

# QMDCI HOSPITALITY AND TOURISM INSTITUTE WEBSITE AND BROCHURE CONTENT

## ABOUT US

QMDCI Hospitality and Tourism Institute commenced operations in 2016 with a vision to bridge the gap of professionalism in the hospitality and tourism industry. In an emerging economy such as Nigeria, markets evolve daily as people's needs and environment change, while competition becomes stiffer, the knowledge gap becomes significant. Therefore, it is imperative to supplement both the technical and soft skills with adequate training for people in the hospitality industry and reduce unprofessional/unethical behaviour among individuals in the industry. Consequently, we reduce the sector's skills gap for a more economically viable and competitive industry in Nigeria.

Our training includes, however, not limited to catering, food and beverage, culinary skills, and event management. We saw the need to impact lives through vocational training in the hospitality and tourism industry; therefore, we develop methods and processes that aim to create the right skills required to set our programmes up in their private businesses and increase employability.

We are in the business of value addition- to train and retrain individuals for employment or jobs in the hospitality and tourism sector of the economy and other corporate institutions. Thus, our students graduate as professional Chefs, Caterers, Event Managers, and Planners, thus employing hotels, restaurants, corporate institutions, or start-ups, both small and large-scale businesses.

Since its inception, QMDCI Hospitality and Tourism Institute has trained over 500 students in various hospitality management courses, including Culinary and Pastry Arts, Events Management, Food and Beverage, Food Safety and Hygiene. Also, soft skills such as customer service, entrepreneurship, and public speaking. We also offer:

Indoor and Outdoor Catering services.

Hotel and Restaurant Management.

Business Service Support.

Young Minds Training (for children between ages 7 and 15).

We intend to grow at more than 50% per year through an innovative learning experience, reliable customer service, a great sales plan, proven competitive strategies, and a resourceful execution team.

Among many other things that make us unique in the industry is the commitment to equip our students for industry demands. We also teach them a Brand Management course that helps them set up and manage successful hospitality businesses.

## VISION

To nurture and develop world-class hospitality professionals.

## MISSION

To bridge the professionalism vacuum in the hospitality industry through training.

## CORE VALUES

- Integrity
- Professionalism
- Empathy
- Passion

## COURSES

### HOSPITALITY MANAGEMENT

To ensure that guests have the most pleasant experience at hotels, restaurants, pubs, bars, cafeterias, and other hospitality outfits, good hospitality and management knowledge are essential.

As an institute, we are consistently looking for the latest professional practices in the hospitality industry to ensure our students are well equipped and excel in hospitality management globally. Our training syllabus is simplified to cover required topics and achieve the above objectives.

#### What You Will Learn

- Principles of Ethical Management
- Communication in the Hospitality Industry
- Teamwork in the Hospitality Industry
- Human Resource Management and Hospitality Law
- Finance and Accounting (Food Costing inclusive)
- Marketing in the Global Environment
- Information Communication Technology (ICT)
- Strategy and Innovation in the Hospitality Industry
- Hospitality Law
- Brand Management, etc.

<b>Level</b>	Basic, Intermediate and Advanced
<b>Lectures</b>	48/96 Sessions
<b>Duration</b>	3-6 Months
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)
<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#150,000

## BASIC CATERING

The reputable business of providing food service for domestic or commercial purposes is, without doubt, meticulous from getting the details of each menu right to the preparation processes and then the desire to get an impressive outcome. However, the level of one's knowledge determines the success of the outcome. Whether you need catering knowledge for domestic use or as a gateway to the restaurant business, QMDCI is passionate to equip you with all you need to be a professional caterer.

### What You Will Learn

- Origin and Meaning of Catering
- Types of Catering Establishments
- Culinary Terms
- Methods of Food Preparation
- Tools, Utensils and Equipment used in Food Preparation
- Food Safety and Hygiene
- Menu Planning and Development
- Types of Menu Service
- Food Commodities
- Standard Measure and Local Measure Scales
- Food Accompaniment
- Alcoholic and Non-alcoholic Beverages
- Stocks, Sauces, Soups, Salads, Desserts
- Farinaceous Dishes
- Meat Cuts, Poultry, and Fishes
- Cuisines (Continental and National)
- Communication in the Hospitality Industry
- Teamwork in the Hospitality Industry
- Brand Management, etc

<b>Level</b>	Basic, Intermediate and Advanced
<b>Lectures</b>	48 Sessions
<b>Duration</b>	6 weeks -3 Months
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)

<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#250,000 (Negotiable)

## FOOD AND BEVERAGE

Food and Beverage, also known as F&B, is the largest and most crucial hospitality industry segment. It involves food ordering and inventory, managing budgets, planning, and costing menus, and operating the foodservice systems (Conventional, Commissary, Ready prepared, and Assembly/Serve).

For a Food and Beverage Manager to be successful in these tasks and ensure hotels service standards are met as well as guest expectations exceeded, we expose our students to practical and theoretical contents, scenarios, and case studies, including a commercial kitchen, bar, management, practices, and field experience in 4- and 5-stars hotels in Abuja.

### What You Will Learn

- Food and Beverage Preparation Operations
- Types of Food and Beverage Service Operations
- Food and Beverage Services in Hotel
- Types of Service
- Menu Preparation
- Menu Planning
- Menu Courses
- Food Safety and Hygiene
- Communication in the Hospitality Industry
- Food Commodities
- Food Photography
- Basic Catering
- Food and Beverage Services (Decision making)
- Food and Beverage Services (Equipment)
- Food Garnishing
- Accompaniments
- Culinary Arts
- Non-alcoholic Beverages
- Cold Beverages
- Alcoholic Beverages
- Bartending
- Field experience in 4/5-stars hotels in Abuja.
- Brand Management, etc.

<b>Level</b>	Basic, Intermediate and Advanced
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<b>Lectures</b>	48/96 Sessions
<b>Duration</b>	6 weeks -6 Months
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)
<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#250,000 (negotiable)

## CULINARY AND PASTRY ARTS

Our Culinary and Pastry Arts course is specially designed for students interested in a global career in professional cooking. That is why we take them through state-of-the-art training and creative hands-on practices in creating dishes and masterpieces that follow the international culinary industry trends.

We provide detailed training from menu preparation to presenting the dishes to the customers in an attractive manner. Our focus is to make you stand out either you work with a group of cooks who prepare the various dishes on the menu or work alone.

### What You Will Learn

- History of Culinary
- Food Production and Service
- Food and Beverage Knowledge
- Cost of Food Production
- Menu Recipes for Dish Preparation
- Cuisines (Continental and National)
- Pastry, Baking, Confectioneries (Sweets, Desserts)
- Sauces, Soups, Vegetables, Spices
- Knife Skills (Vegetables Cutting)
- Food Safety and Hygiene
- Food Garnishing
- Food Photography
- Brand Management, etc

<b>Level</b>	Basic, Intermediate and Advanced
<b>Lectures</b>	24 Sessions
<b>Duration</b>	6 Weeks
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)
<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#150,000

## **EVENT PLANNING AND MANAGEMENT**

Events management, either indoor or outdoor, large or small, in-person or virtual, requires effective administration to turn out eventful from the event's overall planning to the measurement of success and identifying areas of improvement. Event is an inevitable thing in Nigeria. However, it is also essential to realize what's involved when designing and producing a social or corporate event.

Our students are taught the rudiments of event planning, management, and coordination, including event decors such as draping, lighting, stage backdrop decor, table arrangement, corporate event decor and much more.

### **What You Will Learn**

- Managing Buffets, Banquets, and Catered Events
- Types of Event
- Event Requirements
- Decors
- Menu Preparation and Accompaniments
- Serving Equipment
- Serving Norms
- Setting Expectation (Budget)
- Evaluating Actual Situation (Income Statement)
- Brand Management, etc.

<b>Level</b>	Basic, Intermediate and Advanced
<b>Lectures</b>	24 Sessions
<b>Duration</b>	6 Weeks-3 months
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)
<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#200,000

## Decors

The decor is a significant part and a determinant of a successful event because it forms the visitors' experience. Indoor or outdoor sets include flowers, table centerpieces, candles, artificial fountains/waterfalls, display pieces, decorative art pieces, plants, and pots for formal and informal occasions with decor artists' involvement. We have both indoor and outdoor décor.

There are laid standards for events decors, and this is what forms the foundation of our decor training at QMDCI Hospitality and Tourism Institute. We develop the creativity to make their decorations go in pair with the theme of the banquet, buffet, and events.

## What You Will Learn

- Rudiments of Decoration
- Classes of Decoration
- Types of Events
- Common Terminologies in Decoration
- Groups of Colors
- Strategy and Innovation in Decoration
- Creativity and Arts of Decoration
- Types of Fabrics
- Social and Corporate Events Decor
- Concepts and Themes

- Table Setting
- Draping
- Lighting
- Backdrop Stage
- Fabric Designs
- Brand Management, etc.

<b>Level</b>	Basic, Intermediate and Advanced
<b>Lectures</b>	8/48 Sessions
<b>Duration</b>	2 Weeks/3 Months
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)
<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#200,000 (negotiable)

## HOUSEKEEPING

Executing household tasks, such as cleaning, cooking, home maintenance, equipment operation, and shopping, is hard for many people. Housekeeping is both a domestic chore and an operational department of a hotel.

Keeping a space tidy and arranged is such an arduous task considering the effort involved, but it is also easy when the guiding rules and secrets are known. Learning the right skills and knowledge will make cleaning easy and efficient.

### What You Will Learn

- Housekeeping Management
- Roles and Duties of Housekeepers
- Cleaning Tools and Equipment (Controls and Supplies)
- Develop/Create a Routine
- Inspection Process

- Facilities Cleaning Methods
- Managing the Laundry
- Furniture Care
- Pets and Allergies, etc.

<b>Level</b>	Basic, Intermediate and Advanced
<b>Lectures</b>	24 Sessions
<b>Duration</b>	6 Weeks
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)
<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#80,000

### **Mixology/ Bartending**

Like every other beautiful thing, cocktails take an ample amount of artistry to make. There are specific techniques and terminology that the rookie mixologist should know when trying out a recipe.

To train our students to professional mixologists and bartenders and give them excellent training experience, we have selected different techniques and terminologies essential in making both cocktails and mocktails. The impactful and intensive training will help them appreciate the ingredients and techniques used and regularly create new and innovative mixed drinks.

This course will also teach the skills used in bar operations and the duties and responsibilities of bar staff, and their roles in customer service delivery.

### **What You Will Learn**

- Bartending
- Beverage Knowledge
- Cocktails, Mocktails, Spirits, Wines, and Beers.
- Legal Responsibilities of the Bartender/Server, etc

<b>Level</b>	Basic, Intermediate and Advanced
<b>Lectures</b>	8/24 Sessions
<b>Duration</b>	2/6 Weeks
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday Weekend classes available
<b>Time</b>	9am-12pm (Morning Class) 1pm- 4pm (Afternoon Class) 4:30 pm-7:30pm (evening class)
<b>Location</b>	QMDCI Institute, Garki, Abuja
<b>Course Fee</b>	#150,000

### **YOUNG MIND VOCATIONAL AND CAREER PATH TRAINING (YMVCPT)**

QMDCI Young Minds Vocational and Career Path Training (YMVCPT) is an innovation of QMDCI. The institute trains children between 7 and 15 years to adequately cook in the kitchen and take care of the entire home as they grow up. This training prepares them for the capacity to face the most formidable challenge in future.

QMDCI Young Minds Vocational and Career Path Training (YMVCPT) curriculum is well designed and consists of a six-week training period for children aged 7 to 15. The curriculum aims to provide a broad fun-filled learning experience and equip children to become responsible and, ultimately, well-groomed for adulthood.

Additionally, the YMVCPT curriculum is crafted to nurture the child in all dimensions of his or her life; social, moral, psychological, imaginative, cognitive, aesthetic, and physical.

#### **What a Child Will Learn**

- Cookery skills
- Housekeeping
- Nutritional tips
- Table manners/etiquettes
- Food, environment, and personal hygiene
- Public speaking
- Presentation skills
- Social skills.

<b>Level</b>	Basic
<b>Lectures</b>	24 Sessions
<b>Duration</b>	6 Weeks
<b>Code Mode</b>	Theory and Practical
<b>Training Days</b>	Monday - Thursday (Holiday periods)
<b>Time</b>	9am-12pm (Morning Class) 1pm- pm (Afternoon Class)
<b>Location</b>	QMDCI Institute, Garki Abuja
<b>Course Fee</b>	#50,000

### Important information

- Internship opportunities are provided to participants of our Programmes after graduation.
- PREREQUISITES: NABTEC, PRY SIX, SSCE, OND, HND, BSC, MSC AND ANY OTHER CERTIFICATE. Overall, STUDENTS MUST BE ABLE TO READ, WRITE, and understand teaching methodologies.
- Short courses are available from one week to six weeks.
- Generally, students should be able to gain and display relevant skills to launch their catering and event management business.
- Students should start a career as a chef or sous chef in a professional kitchen or restaurant.
- Students should be able to display hospitality skills, particularly in events management towards becoming an event manager or planner

## **CATERING/CULINARY SKILLS/FOOD & BEVERAGE**

This training aims to impart both practical skills and theoretical knowledge for developing adequately professional chefs, cooks, and caterers who can satisfy non-commercial and commercial food production units' requirements. The training also helps individual's start-up small or large scales businesses in areas of their choice.

### **OBJECTIVES**

- Deliver adequate culinary skills required for preparation of good quality cuisine and adoption of food safety principles.
- Learn kitchen operations and its organization necessary for cooking, preservation of food commodities.
- Learn different cooking methods, preparation of salads, sauces, and soups.
- Ensure personal, environmental, and equipment safety and hygienic conditions.
- Ensure adequate knowledge of menu planning and development.
- Observe the requirements and principles of pest and pest controls
- Explore in detail the operations of the food and beverage outlets.

### **SKILL PROFICIENCY DETAILS**

At the end of the training, the trainee should be able to:

- Maintain good personal hygiene and grooming.
- Use health and safety practices, principles and apply the highest standard of kitchen cleaning and sanitation.
- Implement the measures for cold & hot food preparations.
- Make use of cutting skills and fundamental cooking techniques.
- Identify different kitchen utensils, tools & equipment, as well as understand how to use them.
- Prepare sauces, soups, salads, continental, Africa and Chinese dishes, cakes, pastries, desserts, etc.
- Form and Develop a menu.
- Prepare cocktail and mock-tail drinks
- Set up a table for breakfast, lunch, and dinner
- Prepare three or more course meals.