotel   | JP 813 5  |
| 6. Dietetics   | JP 813 6  |
| 7. Hotel & Catering Law  | JP 813 7  |
| 8. Marketing in Tourism & Hospitality                          | JP 813 8  |
| 9. Human Resource Management                                   | JP 813 9  |
| 10. Management in Hospitality & Tourism                        | JP 813 10 |
| 11. Book Keeping / Purchases & Control                         | JP 813 11 |
| 12. Entrepreneurship, Research & Project                       | JP 813 12 |

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## Modules

### Prior Knowledge

1. Basics of Catering & Hospitality Industry
2. Health & safety : Food
3. Restaurant Service
4. Bar Service (Alcoholic or Non Alcoholic)
5. Restaurant (Equipment & layout)
6. Restaurant (Personnel)
7. Customer Care
8. Principles of Food & Beverage Service
9. Kitchen Basics
10. Food Ingredients
11. Food Cookery
12. Legislation in Food & Beverage Service
13. Menu : Knowledge & Design
14. Food & Society
15. Sales knowledge
16. First Aid
17. ICT (Word,Excel)
18. Food & Beverage Service III
19. Culinary Theory I
20. Menu II (Local & Regional Dishes)
21. Life Skills & Communications
22. Banqueting
23. Health & Safety (Food safety)
24. Supervisory management