

**PROGRAM
COMPETENCY-BASED TRAINING
2 YEARS PROGRAM
FOOD & BEVERAGE DIVISION**



ACADEMIC YEAR 2025/2027

**KANIVA INTERNATIONAL
MENGWI**

VALIDITY SHEET

TRAINING PROGRAM, CURRICULUM, AND SYLLABUS TRAINING CENTRE

Based on the results of meetings held between Kaniva International management and industry or interested parties taking into account considerations from the academic field, the Training Program, Curriculum and Syllabus are hereby determined and approved by the Director of Kaniva International as a reference for implementing training in academic year 2025/2027

Authorized at : Mangupura
Date :

Approved,

Director of Kaniva International



I Gusti Ketut Suranata, S.H., M.H.

PREFACE

We offer our thanks to Almighty God for the smooth preparation of the Curriculum in the Competency-Based Training in the Food And Beverage Division.

This Competency-Based Training Curriculum was created to provide knowledge, skills and attitudes according to standards and requirements in the workplace, especially for Food And Beverage Division. Apart from that, it serves as a guidance to improve and develop participants' abilities for work competency.

In preparing this curriculum, the word perfect cannot be separated, therefore we will accept constructive criticism and suggestions for the perfect process of preparing the curriculum.

Mangupura,

Best Regards

Director of Kaniva International

I Gusti Ketut Suranata, S.H., M.H.



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**PROGRAM
COMPETENCY-BASED TRAINING
QUALIFICATION 3 FOR HOTEL &
RESTAURANT

FOOD & BEVERAGE DIVISION**

COMPETENCY-BASED TRAINING CURRICULUM

GENERAL INFORMATION

1. Name of Program : Food And Beverage Division
2. Program Level : 2 Years Program
3. Metode : Offline / ~~Online~~ / ~~Blended~~
4. Training Purposes : After completing this training, participants are competents
In providing Food and Beverage Division.
5. Competency Profile : This qualification level encompasses the ability to perform tasks involving the preparation and service of food and beverages, the cleaning of dining equipment and operational facilities, by applying relevant skills and knowledge in the field of food and beverage service. In addition, expertise in food and beverage service businesses equipped with equipment and supplies for the manufacturing process, namely restaurants, cafes, catering services, and bars/drinking shops.
6. Students Requirements
 - 6.1 Education : Senior High School/Vocational High School or equivalent
 - 6.2 Training : -
 - 6.3 Working Experience : -
 - 6.4 Age : Minimum 17 years old
 - 6.5 Specific Requirements : -
7. Instructor Requirements
 - 7.1 Formal Education : At least a relevant D1 (Diploma 1) degree
 - 7.2 Methodological Competence : At least a competency certificate in teaching methodology or Akta IV
 - 7.3 Technical Competence : Certificate of technical competence in Food Production or relevant Work Experience Certificate
 - 7.4 Working Experience : Minimum 3 years of relevant work experience

PROGRAM STRUCTURE AND COURSE DETAIL OF FB DIVISON

SEMESTER 1						
NO.	CODE	COURSE TITLE	COURSE TYPE	ESTIMATED TRAINING TIME @90 menit		
				THEORY	PRACTICE	TOTAL CREDITS
1	HCS	Hospitality & Customer Service	Combination	3	7	2
2	ROP	Restaurant Operation	Combination	4	28	3
3	BOP	Bar Operation	Combination	4	28	3
4	CAA	Cashier & Administration	Combination	3	10	2
5	SPE	Speaking English	Combination	5	25	3
TOTAL				5	83	13
TOTAL NUMBER OF CONTACT HOURS PER SEMESTER				117		
SEMESTER 2						
NO.	CODE	COURSE TITLE	COURSE TYPE	ESTIMATED TRAINING TIME @90 menit		
				THEORY	PRACTICE	TOTAL CREDITS
1	SPE 2	Speaking English 2	Combination	5	20	3
2	PST	Pastry Knowledge	Combination	4	22	3
3	CKL	Culinary Knowledge	Combination	4	22	3
4	MKL	Menu Knowledge	Combination	3	8	2
5	MLA	Mandarin Language	Combination	2	8	2
TOTAL				18	80	13
TOTAL NUMBER OF CONTACT HOURS PER SEMESTER				98		
SEMESTER 3						
NO.	CODE	COURSE TITLE	COURSE TYPE	ESTIMATED TRAINING TIME (6 months)		
				THEORY	PRACTICE	TOTAL CREDITS
1	OJT	On The Job Training (6 months)	Training	0	192	40
TOTAL				0	192	40
TOTAL NUMBER OF CONTACT HOURS PER SEMESTER				0	192	40
SEMESTER 4						
NO.	CODE	COURSE TITLE	COURSE TYPE	ESTIMATED TRAINING TIME @90 menit		
				THEORY	PRACTICE	TOTAL CREDITS
1	SPE 3	Speaking English 3		4	10	3
2	BMN	Basic Management		2	4	2
3	FBM	FB Management		4	5	3

TOTAL	10	19	8
TOTAL NUMBER OF CONTACT HOURS PER SEMESTER	29		

