The Online Training course «Host/Hostess»

COURSE OBJECTIVES:

- ✓ Identify the role of the host
- ✓ Recognize stress triggers and understand how to reduce them
- Recognize stress triggers and understand now to reduce their
 Learn the daily operations of the host position of a restaurant
 Learn the necessary job skills of the host position
 Understand how to professionally interact with a guest
 Understand how to control the restaurant environment
 Learn how to manage guests and staff

CONTENT:

- INTRODUCTION TO HOSPITALITY
- HOST/HOSTESS FUNCTION AND RESPONSIBILITIES
 - General Host Information
 - o The Greeting
 - The Waiting List
 - o Telephone Procedures
- PERSONAL APPEARANCE
 - o Dress Code
- THE GUEST
 - o Service
 - o Reservations
 - o Waiting List Calls
 - Customer Complaints
 - Diplomacy and Tact
- ALCOHOL AWARENESS
- **MENU KNOWLEDGE**
- **METHODS OF PAYMENT**
 - o Credit Cards
 - o Checks
- PERFORMANCE STANDARDS
 - o Points of Difference
 - o Front of the House Behavior
 - Eating or Drinking
 - o After Shift Behavior
 - o Opening, Running, Closing Duties