



**International School of Service and Hospitality  
Dining Room Professional  
Hospitality Training Program  
Day One Basic Skills**

8:30am	Introduction
9:00am	Dining Room Equipment Handling
10:00am	Table Set up
10:45am	Break
11:00am	Advanced Table Set Up
12:30pm	Break Lunch
1:00pm	Table Setting Competition, A la Carte Skills
2:00pm	Classic and Contemporary Styles of Service
2:45pm	Break
3:00pm	Beverage Service
4:00pm	Advanced Beverage Service
5:00pm	Q&A





**International School of Service and Hospitality  
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Hospitality Training Program  
Day Two Basic Skills**

8:30am	Introduction
9:00am	General Service Practices
10:00am	Advanced General Service Practices
10:45am	Break
11:00am	Clearing, Crumbing, Guest Departure Procedures
12:30pm	Break Lunch
1:00pm	Common Sense Rules
2:00pm	Cocktail Knowledge
2:45pm	Break
3:00pm	Beer History, Knowledge and Glassware
4:00pm	Review
5:00pm	Q&A

