

Short Training Courses for the Hospitality Industry

Department of Tourism and Hospitality Kohsar University Murree



Sr. No	Certification Program/Diploma Course	Duration	Course Fee
1	 House Keeping Overall structure and operation of hospitality industry Role of housekeeping and its relationship with other departments Planning and organizing housekeeping department Housekeeping standards / trends Cleaning Procedures and Cleaning Agents (Ceramics, Glass, Plastics, Linen, Uniforms, carpets, sanitary fittings) Guestroom Cleaning Public Area and Other Types of Cleaning Ceilings, Walls, Furniture, and Fixtures Beds, Linens, and Uniforms Carpets and Floors Managing an On-Premises Laundry Human resource and training employees in housekeeping Attributes of Housekeeping Service Personnel Safety and Security in House keeping Eligibility Criteria: Matriculation	3 months	14000/-
2	 Front Office Fundamentals of front office operations Handling Reception Check-in and check-out process Front office supervisory skills Managing Front office Eligibility Criteria: Matriculation	2 months	22,500/-
3	 Tour Guide Professionalism Building Rapport Interpretive Activities Tour Management Leadership 	2 months	20,000/-

	Communication Skills		
4	Verbal Communication • Basic English communication • Tours guide communication • Front office communication • Restaurant communication • Room service communication • Non-Verbal Communication • Dressing • Body language	One week	5,000/-
5	 Social Media Marketing Social media landscape Social media overview Goals and planning for social media Understand audience Choosing social media channels Social media content Social media content management Analytics 	5 weeks	30,000/-
6	 Junior Chef Kitchen Safety and Hygiene Correct dressing for the kitchen Safe Knife use How to prepare and cook from a recipe How to work with a clean workspace during cooking and clean up afterwards Learn how to plan a cooking production schedule or workflow (what to cook first and last) How to write a shopping list for your recipe Basic food preparation skills: Pakistani and continental cuisine Meat preparation Vegetable and lentil preparation Pasta making Desserts How to cost a recipe Flavor Profile Wheel: Judge the flavor and taste of your dish and get feedback from your peers and teachers How to adapt a recipe for different special diets (e.g. Vegetarian) 	2 months	15000/-