



Course Category	Food and Beverage			
Course Title	Chinese Restaurant Service			
Course Code	CA139			
Medium of Instruction	Cantonese			
Duration	52.0 hour(s)			
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA139	2002	2020/09/22	2020/10/13
Objective	<p>Upon completion of the course, students will be able to</p> <ul style="list-style-type: none">• understand the basis of Chinese restaurant service industry• know about the professional food and beverage knowledge of Chinese restaurants• master professional Chinese restaurant service skills			
Outline	<ul style="list-style-type: none">• Introduction of Chinese restaurant service industry• Chinese restaurant tableware and utensils knowledge• Techniques on using and handling utensils• Setting up the restaurant• Cleaning and closing the restaurant• Chinese restaurant service sequence knowledge and practice<ul style="list-style-type: none">- Setting up the table- Welcoming guests- Taking the order- Placing the order- Using trays- Serving beverages- Serving meals- Presenting the bill• Key issues in providing Chinese restaurant quality service• Menu and food knowledge• Table condiment and sauce knowledge• Chinese liquor knowledge• Chinese tea knowledge			