

TRAINING ON FOOD & BEVERAGE INDUSTRY



+91 7842430123

contact@pertecnica.in



7th Floor, Dega Towers,
Rajbhavan Road, Hyderabad



www.pertecnica.net

ABOUT US

Welcome to Pertecnica, where knowledge meets expertise! As a leading employee training institute, we specialize in a diverse range of sectors, providing top-notch induction trainings, refresher courses, and elevating skills through our upgradation programs. We take pride in offering mandatory trainings that ensure compliance and safety trainings across various sectors/industries especially in the dynamic sector of Food and Beverage Industry. At Pertecnica, we are your partners in growth, fostering a culture of continuous learning and development. Join us on a transformative journey.



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INDUCTION TRAININGS

- for Food and Beverage Industry

Food Safety and Hygiene Induction:

- In-depth training on food safety regulations and standards.
- Understanding of proper hygiene practices in food handling and preparation.
- Practical demonstrations and drills for maintaining a safe and sanitary food environment.

Customer Service Excellence in the Food Industry:

- Comprehensive training on providing exceptional customer service in the food and beverage sector.
- Understanding customer expectations and effective communication skills.
- Role-playing scenarios and practical exercises for handling customer interactions.

Menu Knowledge and Product Training:

- In-depth training on the menu offerings and product knowledge.
- Understanding of ingredients, preparation methods, and nutritional information.
- Hands-on experience with tasting sessions and menu familiarization.



Food Allergen Awareness and Management:

- Training on identifying and managing food allergens in the workplace.
- Understanding of allergen labeling requirements and cross-contamination prevention.
- Practical exercises for creating allergen-aware menus and handling customer inquiries.

Health and Safety in Food Service:

- Comprehensive training on health and safety regulations specific to food service.
- Identification of potential hazards and safe work practices in kitchen and dining areas.
- Practical demonstrations and drills for emergency response and evacuation procedures.

Alcohol Service and Responsible Beverage Handling:

- In-depth training on responsible alcohol service and compliance with licensing laws.
- Understanding of alcohol-related policies and procedures.
- Role-playing scenarios for handling challenging situations related to alcohol service.

Quality Assurance and Food Standards Compliance:

- Training on maintaining quality standards in food production and service.
- Understanding of regulatory requirements and compliance in the food industry.
- Practical applications and case studies showcasing adherence to quality assurance measures.



Teamwork and Communication in the Kitchen:

- In-depth training on effective communication and teamwork in kitchen environments.
- Understanding of kitchen hierarchy, roles, and responsibilities.
- Practical exercises and simulations for enhancing collaboration and efficiency in the kitchen.

Waste Management and Sustainability Practices:

- Training on waste reduction and sustainable practices in the food and beverage industry.
- Understanding of recycling, composting, and energy-efficient measures.
- Practical initiatives and case studies for implementing sustainable practices in daily operations.

Culinary Skills Development for Kitchen Staff:

- Comprehensive training on basic culinary skills for kitchen staff.
- Hands-on experience with knife skills, food preparation techniques, and cooking methods.
- Ongoing workshops and skill-building sessions for continuous culinary development.



REFRESHER TRAININGS

- for Food and Beverage Industry

Advanced Food Safety and Hygiene:

- Updates on the latest food safety regulations and standards.
- Advanced training on hygiene practices in food handling and preparation.
- Practical demonstrations and drills for maintaining an even higher level of safe and sanitary food environments.

Customer Service Excellence:

- Updates on current customer service trends and expectations.
- Advanced communication skills for handling diverse customer interactions.
- Role-playing scenarios and practical exercises to refine and elevate customer service skills.

Menu Innovation and Product:

- Updates on new menu offerings and changes in product knowledge.
- In-depth knowledge of seasonal ingredients and culinary trends.
- Hands-on experience with tastings and menu updates to stay abreast of changes.



Allergen Management and Updates:

- Updates on emerging allergens and changes in labeling regulations.
- Advanced strategies for preventing cross-contamination and managing allergens.
- Role-playing scenarios and practical exercises for handling complex allergen-related situations.

Advanced Health and Safety in Food Service:

- Updates on the latest health and safety regulations specific to the food service industry.
- Advanced hazard identification and mitigation techniques.
- Practical demonstrations and drills for emergency response and evacuation procedures.

Crafting Signature Beverages and Mixology:

- Updates on beverage trends and mixology techniques.
- In-depth knowledge of new beverage offerings and specialty drinks.
- Hands-on experience with crafting and presenting signature beverages.

Continuous Quality Improvement and Compliance:

- Updates on changes in quality standards and compliance requirements.
- Advanced strategies for maintaining and improving quality in food production and service.
- Practical applications and case studies showcasing ongoing efforts in quality assurance.



Leadership and Teamwork in the Kitchen:

- **Updates on effective leadership and communication in dynamic kitchen environments.**
- **Advanced teamwork and collaboration strategies for kitchen staff.**
- **Practical exercises and simulations for reinforcing leadership skills and teamwork.**

Sustainability Practices and Waste Reduction:

- **Updates on evolving sustainability practices and green initiatives.**
- **Advanced techniques for waste reduction and environmental conservation.**
- **Practical initiatives and case studies for continuous improvement in sustainable practices.**

Culinary Innovation and Trends:

- **Updates on culinary trends, techniques, and innovative cooking methods.**
- **Advanced workshops on new culinary skills and flavor profiles.**
- **Hands-on experiences with the latest culinary innovations to enhance creativity in the kitchen.**



SKILL UPGRADATION PROGRAMME

- for Food and Beverage Industry

Advanced Culinary Techniques Training:

- In-depth training on advanced cooking methods and culinary techniques.
- Hands-on experience with precision cooking, molecular gastronomy, and innovative plating.
- Practical applications and case studies showcasing elevated culinary skills.

Beverage Mixology and Bartending Mastery:

- Comprehensive training on mixology, cocktail crafting, and bartending skills.
- Understanding of flavor profiles, pairing techniques, and garnish presentations.
- Hands-on experience with creating signature drinks and enhancing beverage offerings.

Food and Wine Pairing Expertise:

- In-depth training on the principles of pairing food with wine and other beverages.
- Exploration of flavor combinations, textures, and regional pairings.
- Practical tastings and pairing sessions for honing expertise in food and wine harmony.



Specialized Cuisine and Dietary Preferences Training:

- Training on specialized cuisines such as plant-based, gluten-free, or ethnic cuisines.
- Understanding of dietary preferences and restrictions.
- Hands-on experience with creating dishes catering to various dietary needs.

Digital Marketing and Social Media for F&B Professionals:

- Comprehensive training on leveraging digital marketing for food and beverage businesses.
- Understanding of social media strategies, content creation, and online branding.
- Practical exercises for creating engaging content and managing online presence.

Menu Engineering and Profitability Analysis:

- Training on strategic menu planning and engineering for profitability.
- Understanding of cost analysis, pricing strategies, and menu optimization.
- Hands-on experience with designing menus that balance customer preferences and business goals.

Advanced Food Photography and Presentation Skills:

- In-depth training on food photography techniques for social media and marketing.
- Understanding of styling, lighting, and composition for visually appealing dishes.
- Practical applications and hands-on photography sessions to enhance presentation skills.



Leadership and Management in F&B Operations:

- **Training on leadership skills, team management, and conflict resolution.**
- **Understanding of effective communication, delegation, and decision-making.**
- **Practical exercises and role-playing scenarios for honing leadership capabilities.**

Sensory Analysis and Flavor Development Training:

- **Comprehensive training on sensory analysis for food and beverages.**
- **Exploration of flavor profiles, aromas, and texture assessments.**
- **Hands-on tasting sessions and experiments for developing a refined palate.**

Food Innovation and Culinary Trends Workshop:

- **Training on staying updated with culinary trends and innovations.**
- **Understanding of emerging ingredients, cooking methods, and flavor combinations.**
- **Practical workshops and experimentation with incorporating trends into menu offerings.**



MANDATORY TRAINING

- for Food and Beverage Industry

Food Safety and Hygiene Certification:

- Comprehensive training on food safety regulations and standards.
- In-depth understanding of proper hygiene practices in food handling and preparation.
- Certification upon successful completion, ensuring compliance with industry standards.

Customer Service Essentials:

- Training on fundamental customer service principles in the food and beverage sector.
- Effective communication skills for positive customer interactions.
- Role-playing scenarios and practical exercises to enhance customer service skills.

Allergen Awareness and Handling Certification:

- In-depth training on identifying and managing food allergens.
- Understanding of allergen labeling requirements and cross-contamination prevention.
- Certification to demonstrate proficiency in allergen awareness and management.



Health and Safety in Food Service:

- **Comprehensive training on health and safety regulations specific to the food service industry.**
- **Identification of potential hazards and safe work practices in kitchen and dining areas.**
- **Practical demonstrations and drills for emergency response and evacuation procedures.**

Responsible Alcohol Service Certification:

- **Training on responsible alcohol service and compliance with licensing laws.**
- **Understanding of alcohol-related policies and procedures.**
- **Certification upon completion, ensuring adherence to responsible beverage handling.**

Quality Assurance and Compliance Training:

- **In-depth training on maintaining quality standards in food production and service.**
- **Understanding of regulatory requirements and compliance in the food industry.**
- **Practical applications and case studies showcasing adherence to quality assurance measures.**

Waste Management and Sustainability Practices:

- **Training on proper waste management practices in the food and beverage industry.**
- **Understanding of recycling, composting, and energy-efficient measures.**
- **Practical exercises for implementing effective waste management strategies.**



Workplace Diversity and Inclusion Training:

- **Comprehensive training on fostering a diverse and inclusive workplace culture.**
- **Understanding of cultural sensitivity, inclusion, and fair employment practices.**
- **Certification to demonstrate commitment to diversity and inclusion principles.**

Conflict Resolution and Customer Complaint Handling:

- **Training on effective conflict resolution techniques in customer-facing roles.**
- **Understanding of strategies for handling customer complaints and feedback.**
- **Role-playing scenarios and practical exercises to enhance conflict resolution skills.**

Data Security and Privacy Compliance Training:

- **In-depth training on data security and privacy regulations in the food and beverage industry.**
- **Understanding of safeguarding customer information and payment data.**
- **Certification to ensure compliance with data protection laws.**



SAFETY TRAINING

- for Food and Beverage Industry

Kitchen Safety and Equipment Handling:

- Comprehensive training on safe practices when handling kitchen equipment and machinery.
- Identification of potential hazards in a kitchen environment and preventive measures.
- Hands-on demonstrations and drills for using knives, stoves, and other equipment safely.

Slip, Trip, and Fall Prevention Training:

- In-depth training on identifying and mitigating slip, trip, and fall hazards in the workplace.
- Understanding of proper floor maintenance, signage, and footwear recommendations.
- Practical exercises and simulations for preventing accidents and injuries.

Emergency Response and Evacuation Procedures:

- Comprehensive training on emergency response protocols specific to the food and beverage industry.
- Identification of emergency exit routes, assembly points, and communication methods.
- Simulation exercises and drills for effective emergency response and evacuation.



Fire Safety and Prevention in Commercial Kitchens:

- In-depth training on fire safety principles and prevention strategies in commercial kitchens.
- Understanding of fire extinguisher usage, fire suppression systems, and evacuation plans.
- Practical demonstrations and drills for handling fire-related emergencies.

Chemical Handling and Hazard Communication Training:

- Comprehensive training on the safe handling, storage, and labeling of chemicals in the workplace.
- Identification of chemical hazards and proper use of Personal Protective Equipment (PPE).
- Practical exercises for safe chemical handling and emergency response.

Food Allergy and Cross-Contamination Prevention:

- Training on preventing food allergen cross-contamination in the kitchen.
- Identification of allergen sources and strategies for safe food preparation.
- Hands-on demonstrations and drills for handling allergen-related situations.

Manual Handling and Ergonomics in Food Service:

- In-depth training on proper lifting techniques and manual handling to prevent injuries.
- Understanding of ergonomic principles for workstation design and equipment usage.
- Practical exercises for maintaining ergonomic work practices and minimizing physical strain.



Personal Protective Equipment (PPE) Usage Training:

- **Training on the correct selection, usage, and maintenance of PPE.**
- **Identification of specific PPE requirements for different tasks in food and beverage workplaces.**
- **Practical demonstrations and drills to ensure proper PPE usage in various work scenarios.**

Biological Hazards and Infection Control in Food Handling:

- **Comprehensive training on preventing the spread of infectious diseases in food handling.**
- **Understanding of hygiene practices, handwashing protocols, and personal hygiene.**
- **Practical applications and drills for maintaining a hygienic environment and preventing foodborne illnesses.**

Electrical Safety in Food Service Facilities:

- **In-depth training on electrical safety principles and procedures.**
- **Identification of electrical hazards and safe work practices around electrical equipment.**
- **Hands-on experience with electrical safety equipment and protocols.**

