HOSPITALITY TRAINING PROGRAMMES
2017 CALENDAR

WAVECREST
COLLEGE OF HOSPITALITY
www.wavecrest.edu.ng

First Runners-Up at the 2014 Accor Hotel Group's Student Take Off Finals in Paris.

NVQ
Approved Training Provider for the National Vocational Qualifications (NVQs)

Wavecrest College is an approved International Centre for the delivery and assessment of the Professional management Qualifications of the Institute of Hospitality, UK
www.instituteofhospitality.org/qualifications

3-time Platinum Winner for Best Educational Institute
West African Tourism & Hospitality Awards (WATHA)
www.wathawards.com
CERTIFICATE COURSES

WAVECREST COLLEGE OF HOSPITALITY
www.wavecrest.edu.ng

PROFESSIONAL CERTIFICATE IN HOSPITALITY
The Professional Certificate in Hospitality (PCH) is a 10 week programme designed for operators in the hospitality industry and related-sectors who seek to expand their existing knowledge and skill-base, acquire new skills, and enhance their understanding of key hospitality operations in Food and Beverage, Front Office and Housekeeping. Participants have the opportunity to apply practical learning to their operations and receive constructive feedback during the period of learning. A 2-month industry internship to acquire valuable hands-on experience is available for suitably qualified candidates.

FOOD AND BEVERAGE OPERATIONS
This module takes a look at the essentials for managing food and beverage service in hotels, restaurants, and other catering units, in an efficient and profitable manner. It includes kitchen planning and design, equipment selection, menu planning & development, hygiene, pricing, control, menu engineering, staffing, quality issues, and bar management.
Target: Those responsible for the food & beverage function in a commercial setting

HOUSEKEEPING OPERATIONS
This unit examines the key issues in the management of facilities used for hospitality - cleaning operations; pest management systems; maintenance of equipment and utilities; quality assurance and developing a maintenance culture. It aims to provide the needed balance between operational efficiency & customer satisfaction
Target: Housekeeping/Maintenance/ Facility Managers responsible for the physical facility used for hospitality

FRONT OFFICE OPERATIONS
This unit details the policies and procedures that the rooms division is responsible for – serving the guests, coordinating employee communication and utilizing technology to benefit guests, employees and owners. It includes a look at property management systems, revenue management, occupancy forecasts, reception, rooming and check out duties.
Target: Front Office Managers

Wavecrest College offers the following Institute of Hospitality, UK International Management Qualifications:

ADVANCED DIPLOMA IN MANAGEMENT FOR INTERNATIONAL HOSPITALITY AND TOURISM
Designed to meet the needs of managers and senior managers in the industry, this qualification provides a sound insight into strategic business management and focuses on the knowledge and skills required for successful leadership.

DIPLOMA IN MANAGEMENT FOR INTERNATIONAL HOSPITALITY AND TOURISM
Designed to support first line managers or consolidate previous learning, this qualification builds on and updates the manager's knowledge and strengthens operational management skills.

CERTIFICATE IN MANAGEMENT FOR INTERNATIONAL HOSPITALITY AND TOURISM
Focused on the operational aspects of the hospitality and tourism industries, this qualification has been designed to meet the needs of individuals working or aspiring to work in the sector who wish to improve their knowledge and gain an appropriate award.

SPECIALIST DIPLOMAS IN MANAGEMENT FOR INTERNATIONAL HOSPITALITY AND TOURISM
Designed to provide the underpinning knowledge for a range of specialist areas of management that are contextualised specifically for the hospitality and tourism sectors. Areas include Marketing and Sales, Human Resources, Finance, Business Management, Consumer Management and Professional Development.
GENERAL
THE SPIRIT OF HOSPITALITY
Your employees have only one chance to form a positive first impression in the minds of your customers. A unique guest service training program that teaches employees how to see things from the guest's point of view, understanding of their role as ambassadors of your business, and the requisite skills for achieving service excellence
Target: All

COMMUNICATION SKILLS
This one-day course will give a clear insight into communication. It is an opportunity to understand how communication works and how to communicate with confidence and flair. The course will look at the way you communicate, becoming an effective communicator and then tools and techniques to help you be more adept and self-assured.
Target: All

TEAM BUILDING IN THE WORK PLACE
This course is designed to improve leadership skills that will empower participants to be able to lead successful and high performing teams. The course includes teamwork training exercises, tips and techniques for becoming better managers, motivators, delegators and leaders.
Target: Supervisors and managers

HOW TO SUPERVISE PEOPLE
Covers the key areas related to managing employees in hospitality operations – understanding the work environment, the role of a supervisor, communication skills, developing leadership skills, problem-solving, discipline & conflict resolution.
Target: Frontline Managers and Supervisors in core hospitality operations

HANDLING A PROMOTION EFFECTIVELY
A promotion to a senior position in an organization can come with challenges – especially when this involves being in charge of former colleagues. This course is designed to help you manage the process and facilitate a smooth transition to this role. Topics addressed include: managing success, handling discord, managing change, delegation and building relationships.
Target: Supervisors and managers

THE FOUR WALLS OF MARKETING
This course will offer tips on some of the most effective marketing strategies that can happen within the four walls of your hotel, using the resources and people you already have in place. This course presents solid information and uses real-life interactive scenarios to show how hotel staff and managers can all be part of a marketing team that drives revenue and increases profit.
Target: All

PROTOCOL AND ETIQUETTE TRAINING
This course is designed to equip participants with the knowledge and skills for handling dignitaries and VIPs at meetings, special events and ceremonies. It includes protocol procedures, order of precedence, social and business etiquette, refinement in dealing with others, appearance and courtesy guidelines, table etiquette and handling gifts. This course helps to showcase the factors that contribute to a positive and lasting impression when managing events.
Target: Events planners, hotel banqueting associates

FRONT OFFICE
HANDLING THE FRONT DESK
This module focuses on understanding employee and guest interactions in order to establish great guest relations – how to prepare for guest arrivals; guest registration and rooming, handling guest enquiries; providing guest services; preparing records and reports and finalizing guest accounts
Target: front desk associates – supervisory and operative.

EFFECTIVE TELEPHONE SKILLS
This module is designed to help hospitality employees make a positive first impression when answering the telephone. It includes effective talking and listening techniques; transferring calls. Taking messages; placing callers on hold and handling dissatisfied callers.
Target: All switchboard operators

FRONT OFFICE OPERA USER TRAINING
This course has been carefully designed to prepare participants for a career within the hospitality industry by familiarizing them with the Opera software system used by many Hotel chains worldwide.
Participants will be able to explore the software and to gain an excellent knowledge of the system thus gaining competitive advantage in recruitment and promotion opportunities. Covers – Introduction to Property Management Systems, Front Office, Reception, Cashiering, Reservations, Housekeeping, User Reports, System Reports
Target: Front Office Associates

HOTEL IT MANAGER TRAINING
This course introduces hotel technology platforms and the role of onsite IT professionals in ensuring that they work properly when needed. Level 1 covers: Introduction to Hotel Systems, Interfacing and integrating different solutions, PC & Printers setup for Opera, Manager Procedures, IT Support Procedures and Reporting, Fault Finding. Level 2 covers: Opera & Micors Server support, Understanding Cluster, Devices setups, Advanced Fault Finding, Advance System Supervisor Procedures and Reports. Backup ups and Fine of OS
Target: Hotel IT supervisors and managers

THE NIGHT AUDIT FUNCTION
This course outlines the night auditor duties, performance outcomes, skills and knowledge required to check and reconcile daily financial transactions and records, and produce reports relating to commercial accommodation establishment trading and revenue. It includes suggestions for problem-solving in carrying out this function.
Target: Night auditors, front desk associates

HOTEL SECURITY
The security of lives and property has become a major concern in Nigeria today. This is even more of a concern for patrons of hospitality and tourism operations who must safeguard their guests, employees and facilities. The course provides an overview of what is required for hotel security. It covers the responsibilities and methods for providing security, awareness training for hotel staff, planning for emergencies, how to communicate in a crisis, risk assessment and operational details. It also covers how to handle day to day issues and special events occurring in a hotel.
Target: All, security personnel
HOUSEKEEPING

CLEANING TECHNIQUES FOR HOUSEKEEPERS
This course provides basic training in systematic cleaning methods that combine safety, speed and thoroughness. It also includes step-by-step instructions for making beds & bathroom cleaning
**Target:** Housekeeping Associates – supervisory and operative.

INTERIOR DECORATION AND FLOWER ARRANGEMENT
This course is designed to help you develop a sense of good taste and style that is essential for anyone involved with the care of hospitality facilities. It will guide you through the steps for creating color schemes, arranging furniture, choosing fabrics and flooring, and creating beautiful flower arrangements.
**Target:** Housekeeping supervisors and managers

OCCUPATIONAL HEALTH AND SAFETY (OHS) FOR ROOM ATTENDANTS
This training programme provides housekeepers in their role as the first line of defense against safety and security risks in the hotel. It covers topics such as: key, room and property control, handling chemicals, moving, lifting and pushing carefully, fire and emergency safety procedures.
**Target:** Room attendants.

HOTEL LINEN: INVENTORY, CONTROL AND CARE
This course presents a systematic perspective of techniques for inventory management, laundry and linen selection. It includes topics such as how to select, care and manage inventories for linen and uniforms. It also includes a comparison of linen outsourcing and on-premise laundry facilities.
**Target:** Housekeeping Associates – supervisory and operative.

TECHNIQUES IN FLOOR CARE
This unit covers identifying and maintaining a wide range of floor surfaces. It includes cleaning procedures and treatments for different floor types, mopping techniques, spray cleaning, scrub cleaning, burnishing, floor stripping, and the correct use of detergents, polishes, seals, maintainers, machines, pads and brushes.
**Target:** Housekeeping Associates – supervisory and operative.

FOOD AND BEVERAGE

PROFESSIONAL TABLE SERVICE FOR WAITRONS
A restaurant is more successful when the waitrons know what to do and how to do it. This course is designed to take wait staff through each step of the service cycle with the aim of pleasing the customer and making a sales hit, all at the same time! Includes a comprehensive introduction to the bar from organization and staffing to equipment and beverage knowledge; it also includes the basic techniques involved in cocktail mixing.
**Target:** Waitrons

HOTEL BANQUETING OPERATIONS
This training course will provide you with the skills needed to work with banquet event orders, food and beverage menus, audio-visual items and banquet checks. It also covers conferencing layout, preparing and clearing function rooms, planning, coordinating, management, logistics; pre and post event meetings, budgets, negotiation and vendors, guest safety and security, technology in events, and crisis management.
**Target:** Anyone looking to work or is already working in hotel banqueting or convention services.

NVQ FOOD SAFETY TRAINING (LEVELS 1-4)
These units give an overview of areas that should be managed if food borne illnesses are to be eliminated from an operation: physical and chemical contamination, infestation and pests; food borne pathogens, cleanliness and sanitation. There is a progression from Level 1 that highlights basic procedures to Level 4 management of food safety in operations.
**Target:** Those involved in food handling – preparation and service

RECIPE STANDARDISATION TECHNIQUES
The importance of techniques of standardisation has been acknowledged widely in the food industry. The need for completeness, accuracy and reliability in recipe development cannot be over emphasised. Too often, shortcuts are taken resulting in unreliable disappointing and costly recipes. This course provides a practical approach to a much needed skill of transforming a combination of ingredients into a standard that will minimise variation in costs and quality.
**Target:** Those responsible for managing food and beverage costs in commercial operations

MENU PRICING AND COSTING
This course is designed to provide participants with the skills and knowledge to control associated menu costs to ensure a sustainable and profitable food operation service. Specifically developing profitable menus includes knowledge of common financial terms and tools used in catering control systems, marketing principles, record keeping, recipe costing and various techniques for calculating menu prices.
**Target:** Those responsible for managing food and beverage costs in commercial operations

STORES AND INVENTORY MANAGEMENT
The purpose of this course is to provide knowledge of and insight into the management of the inventory and storage functions of a business. It will cover supply and demand issues, inventory management tools, storage management, facilities and equipment, and store operations.
**Target:** Those in charge of managing stores and Inventory
### CERTIFICATION COURSES

<table>
<thead>
<tr>
<th>Duration</th>
<th>Fee</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professional Certificate in Hospitality (Includes an optional 2-month industry internship for suitably qualified candidates)</td>
<td>10 weeks</td>
<td>360,000</td>
<td>Aug 29 - Nov 1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food and Beverage Operations</td>
<td>2 weeks</td>
<td>90,000</td>
<td>Aug 30 - Sep 13</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Front Office Operations</td>
<td>2 weeks</td>
<td>90,000</td>
<td>Sep 20 - 29</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Housekeeping Operations</td>
<td>2 weeks</td>
<td>90,000</td>
<td>Oct 2 - 12</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>General Support Courses: Finance &amp; Accounts, HR, Sales &amp; Marketing, Hotel Law, Assessments &amp; IT Placements</td>
<td>4 weeks</td>
<td>90,000</td>
<td>Oct 17 - Nov 1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Institute of Hospitality, UK Management Qualifications</td>
<td>Duration</td>
<td>Fee</td>
<td>Jan</td>
<td>Feb</td>
<td>Mar</td>
<td>Apr</td>
<td>May</td>
<td>Jun</td>
<td>Jul</td>
<td>Aug</td>
<td>Sep</td>
<td>Oct</td>
<td>Nov</td>
</tr>
<tr>
<td>Certificate in Management for International Hospitality and Tourism</td>
<td>12 weeks</td>
<td>£290 + £375,000*</td>
<td>May 5 - Jul 29</td>
<td>Sep 1 - Nov 25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diploma in Management for International Hospitality and Tourism</td>
<td>12 weeks</td>
<td>£290 + £375,000*</td>
<td>May 5 - Jul 29</td>
<td>Sep 1 - Nov 25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Advanced Diploma in Management for International Hospitality and Tourism</td>
<td>12 weeks</td>
<td>£425 + £375,000*</td>
<td>May 5 - Jul 29</td>
<td>Sep 1 - Nov 25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Specialist Diploma in Management for International Hospitality and Tourism Available in HR, Sales &amp; Marketing, Finance, Business Mgt and Professional Dev.</td>
<td>6 weeks</td>
<td>£240 + £80,000*</td>
<td>May 5 - Jun 17</td>
<td>Oct 6 - Nov 18</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### GENERAL

<table>
<thead>
<tr>
<th>Duration</th>
<th>Fee</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Customer Care - The Spirit of Hospitality</td>
<td>1 day</td>
<td>20,000</td>
<td>29</td>
<td>13</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Communication Skills</td>
<td>1 day</td>
<td>20,000</td>
<td>26</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Team Building in the Work Place</td>
<td>1 day</td>
<td>20,000</td>
<td>27</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to Supervise People</td>
<td>2 days</td>
<td>40,000</td>
<td>17-18</td>
<td>19-20</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Handling a Promotion Effectively</td>
<td>1 day</td>
<td>20,000</td>
<td>20</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Four Walls of Marketing</td>
<td>1 day</td>
<td>25,500</td>
<td>13</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Protocol and Etiquette Training</td>
<td>2 days</td>
<td>40,000</td>
<td>19-20</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### FRONT OFFICE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Fee</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Handling the Front Desk</td>
<td>1 day</td>
<td>27,000</td>
<td>22</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Effective Telephone Skills</td>
<td>1 day</td>
<td>20,000</td>
<td>23</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Front Office Opera User Training</td>
<td>4 days</td>
<td>56,000</td>
<td>13-16</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hotel IT Manager Training</td>
<td>2 days</td>
<td>45,000</td>
<td>11-13</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Night Audit Function</td>
<td>2 days</td>
<td>40,000</td>
<td>29-30</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hotel Security</td>
<td>1 day</td>
<td>20,000</td>
<td>19</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### HOUSEKEEPING

<table>
<thead>
<tr>
<th>Duration</th>
<th>Fee</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cleaning Techniques for Housekeepers</td>
<td>2 days</td>
<td>29,000</td>
<td>15-16</td>
<td>5-6</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Interior Decoration</td>
<td>1 day</td>
<td>27,000</td>
<td>4</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Occupational Health and Safety (OHS) for Room Attendants</td>
<td>1 day</td>
<td>20,000</td>
<td>12</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hotel Linen: Inventory, Control and Care</td>
<td>2 days</td>
<td>40,000</td>
<td>24-25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Techniques in Floor Care</td>
<td>2 days</td>
<td>40,000</td>
<td>30-31</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### FOOD AND BEVERAGE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Fee</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professional Table Service for Waitrons</td>
<td>2 days</td>
<td>29,000</td>
<td>1-2</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hotel Banqueting Operations and Events</td>
<td>2 days</td>
<td>40,000</td>
<td>4-5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Safety Training (Level two - 2 days: N35,000)</td>
<td>1 day</td>
<td>20,000</td>
<td>31</td>
<td>7</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Recipe Standardisation Techniques</td>
<td>2 days</td>
<td>30,000</td>
<td>24</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Menu Pricing and Costing</td>
<td>1 day</td>
<td>30,000</td>
<td>25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Costing and Control (*Combines both units above)</td>
<td>2 days</td>
<td>55,000</td>
<td>24-25</td>
<td>8-9</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stores and Inventory Management</td>
<td>2 days</td>
<td>40,000</td>
<td>22-23</td>
<td>1-2</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### CULINARY PROGRAMMES

<table>
<thead>
<tr>
<th>Duration</th>
<th>Fee</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinary Course - Level 1 / Level 2</td>
<td>M/T/W</td>
<td>165,000</td>
<td>Feb 20 - Mar 22</td>
<td>Jul 3-Aug 2</td>
<td>Aug 7-Sept 6</td>
<td>Oct 16-Nov 15</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Culinary Course - Level 1 / Level 2 Saturdays</td>
<td>165,000</td>
<td>Feb 18 - May 20</td>
<td>May 27-Aug 26</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Advanced Culinary Course - Level 2 / Level 3</td>
<td>M/Th/F</td>
<td>215,000</td>
<td>May 4-Jun 5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Advanced Culinary Course - Level 2 / Level 3 Saturdays</td>
<td>215,000</td>
<td>Sept 2-Nov 25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bakery and Confectionery - level 3</td>
<td>M/T/W</td>
<td>215,000</td>
<td>June 5-30</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bakery and Confectionery - level 3 Saturdays</td>
<td>215,000</td>
<td>Sept 2-Nov 25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FLEXI Culinary courses - On request - terms apply</td>
<td>3 - 4 days</td>
<td>75,000</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Training can be made available as in-house training and / or on different dates.
Group rates apply.
info@wavecrest.edu.ng
Training: +234 807 306 3215; +234 803 3322 414; +234 808 835 6081
Culinary: +234 907 634 1112; +234 708 820 9121

*fees include assessment and tuition

Cake Decoration - any of Basic, Intermediate or Advanced Levels at 90,000 per Level
FOR MORE INFORMATION CONTACT:

WAVECREST COLLEGE OF HOSPITALITY
75, Adisua Bashua Street, Off Adelabu Street,
P.O Box 602, Surulere Post Office
Surulere, Lagos-Nigeria

+234 (0) 807 306 3215, 0803 332 2414

www.wavecrest.edu.ng @wavecoll

Wavecrest College of Hospitality info@wavecrest.edu.ng

www.youtube/wavecrestcollegeofhospitality