



DIPLOMA IN HOSPITALITY PRACTICE & CERTIFICATE IN ENGLISH FOR HOSPITALITY PRACTICE

SKILLS-BASED PROGRAM

ABOUT THE PROGRAM

The Diploma in Hospitality Practice & the Certificate in English for Hospitality Practice is a skills-based program. A diploma level program designed to provide learners with the essential skills for their first job in the hospitality sector.

No classroom learning just hands-on and practical training at a practical learning environment.

Learners are trained in a real-life hotel with real guests to gain practical skills as a hotel housekeeper, a food & beverage server and a front office receptionist.

Program Structure: **4 courses plus internship**

Credits: **32 ECTS credits**

Study Mode: **Full-time | Practical training only**



OPTION #1

(available for all learners)

includes:

Practical Hospitality Training

3 months

Internship Training

3 months

Job Placement*

BHLS offers Job Placement Assistance

** Terms & Conditions Apply*

OPTION #2

(only available for citizens of Vietnam, Laos, Cambodia and Myanmar)

includes:

Practical Hospitality Training

3 months

Internship Training

3 months

**Wait for Thai Work Permit in Home Country
When Thai Work Permit is Ready - Work in Thailand***

2 years

** Terms & Conditions Apply*

COURSES

Front Desk Operations (4 ECTS)

This course offers insights into the functions of the front office operations department in a hospitality business. It will cover essential skills such as handling guest reservations, providing seamless guest arrival and departure services, and effectively working in a reception office.

Restaurant Service (4 ECTS)

This course will introduce learners to a range of food and beverage service styles and standards within different types of hospitality operations. It will include topics such as; preparing a restaurant for service, serving customers in accordance with the chosen service style, and efficiently clearing dining and service areas after service. Learners will understand different types of beverages, including hot and cold, alcoholic and non-alcoholic options, and their basic characteristics and how to serve the different types of beverages. Additionally, it will address legal requirements related to food hygiene and health and safety in a hospitality setting.

Housekeeping (4 ECTS)

This course is designed to introduce learners to the role and responsibilities of the housekeeping department, including the procedures for cleaning and servicing hotel bedrooms, toilets, and bathrooms. Additionally, it will cover techniques for cleaning and maintaining various public areas within a hotel.

English for Hospitality Practice (8 ECTS)

This course teaches learners the essential English vocabulary and grammar to enable them to understand the work of a hotel and restaurant. It will cover topics such as; how to welcome guests, how to check in and check out guests, how to confirm a reservations, how to answer guest inquiries, how to give directions and front desk and housekeeping vocabulary use in a hotel. It will also cover topics such as; how to take restaurant reservations, how to welcome guests, take orders and deal with bills and payments and food and drinks vocabulary in a restaurant.

Internship (12 ECTS)

Learners will be placed at a hotel or restaurant where they will practice the skills they have learned.



ENTRY REQUIREMENTS

- A minimum age of 16 at enrollment.
- English at a level equal to A2 is recommend for learners without English as a first language.
- BHLS can provide a set of placement tests where necessary to assess a student's English level.

INTAKE

- Monthly

FEES

- Please contact Admissions Office for fees

**For more information,
please contact the Admissions Office**

**admission@bhls.education
+66 93 580 5869**

