

WSQ Design Restaurant Concepts (SSF)

Key items	Course
Course Title:	Design Restaurant Concepts (SSF)
Course Reference No.:	TGS-2017501431
Course Unit Code:	FSS-FBS-6001-1.1
Funding Availability:	<p>Note: Learners must achieve at least 75% attendance and pass all assessments components of the course to be eligible for funding for Certifiable Skills Training Courses.</p> <ul style="list-style-type: none"> • SkillsFuture Funding • SkillsFuture Mid-career Enhanced Subsidy • Enhanced Training Support for SMEs • SkillsFuture Credit (SFC) • Post-Secondary Education Account (PSEA)
Course Overview:	<p>This 2.5-day course takes you through the process of identifying the different types of restaurant concepts and their intrinsic operational characteristics via the development of comprehensive matrix charts. It explores the process of analysing and understanding the reasons for the success of various restaurant concepts with specific target markets. After the selection and development of a particular restaurant concept, you will learn how to engineer sales-maximising menus and select profitable outlet locations that fits your concept like a glove.</p>
Who Should Attend:	<p>This course is ideal for F&B managerial personnel involved in designing restaurant concepts, such as;</p> <ul style="list-style-type: none"> • F&B Consultants • Operations managers • Restaurateurs • Entrepreneurs
Course Objectives:	<p>Through our experiential classroom training, learners will learn how to:</p> <ul style="list-style-type: none"> • Apply knowledge of various food and beverage restaurant concepts • Analyse restaurant operational characteristics • Analyse the relationship between restaurant concepts and market • Develop a food and beverage restaurant concept to match market demands
Course Duration:	21 hours (Classroom Training – 20 hours, Assessment – 1 hour)
Course Fees:	\$700
Mode of Instruction:	<ul style="list-style-type: none"> • Lecture • Role Play • Case Study • Discussion
Mode of Delivery:	Part-time/Full-time
Mode of Assessment:	At the end of the course, learners are required to complete 1 hour of assessment, comprising a written test, written assessment and oral interview.
Attendance Requirement:	A 75% minimum attendance is required for learner to be eligible to complete a WSQ Qualification

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Passing Criteria:	Learners must be deemed 'C' Competent in all the assessment components to pass.
Qualification:	Upon successful completion of course and assessment, learners will be awarded a Statement of Attainment (SOA) issued by the SkillsFuture Singapore (SSG).
Entry Qualification:	Learners are expected to demonstrate competency at Level 4 (i.e. lower secondary) for Employability Skills WSQ Work Place Literacy and Numeracy (WPLN).
Average Teacher to Student Ratio:	1:20