

SURMOUNT SKILLS INSTITUTE

Practical Skills · Professional Growth · Real Results

Division 6

Hospitality & Food Service

Culinary, catering, and hotel service skills for local and international careers.

COURSE	DURATION	PRICE	LEVEL	DESCRIPTION
Baking & Pastry Fundamentals	2 months	\$150	Beginner	Learn bread making, cake decorating, pastry techniques, and dessert preparation.
Catering & Food Hygiene	1 month	\$130	Beginner	Master food safety, hygiene standards, and catering operations for events.
Professional Cookery Basics	3 months	\$180	Intermediate	Learn kitchen skills, cooking techniques, menu planning, and food presentation.
Barista & Coffee Skills	1 month	\$130	Beginner	Master espresso preparation, latte art, coffee brewing, and cafe operations.
Cruise Line Hospitality & Global Service Standards	1 month	\$130	Beginner	Prepare for international hospitality careers with cruise ship service standards.
Vegan & Plant-Based Culinary Arts	1 month	\$130	Beginner	Learn plant-based cooking, nutrition, and creative vegan menu development.
Events & Banquet Management	2 months	\$150	Intermediate	Master event planning, coordination, and banquet service operations.
Front Office & Guest Relations Excellence	1 month	\$120	Beginner	Learn reception management, booking systems, and delivering exceptional guest experiences.