

FBSTI
F&B Service Training International



FBSTI
SWISS PROGRAMS
IN
RESTAURANT MANAGEMENT

**YOUR SWISS RESTAURANT
MANAGEMENT ACADEMY**





HIGHLY PROFESSIONAL INTENSIVE COURSE

*(6 weeks / 12 weeks / 16 weeks) **

+

INTERNSHIP PLACEMENT WORLDWIDE

(from 6 to 12 months)

+

**SWISS CERTIFICATIONS RECOGNIZED
WORLDWIDE**

=

**THE GUARANTEE OF A SUCCESSFUL CAREER
AT A VERY AFFORDABLE PRICE**



() Limited number of places*



Recognized by the Switzerland and the canton of Neuchatel CH.
Registered and recognized with / by the Thailand Government.
CPQ (Certificate of Professional Qualification) CH.
CPD (Continuing Professional Development) CH.
HACCP Verified.

**GLOBALLY RECOGNIZES PROFESSIONAL
SWISS CERTIFICATE**



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YOUR RESTAURANT MANAGEMENT
ACADEMY



OVERVIEW OF YOUR TRAINING
JOURNEY WITH FBSTI



THAILAND FACTS



The courses are organized in Thailand, in the lovely and the dynamic city of Chiang Mai
Know worldwide as “The land of smile”
Thai people are experts in providing welcoming and kindness

- Expert in tourism (22% GDP)
- 40 millions tourists 2019
- 8th world tourism ranking

- International airport
- **Safe and secured city**
- Quiet and comfortable city
- Fascinating culture, authenticity
- Very affordable city

Important international communities: Chinese, Indian, Muslim, European, American, ...
With shops, restaurants and religious centers dedicated to all the different needs participants would like or need.
All from a walking distance from FBSTI places



FBSTI PLACE IN CHIANG MAI

FBSTI is working with 3 different hotels in Chiang Mai (All 4 stars hotels)
Movenpick Suriwongse, Chiang Mai Hill Hotel, Duangtawan Hotel
All our hotels are very comfortable, with Swimming pool and fitness room and provide excellent meals suitable to all diet, all beliefs and all nationalities.
They are all located in the youngest and dynamic parts of the city.

Experiencing a professional environment alongside customers and employees encourages improved behavior and a more professional attitude in students, positively influencing their academic success.

INTERCULTURAL LEARNING ENVIRONMENT

Finding yourself in a city away from home with people from different countries, different ethnic groups, diverse culture and background will be a great challenge at first but an incredible learning opportunity. It will teach you some of the most important values and skills needed in the industry such as respect, flexibility, adaptability and curiosity.



HIGH EMPLOYABILITY IN A FAST-GROWING INDUSTRY

THE WORLD IS YOUR PLAYGROUND

The new concept of leisure civilization and the continued growth of the sector (fastest growing industries worldwide) has driven demand for qualified personnel who can take up positions rapidly.

This unending growth creates over 5 millions of new jobs worldwide every year. But the best hotel chains and restaurants struggle to fill these positions because of the lack of qualified and properly trained people in the marketplace.

FBSTI students will get precisely, with our high quality educational programs, the training and the skillset the industry is looking for, thus will get an edge when applying for a job.

INTERNATIONAL PROFESSIONAL EXPERIENCE

The internship is where the newly acquired skills will be honed. The restaurant industry is one of the rare institution that will allow you to travel and work anywhere in the world. With our extended network of hospitality leading institutions, our students will have the once-in-a-lifetime opportunity to search out an international internship that will truly launch their career and reach promotion in a flash. Our dedicated internship team will assist you in finding the internship that best fits your career aspiration.



IS RESTAURANT MANAGEMENT THE RIGHT FIT FOR YOU?

Are you a future entrepreneur looking for the right business opportunity? Or maybe you're looking for the job that will take you around the globe? Or you might be aiming to strike a career in top management? The restaurant industry is the perfect place for you! And it can all start with FBSTI, a solid training, a Swiss Diploma and an international experience.

- Gain in-depth understanding of the industry and its future
- Perfect your service and managerial skills
- Master the key factors of a successful business
- Develop your personal skills to be a recognized leader



Focused on entrepreneurship with the latest management methods in the catering business; our program will get you fully qualified, with the perfect vision of the industry to reach the top and make your dreams come true.



WHY CHOOSE A SWISS RESTAURANT MANAGEMENT SCHOOL?



Our courses are accessible and adapted to everyone, captivating, highly professional where information will be given and retained in a very enjoyable and pleasant atmosphere.

OBJECTIVES:

Train and fully prepare the future restaurant leaders for real life environment in the hospitality and restaurant industry.

REQUIREMENTS

- SCHEDULE:** From Monday to Friday (Classes)
9:30 - 12:00 / 13:00 - 18:00
- LANGUAGE:** The course is in English.
(Level B2 on CERF, 5.0 on IELTS)
- AGE:** Between 18 and 29 with a valid Passport
- BACKGROUND:** No criminal record
Be single without any kids
No previous schools, no professional backgrounds are required
- EQUIPMENT:** Have a laptop or a tablet
No need to buy any book or professional equipment
- HEALTH:** Be fully vaccinated
Be in good mental and physical conditions
- DRESS CODE:** Groomed at all times and smart casual outfit. (no jeans or sneakers).
Boys: white shirts, black trousers, black shoes, black socks, tie
Girls: white blouse, black skirt (knee length), low heeled black shoes.

YOUR SWISS RESTAURANT MANAGEMENT ACADEMY



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SWISS HIGHER CERTIFICATE
IN
RESTAURANT OPERATION
MANAGEMENT

FB 106 / 6 WEEKS COURSE



Higher Certificate of Arts (Content)

FB106 Swiss Higher Certificate in Restaurant Operations Management

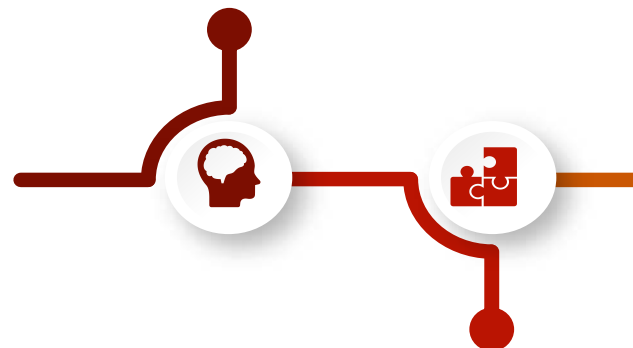
In Chiang Mai,
Thailand



DURATION: 6 Weeks, 180 to 240 hours

The curriculum is build around 2 cornerstones:

BUILDING SOLID
FOUNDATIONS



PUTTING
THEORY INTO
PRACTICE



BUILDING SOLID FOUNDATIONS

- Introduction to Food & Beverage
- Service Professions and careers
- Service Theory
- Kitchen & products knowledge
- Hygiene and safety

PUTTING THEORY INTO PRACTICE

- The Art of service
- Service profession
- Service rules
- Service techniques,
Styles and methods
- Flambé and carving
- Table service
- Stewarding and
housekeeping
- Advanced service
- Bar Wine, Spirits & Drinks



INTAKES
5 INTAKES PER YEAR

YOUR SWISS RESTAURANT MANAGEMENT ACADEMY



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SWISS DIPLOMA
IN
RESTAURANT MANAGEMENT

FB 112 / 12 WEEKS COURSE

Diploma of Arts (Content)

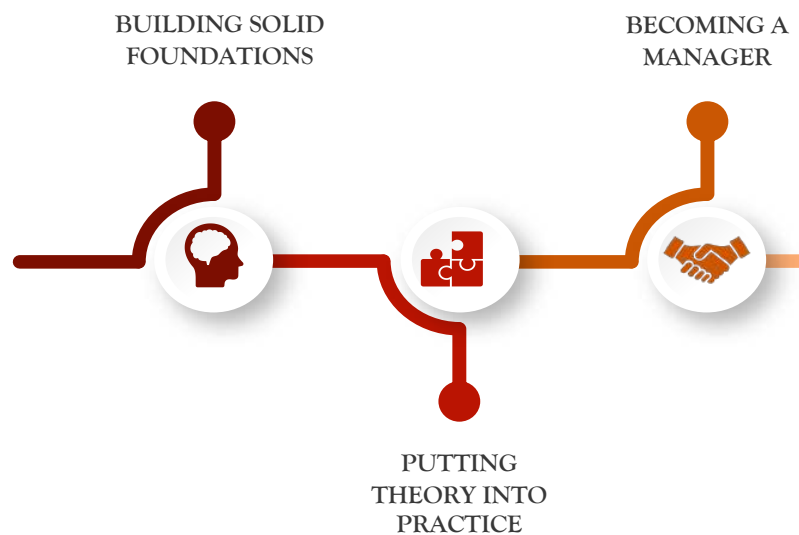
FB112 Swiss Diploma in Restaurant Management

In Chiang Mai,
Thailand



DURATION: 12 Weeks, 360 to 420 hours

The curriculum is build around 3 cornerstones:



INTAKES
3 INTAKES PER YEAR



BUILDING SOLID FOUNDATIONS

- Introduction to Food & Beverage
- Service Professions and careers
- Service Theory
- Kitchen & products knowledge
- Hygiene and safety



BECOMING A MANAGER

- Menu Planning
- cost control
- Banqueting & events management
- F&B Management
- Marketing and business communication
- Customer service & Satisfaction
- Personal development,
- HR management

PUTTING THEORY INTO PRACTICE

- The Art of service
- Service profession
- Service rules
- Service techniques,
- Styles and methods
- Flambé and carving
- Table service
- Stewarding and housekeeping
- Advanced service
- Bar Wine, Spirits & Drinks



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SWISS HIGHER DIPLOMA
IN
RESTAURANT MANAGEMENT
&
RESTAURANT OPERATION MANAGEMENT

FB 116 / 16 WEEKS COURSE

YOUR SWISS RESTAURANT
MANAGEMENT ACADEMY



Higher Diploma of Arts (Content)

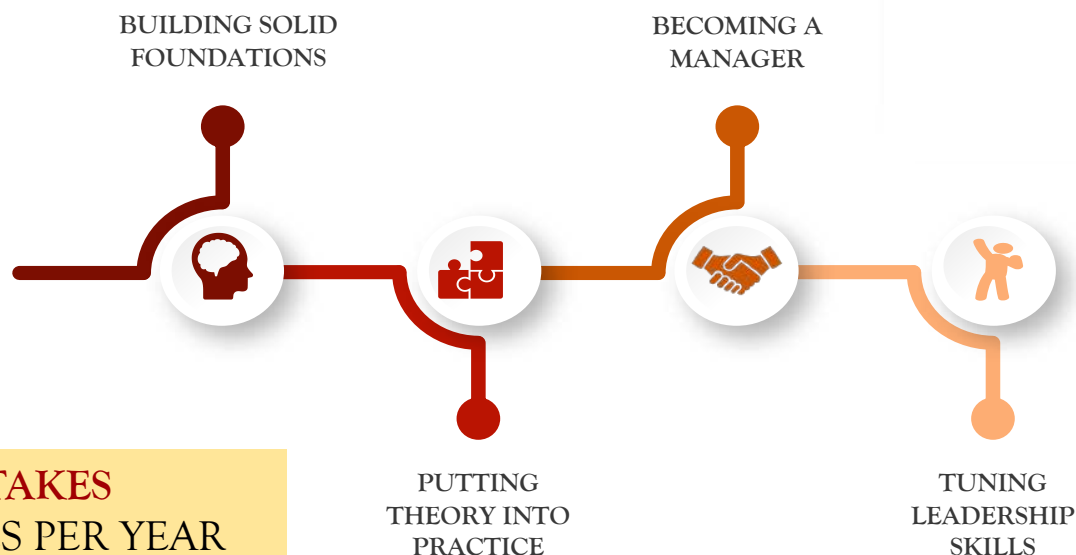
FB116 Swiss Higher Diploma in Restaurant Management and Restaurant Operations Management

In Chiang Mai,
Thailand



DURATION: 1 Semester (16 Weeks), 480 to 540 hours

The curriculum is build around 4 cornerstones:



BECOMING A MANAGER

- Menu Planning
- cost control
- Banqueting & events management
- F&B Management
- Marketing and business communication
- Customer service & Satisfaction
- Personal development,
- HR management

PUTTING THEORY INTO PRACTICE

- The Art of service
- Service profession
- Service rules
- Service techniques,
- Styles and methods
- Flambé and carving
- Table service
- Stewarding and housekeeping
- Advanced service
- Bar Wine, Spirits & Drinks

BUILDING SOLID FOUNDATIONS

- Introduction to Food & Bev
- Service Professions and care
- Service Theory
- Kitchen & products knowle
- Hygiene and safety

TUNING LEADERSHIP SKILLS

- Professional communication
- Verbal & non-verbal communication, Media, Marketing
- Teamwork approach
- Project management,
- Advanced business concept, F&B outlet design
- Accounting principles



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FEES
&
ADDITIONAL COSTS





Courses Fees

Academic fees

- Academic courses, mid term and final exams fees, lecturers and lectures, occasional guest speakers, certificates and certifications.
- Internship courses: Advises, Guidance, Preparation, Evaluation
- Personal course support, handouts
- Admission

Included in the meals fees:

- Meals proposed are mandatory and cannot be taken off the fees
- Lunches (Buffet) every day of class
- 2 Tea / coffee breaks with pastry every day of class

Student's service costs

- Transfer from / to airport (ED Visa for 12 & 16 weeks course)
- Student's course equipment
- Internship placement
- 24/7 Security and Safety, VAT and taxes
- Introduction day, Graduation

Infrastructure and running costs

- Operating and administrative costs
- Logistics, equipment costs, Depreciation

FBSTI academy reserves the right to modify any information without prior notice, on dates, fees, curriculum or place.

*All prices are quoted in
USD (US Dollar)*

	6 WEEKS	12 WEEKS	16 WEEKS
ACADEMIC TUITION FEE	From 2'100	From 3'460	From 5'410
MEALS DURING COURSE	400	800	1'220
INFRASTRUCTURE & SERVICES	750	2'540	3'170
INTERNSHIP PLACEMENT	950	950	950
TOTAL COURSE FEES	4'200	7'750	10'750

Meals which are NOT provided:

- Lunches & dinners during weekend (*) and Dinners every days of the week (*)

(*) Students will be able to find large choices of street foods, restaurants and supermarkets which can satisfy all cultures, all diets and all religions, near the hotel at a very low price.



Accommodation Fees

(To be add on the course fees if necessary)

NOTES:

Students are welcome to arrange their own accommodation; however, the discounted rate provided by FBSTI guarantees the lowest price in the city, inclusive of taxes, services, and breakfasts, without the need for additional transportation, while also ensuring a level of comfort that is unmatched by other establishments

Included in the accommodation fees:

- Courses and accommodation are set in the same place in one of our 4 stars hotels with Swimming pool and fitness room (no transport needed)
- FBSTI accommodation are located at a walking distance of the most dynamic parts of the city with Malls, supermarkets, restaurants, street food and fast foods, bars, clubs, cinemas, shops,
- Accommodation is for the duration of the course included weekends (Arrival 1 day before the first day of class, departure 1 day after the last day of class)
- Accommodation includes full buffet breakfasts for the duration of the stay
- Sharing (2 persons) standard twin bedroom (*)

(*) Bedroom includes: private bathroom and toilets, fridge, air conditioning, bed linen and towels, tea and coffee set, free WIFI, housekeeping, bottles of water.

Basic Fees <i>All prices are quoted in USD (US Dollar)</i>	6 WEEKS	12 WEEKS	16 WEEKS
SHARING (2 persons) STANDARD BEDROOM	800	1'600	2'150

Other costs (in US Dollar) <i>(Included: Breakfast, Taxes and Services)</i>	6 WEEKS	12 WEEKS	16 WEEKS
PRIVATE BEDROOM (Single occupancy)	+ 820	+ 1'640	2'150
ADDITIONAL NIGHT (Single occupancy)	+ 36		
ADDITIONAL NIGHT (double occupancy)	+ 18		

Additional information and costs



Awards additional costs (in US Dollar)

(only if needed)

(1) Students will be able to upgrade their higher certificates to a Swiss diploma in restaurant operations management

To be able to do so, students will have to pass an additional examination and will have to cover the cost of the Diploma

(2) Students will be able to upgrade their Swiss diploma to a Swiss Higher diploma in restaurant management and restaurant operations management

To be able to do so, students will have to pass an additional examination and will have to cover the cost of the Higher Diploma

With the objective to build a strong resume and access better jobs opportunities, students may apply for some additional & professionals certificates.

There will be no need to take on any additional courses or examinations as long as it is already included in the main program.

To apply for any reward student must pass individual examination to the corresponding certificate (70% to pass)

	AWARDS
UPGRADE HIGHER CERTIFICATE TO DIPLOMA (1)	260
UPGRADE DIPLOMA TO HIGHER DIPLOMA (2)	320
DUPLICATE CERTIFICATE	50
FOOD, HYGIENE & SAFETY AT WORK CERTIFICATE LEVEL 2	80
SWISS CERTIFICATE OF SERVICE RULES AND PROCEDURES	80
SWISS CERTIFICATE OF CUSTOMER CARE	50
SWISS CERTIFICATE IN UPLIFTING SERVICE STANDARDS	50

Academic additional costs (in US Dollar)

(only if needed)

	RETAKE
SINGLE WRITTEN EXAMINATION RETAKE	50
PRACTICAL EXAMINATION RETAKE	200
DISCIPLINARY BOARD	250

CAREER & INTERNSHIP SUPPORT



FBSTI is providing a paid internship worldwide from 6 months to 18 months.
Salary is based on the local regulation of the internship destination

Restaurant and tourism industries are the ones of the world's largest, most diverse and most exciting industries, offering a large variety and high numbers of careers across the globe. It is a growing business ideal for students wishing for a secured and successful future, offering large and fast opportunities of evolution and promotion better than any other job. With our professional training, students will become fully qualified and capable of offering service to customers that meets international standard and expectations of establishments around the world.

With our inspiring lecturers, we will provide our students with all the knowledge, the skill and the ability far above the need of the industry with the idea to facilitate their integration and quickly jump toward a successful and profitable career.

Our dedicated internship office and coordinators assists you to research, select and apply for internships opportunities with some of the leading companies, international hotel chains, Michelin-star restaurants, cruising companies, luxury resorts, in prime locations:

Middle east, Asia, North America, Europe, Oceania

Macao, Singapore, Emirates (Dubai and Abu Dhabi), Saudi Arabia, The Caribbean islands, or touristic islands, Cruise lines (Disney, Hollande America, Royal Caribbean, SMC, ...), USA, Canada, Australia, Europe (Spain, Portugal, France), Thailand, Malaysia, and many more destinations

(Depending of each individual's eligibility)

Some destinations may require additional cost:

Some countries imposed to have a sponsor or a country certified visa provider,
Cruise lines required to have a STWC (might not be provided by the cruise company)

Some living costs which might not be provided by employers



FBSTI IS THE KEY TO YOUR INTERNATIONAL CARRER



DEAN, PROGRAM LEADER AND LECTURER

Mr. Christian CARGOUET
Founder and CEO FBSTI Switzerland



STUDY

BACHELOR OF ART in hospitality management
(France),
MASTER OF ART in restaurant management
(France)

ACADEMIC & TEACHING EXPERIENCE

EHL, Lausanne, Rank 1 world, (Switzerland),
Program leader, F&B Lecturer

IHTTI, SEG Group, Neuchatel, Rank 8 Swiss,
(Switzerland), Program leader, F&B Lecturer, F&B
manager

GRETA Leman, Annemasse, National Training
Academy, (France), Restaurant lecturer

Etiquette Academy, Los Angeles (USA), F&B
lecturer

FBSTI, Founder and manager, (CH, Thailand)

Mr. CARGOUET
is driven by an unlimited passion
for the restaurant industry, with a
daily objective to share his extensive
knowledge and experience to better
the sector globally.

PROFESSIONAL EXPERIENCE

GENERAL MANAGER, Henllys Hall Hotel, Golf
& Country club, 4 ****(UK)

RESTAURANT MANAGEMENT, Goodwood
Park Hotel, 5***** (UK), Hotel Fleur Du Lac,
5***** (Switzerland)

FRONT DESK, Reception, Relais et Chateaux de
Castel Novel, 5***** (France), Mercure Hotel,
4**** (France)

KITCHEN, Château St Philipp, 4 **** (FR),
Château de l'Hoste, 4 **** (FR), Restaurant le
Prieuré, Fine dining (France)

Management Team Thailand

FBSTI-ASIA



Mr. Alberto Cosi

Co - Founder & director , CFO FBSTI-ASIA , FBSTI-ASIA. office in Thailand. Honorary **Consul of Italy** for Northern regions. Professional Photographer for luxury Hotel & Hospitality Service



Ms. Chadathacha Chantanaphan

Founder & director FBSTI-ASIA. office in Thailand. Administrative and admission. Master Degree of Digital Technology Management. Master Degree of Executive MBA. Bachelors of Law 1st class honors



Mr. Boris Thoreau

Restaurant Service Manager, Program leader, lecturer in practical restaurant and restaurant management Over 28 years of experience in luxury and famous establishments around the world (Paris, London, Caribbean, Basel, Bangkok, Riyad....) **Former supervisor at the famous “Fouquet’s” in Paris.** Graduate from CEFAA



Mr. Georges Butan

Academic Manager, Program manager, lecturer
20 years of experience at IHTTI and SEG Group Switzerland as program manager, trainer and lecturer
Active member in certification and accreditation processes (THE ICE) international centre of excellence in tourism and hospitality education
Expert in: Communication and customer care, banqueting and events management, health, hygiene and safety, personal/professional development, room division, exam supervisor, educational advisor, controller and curator of FBSTI quality standards



All our lecturers are not only experienced lecturers but they are also all successful and accomplished professionals with years of background within the international and luxury hotel and/or restaurant industry.

REFERENCES

Thomas GUGLER

Jeddah, KSA

President of the world
association of chefs society
Co-founder of the Saudi Arabian
Chefs Association (SARCA)
Chairman & Founder of the Saudi
Arabian Chefs table Circle
(SACTC)
Honorary member and
Ambassador of over 50
associations and organization
worldwide

Alain BELIZAIRE

Switzerland

Founder and CEO of AB Swiss
premium SA
Specialist in Hospitality
education
Former executive director SEG
Group

Suparie CHATKUNYARAT

Chiang Mai, Thailand

Founder and CEO of Learning
Holiday Group
PDG, at Rotary International



PARTNERS

Spoon & Fork (TH)
Hollande America cruise, Bkk (TH)
Niel's International College, Bali, (ID)
Marina bay, Singapore (SG)
SIHM, Nagpur (IN)
Strategic Hotels Pvc Ltd (IN)
LFR (NP)
KIP (Mauritius)
AHLEI (World)
ACCOR group
MGH (KSA)
Urban Hospitality Group, (UK / UAE)
GRC (EG)
GTBB Hellenic Gastronomy (GR)
GRETA (FR) AFMR (FR)
IMI Luzern (CH)
Billy Brunch (SP)
Marugal (SP)
Cyprus Maritime Academy (CY)
Penha Longa Ritz Carlton (PT)
Frenchman's Creek (USA)
FIB Academy (USA)
THTC (JM)
SAA (AUS)
Partner with over:
30 universities And
500 hotels and restaurants
worldwide

FBSTI is the Key!
Your gateway to the world



F&B Service Training International Swiss Restaurant Management Academy



CONTACT

FBSTI

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Chiang Mai, Thailand



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FBSTI
F&B Service Training
International
Operating since 2012

FBSTI independent
venture founded and
Managed by
Mr. Christian Cargouet

Based in
Switzerland,
and
In Thailand

Experienced professionals
Swiss expertise
French "Savoir-faire"
40 years of experience



CANTON DE NEUCHÂTEL
Extrait

F&B Service Training International (FBSTI), Cargouet
inscrite le 20 février 2014
Entreprise individuelle

Ref.	Raison de commerce
1	F&B Service Training International (FBSTI), Cargouet
1	Neuchâtel
1	rue Fleury 5, 2000 Neuchâtel
1	But: formation dans le domaine de la restauration et du service dans l'industrie hôtelière.

Ref.	Inscr.	Mod.	Rad.	Nom et Prénom(s), Origine, Domicile	Fonctions	Mode de signature
1				Cargouet Christian André Patrick, de France, à Neuchâtel	Titulaire	signature individuelle

Ref.	JOURNAL	PUBLICATION FOSC		
	Numéro	Date	Date	Page/fd
1	643	20.02.2014	25.02.2014	0/1365619

Neuchâtel, 17 mai 2018

Extrait certifié conforme
17 MAI 2018

Le préposé par délégation

Yves Gerber
Collaborateur spécialisé
par délégation

Fin de l'extrait

Seul un extrait certifié conforme, signé et muni du sceau du registre, a une valeur légale.

APOSTILLE
(Convention de La Haye du 5 octobre 1961)

1. Pays: Suisse
2. Le présent acte public:
3. a été signé par M. Yves Gerber, collaborateur spécialisé, agissant en qualité de collaborateur spécialisé.
4. est revêtu des sceaux/timbres de l'office du registre du commerce de Neuchâtel/canton de Neuchâtel.
5. à Neuchâtel
6. le 17/05/2018
7. par la chancellerie d'Etat
8. sous No 1008
9. Sceaux/timbres
10. Signature

Chancellerie d'Etat
V. Comesse

N° 1008 VU A LA CHANCELLERIE D'ÉTAT
POUR LÉGALISATION DE LA SIGNATURE
de M. Yves Gerber, collaborateur spécialisé,
à l'office du registre du commerce de Neuchâtel/
canton de Neuchâtel/Suisse.

Neuchâtel, le 17/05/2018
Chancellerie d'Etat
V. Comesse