

F&B Management and Territory Valorisation

Head office in **Tivoli**

Academic year

2024 - 2026

Two-year Ministerial Course
POST DIPLOMA



Our goal is to train **high-level professionals**

- ▶ **Duration:** 2 years in attendance
- ▶ **Places:** Join the top 25
- ▶ **Entry requirement:** High School Diploma
- ▶ **Job:** Guaranteed apprenticeship
- ▶ **Cost:** Free

Program

1st year

Subject

- English language
- Spanish language
- Computer science
- Job orientation
- Communication techniques and soft skills
- Tourism geography: enhancement of the territory
- Cultural anthropology for tourism
- Statistics for customer satisfaction
- Labour legislation
- Organisation and business management of enterprises in the tourism supply chain
- Cultural and food and wine excellence for the valorisation of the territory
- Hospitality Management
- Food & Beverage Management
- Marketing e web marketing in tourism and catering
- Enhancement of local cultural heritage
- Food, fitness, wellness and self-entrepreneurship
- Workshop on outdoor sports practices in naturalistic contexts
- Extra virgin olive oil Sommelier Course

Program

2nd year

Subject

- English language
- Spanish language
- Orientation to internship and job interview
- Safety, hygiene and quality in the catering sector (HACCP)
- Pricing policies (Revenue Management)
- Online and offline sales techniques
- Procurement techniques and warehouse management (SW management)
- Management techniques of the lounge department
- Bar and breakfast department management techniques
- Self-entrepreneurship for sustainable tourism development
- Menu and wine list engineering
- Hôtellerie hospitality techniques
- Enterprise Lab: catering and self-entrepreneurship
- Design and Europlanning Lab
- Creative Lab: Rural tourism and territory, the management of an agritourism
- Lab: “Communicating the territory”
- Cheese tasting workshop
- Creative Lab: Banqueting Catering and the world of Wedding
- Sommelier course organised by FIS

Our Foundation

For more than a decade, we have been the point of reference for the training of highly qualified professionals in the **tourism** and **cultural heritage sector**.

Our goal is to bridge the gap between labour supply and demand by providing tourism companies with **professionals** equipped with cutting-edge technical and technological skills.

We innovate tourism training every year and provide our students with **high-level technical, digital** and **language skills**, preparing them to operate in an international and increasingly sustainable context.

Over

90%

our students find work in the area of reference both in **Italy** and **abroad!**



Contacts



We are available from

Monday to Friday from **9 a.m.** to **17 p.m.**



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