#### **OVERVIEW OF ALL COURSES**

Masterminds Catering and Culinary Institute (MCCI) was born out of a great passion for wealth creation and nation building through the acquisition of excellent skills and attitude relevant for growth in the hospitality sector.

We have a mandate to build human capacity to harness the opportunities available in the sector with an emphasis on youth empowerment, poverty alleviation and sustainability.

#### **OUR PROGRAMS:**

# NATIONAL SKILLS QUALIFICATION (NSQ) LEVEL 1, 2 & 3 (NBTE ACCREDITED)

This is a program meant to produce trainees with acquired skills and competence capable of carrying out hospitality trade. It is targeted at young school leavers, uncertified and recertifying workers in the hospitality and food industry.

Duration: Three (3) months course work and nine (9) months field work

Fee: NSQ Level 1: ₹120,000 or ₹35,000 per module

NSQ Level 2 & 3: №150,000 or №45,000 per module

Modules include: Food and Beverage Production, Food and Beverage Service, Food Safety, Housekeeping Operations/Management, Laundry and Dry-cleaning Service, Front Office Operations

## NATIONAL INNOVATION DIPLOMA (NID) IN HOSPITALITY AND TOURISM STUDIES

NID is designed to produce middle level skilled and competent personnel capable of carrying out supervisory roles in the hospitality and tourism industry. This program is targeted at young school leavers looking for a pathway to university, unemployed or underemployed graduates looking for requisite employable skills and employed graduates who desire relevant or additional skills.

Duration: Two (2) years

Fee: \text{\tin}}\text{\tin}}\text{\tin}\text{\texi}\text{\text{\text{\texi}\text{\text{\texi}\text{\text{\text{\texi}\text{\text{\text{\text{\text{\tetx{\texi}\text{\texi}\text{\text{\text{\text{\texi}\text{\text{\t

## NATIONAL VOCATIONAL CERTIFICATE (NVC) IN HOSPITALITY AND TOURISM STUDIES

#### **Course Overview**

NVC is designed to produce craft skilled individuals who will be able to meet the manpower requirement needed to flourish in Hospitality and Tourism Industry. This program is available

to Post Basic students (Post JSS), those out of school for a long time and are opened to gaining access to re-skilling and up-skilling in the Hospitality and Tourism Industry.

### **Entry Requirements:**

• Post Basic Education Certificate (Post JSS) with at least 5 credits in English Language and any three science subjects at JSS level

Duration: Three (3) years

Fee: №420,000 with payment plan option of 40/40/20 payable in three (3) semesters available

# DIPLOMA IN FOOD PREPARATION AND CULINARY ARTS, LEVEL 2 (CITY & GUILDS)

This is a program that will set you on the right path if you are looking to start a career as a professional chef in the hospitality and restaurant industry or you want to set up a food business of international standard. It's an intensive culinary training based on classical continental cuisine that incorporates basic to advanced skills and knowledge necessary for commercial food production.

This program comes with an international certification accredited by City & Guilds, London and with it you can get a work permit and relocate legally within 12 months or less

Duration: Six (6) months

Fee: №1,200,000

Payment plan: 65% at registration, 20% at 6 weeks and 15% at 10 weeks. 10% discount on full payment

#### MCCI DIPLOMA IN CUISINE

This course is suitable for all people who have an interest in cooking and want to improve their existing culinary skills. It is structured to equip learners with the knowledge, skills and confidence needed to venture into a career in the food industry, be it small scale catering, chalet cooking or working in professional kitchens.

Duration: Three (3) months

Fee: №500,000

#### MCCI PROFESSIONAL CERTIFICATION COURSES

These Continuous Program Development Courses are designed to equip the professionals in the Hospitality & Tourism industry with skills and knowledge for improved productivity and efficiency. This is for skilled and unskilled workers in the hospitality industry, entrepreneurs in the hospitality industry, hospitality consultants and fast-food operators.

Modules include: Mixology (Non-Alcoholic Drinks), Tour Guiding, Hospitality Business Development & Start-Up, Event Decoration, Sustainability & Eco-Tourism, Housekeeping Service Operation, Food

and Beverage Service Operation, Front Office Operation, Hospitality and Business Marketing, Cleaning

Service, Food Costing and Catering Service, Housekeeping Operation/Services, Customer Service and

Relationship Management, Hospitality Business and Marketing

CERTIFICATE IN MIXOLOGY (NON-ALCOHOLIC)

If you want to take a deep dive into the world of Mocktails, Brews and Artistic beverages,

your first steps are with us! At MCCI, we strive to provide a holistic learning experience in each of our courses and our Mixology Course is no different. In this course you'll put your creativity to the test and

learn the art of mixology and bar tending from the best.

These are:

Basic bartending

Basic food safety

Varieties of cocktails and mocktails recipes

Workplace communication and so much more!!!

**Duration: 10 Days** 

Fee: N50,000

**CERTIFICATE IN TOUR GUIDING** 

This Certificate course aims to help improve human and environmental health and well-being,

by learning the factors that influence how people spend leisure time. At MCCI, we incorporate a

sustainability mindset in order to give a well-rounded understanding of the importance of

preservation in the hospitality industry.

In this course you will learn:

• Principles of tourism

Tourism marketing

Tourism and environment

**Duration: 10 Days** 

Fee: N50,000

## CERTIFICATE IN HOSPITALITY BUSINESS DEVELOPMENT AND START-UP

Our Certificate in hospitality will help you discover the world of opportunity in the multi-billion-dollar hospitality and tourism industry. As the industry is constantly evolving, there is increased need for professionals who have skills in managing businesses within the industry, At Masterminds, we aim to empower you to gain the skill required to compete in the industry.

In this course you'll learn

- Marketing skills
- How to work with a sustainability team
- Business products
- How to navigate the Marketing environment

**Duration: 10 Days** 

Fee: N50,000

## **CERTIFICATE IN SUSTAINABILITY AND ECO-TOURISM**

Our Certificate in Sustainability and Eco-Tourism aims to achieve the integration of the principle elements of sustainable tourism, analyzing good management practices, the environmental and social impacts of services, as well as the client's perception of image and the congruence between the service offered and the

product's promotion. At Masterminds, we aim to enable our students to:

- measure sustainability of operating businesses,
- improve business environmental and social practices,
- motivate businesses to improve practices and clients to choose sustainable

tourist businesses.

Duration: 10 Days

Fee: N50,000

#### **CERTIFICATE IN EVENT DECORATION**

Masterminds Event Decoration certificate course provides you with complete training in event and wedding design. With this course, you'll learn:

- Decorating and styling venues
- Utilizing floras in event decors
- Design balance & color

- Key elements of event design
- Draping, backdrops, ceilings, lighting, decor
- Tables-cape decoration

**Duration: 10 Days** 

Fee: N50,000

## CERTIFICATE IN HOUSEKEEPING SERVICE OPERATION

At Masterminds we value the importance of professionalism in all work spaces, even housekeeping!!!

This course will provide detailed analysis of the policies utilized in managing the room division of a hotel. Students will learn how to:

- Maintain a safe hygiene and working environment
- Work effectively as part of a hospitality housekeeping team
- Communication system in work environment
- Identify public areas cleaning agents and equipment
- Clean and maintain public areas
- Service toilet and and bathrooms
- Cleaning commercial and residential windows from inside
- Use of different chemicals and equipment in housekeeping

**Duration: 10 Days** 

Fee: N50,000

#### **CERTIFICATE IN CLEANING SERVICE**

Appearance matters a lot. Our certificate course in Cleaning will educate you on all aspects of keeping a neat and clean environment. You will learn how to:

- -Maintain health, safety and security at laundry and dry-cleaning work environment
- -Work effectively as a part of the hospitality team
- -Classify items and make up load for cleaning
- -Collect soiled items and deliver laundered and cleaned items to customers

**Duration: 10 Days** 

Fee: N50,000

### CERTIFICATE IN FOOD COSTING AND CATERING SERVICE

This is a proficiency training in food costing and catering service. If you are in the catering business or about to start, food costing is extremely important as it keeps you abreast of your usage. In this course, you will be educated on:

- -Efficient use of resources
- -Wastage Control
- -Needs-based forecasting and budgeting
- -Food Costing
- -Catering Procedures

**Duration: 10 Days** 

Fee: N50,000

## CERTIFICATE IN HOUSEKEEPING OPERATION/SERVICES

This course will provide detailed analysis of the policies utilized in managing the room division of a hotel. Students will learn how to:

- Maintain a safe hygiene and working environment
- Work effectively as part of a hospitality housekeeping team
- Communication system in work environment
- Identify public areas cleaning agents and equipment

**Duration: 10 Days** 

Fee: N50,000

#### **CERTIFICATE IN FRONT OFFICE OPERATION**

This course introduces students and trainees to procedures of managing a front desk, how to lodge in visitors, address guests, take reservations, communicate with the needed authority. Students will learn ethics in hospitality, leisure, travel and tourism sector, how to make and receive phone calls, how to receive, store, deliver and secure guests, employees ad organisation's properties and more.

**Duration: 10 Days** 

Fee: N50,000

## CERTIFICATE IN CUSTOMER SERVICE AND RELATIONSHIP MANAGEMENT

This course will provide learners with requisite skills to provide basic customer service. They will be lectured on workplace communication, giving customers a positive impression about themselves and the organization.

**Duration: 10 Days** 

Fee: N50,000

#### CERTIFICATE IN HOSPITALITY BUSINESS AND MARKETING

Hospitality marketing puts into consideration how different sectors of the hospitality industry like food and drink, accommodation, tourism and travel develop marketing strategies to promote their products and services. This course will enlighten students on the importance of marketing in the hospitality industry.

**Duration: 10 Days** 

Fee: N50,000

#### MCCI PROFESSIONAL DIPLOMA COURSES

#### **GENERAL OVERVIEW**

These Continuous Program Development Courses are designed to equip the professionals in the Hospitality and Tourism Industry with skills and knowledge for improved productivity and efficiency.

Who is it for?

Skilled and unskilled workers in the hospitality industry

Entrepreneurs in the hospitality industry

Hospitality consultants

Fast food operators

## **DIPLOMA IN CUISINE**

#### **Course Overview:**

This course is suitable for all people who have an interest in cooking and want to improve their existing culinary skills. The intensive structure will equip learners with the knowledge, skills and confidence to go into a career in the food industry, be it small scale catering, chalet cooking or working in a professional kitchen.

Students will learn:

- -Knife skills and cutting techniques
- -Flavors and seasonings
- -Presentation skills
- -Bakery and yeast products
- -Pastries, desserts and confectioneries
- -Garde manger
- -Kitchen management and more

**Duration:** 3 months

Fee: N500,000

#### DIPLOMA IN TOUR GUIDING & OPERATION

#### **Course Overview:**

This course is designed for students interested in making a career in the Tourism Industry. In this course, students receive extensive knowledge and are trained to manage and conduct tours and equipped with needed itineraries on how to manage and assist tourists from the day of their arrival to the moment of their departure.

#### **Career Paths**

- Guides
- Cabin Crew Members
- Travel Agents

- Tourist Officers

- International Tour Manager

Duration: 6 months

Fee: N100,000

## **DIPLOMA IN BAR OPERATION & MANAGEMENT**

#### **Course Overview:**

This program teaches the skills needed to smoothly operate a bar without challenges. Students learn;

- Opening and closing procedures

- Inventory Management

- Menu Planning

- Staffing

- Promoting the business

Learners will learn how to manage the drink section of any restaurant, hotel, bar or any establishment that serves drinks.

**Duration: 3 months** 

Fee: N70,000

#### **DIPLOMA IN BAKING CRAFT**

#### **Course Overview**

MCCI's Baking Craft is a study of the fundamental of baking. This includes all activities associated with baking including pastries, cupcakes, baked desserts, cold desserts, dough, bread, custard, creams and mousses, batters, pies, cheesecakes.

Learners will also learn:

- Baking Terminology

- Measurements

- Baking Equipment

- Mixing
- Decorating
- Baking Techniques

At MCCI we make professional bakers out of our students

Duration: 3 months

Fee: N250,000

## DIPLOMA IN CUSTOMER SERVICE & RELATIONSHIP MANAGEMENT

#### **Course Overview**

Customer Service & Relationship Management is a competitive field. Every organization is in need of a Customer Service and Relationship Manager who holds a vital part in the run of the industry. Customer Service Personnel are extremely important as they are the foundation of the establishment. MCCI students armed with a CRM Certificate is a force to reckon with in the industry.

Our students learn how to:

- Conduct excellent customer analysis
- Use CRM Tools
- Confidently handle any kind of inquiry or complaint
- Retain and convert clients
- Build a strong database
- Effectively manage the company's image

Duration: 3 months

Fee: N70,000

## DIPLOMA IN FOOD & BEVERAGE SERVICE OPERATION

#### **Course Overview**

This course teaches the fundamental skills required to be kept abreast of the latest trends in the food and beverage industry which include preparing, handling and serving of food and beverage in a hospitality industry.

## Students will learn:

- The principles and procedures involved in the food process- Food Safety
- Management of a Food & Beverage Operation.
- Preparing menus and beverage lists
- Health benefits of each ingredient used in food preparation with special attention to allergens
- Equipment
- Production and Service.

Duration: 6 months

Fee: N90,000

# EXECUTIVE DIPLOMA IN EVENT PLANNING MANAGEMENT & DECORATION

#### **Course Overview**

Event Planning Management & Decoration skills are required when aspiring to make a break in the hospitality industry. At the end of the course, students will be knowledgeable in:

- General knowledge about planning for an Event
- Managing the Event
- Decorating venues
- Roles and Responsibilities of an Event Manager
- Utilizing Event Planning as a marketing and conversion tool.

At the end of the course, MCCI students will have successfully gathered the skills needed to succeed and excel in event planning.

Duration: 6 months

Fee: N100,000

#### DIPLOMA IN FRONT OFFICE OPERATION & MANAGEMENT

#### **Course Overview**

This course introduces students and trainees to procedures of managing a front desk, how to lodge in visitors, address guests, take reservations, communicate with the needed authority. Front Office is an important department in a company that comes in contact with clients as well as other departments. A MCCI's Diploma in Front Office Operation and Management enables the students to become Front Desk Operators, Receptionists, Hostess, Customer Care Representative.

Taking this course will develop and hone your front office skills which include:

- Reservations and Bookings
- Answering of Phone calls and channeling it to the proper authority
- Lodging in visitors
- Addressing guests
- Managing the front desk
- Giving out useful information about the organization
- Interpersonal skills
- Social skills
- Accounting
- Documenting
- Customer Service

Duration: 6 months

Fee: N95,000

### **DIPLOMA IN HOUSEKEEPING OPERATIONS**

#### **Course Overview**

This course teaches basic housekeeping skills and its aim is to make students capable mistresses and masters of their home or in the hospitality industry.

#### Students learn how to:

- Describe the role and responsibilities of a Housekeeper
- The Expectations of a Housekeeper
- Staffing
- Delegation of duties
- Provide efficient service for guests
- Ensure guests are properly served
- Ensure the organization is well organized, stocked with cleaning tools and is well cleaned and groomed

Duration: 6 months

Fee: N100,000

#### DIPLOMA IN HOTEL & CATERING OPERATIONS

#### **Course Overview**

This course is designed to teach you all you need to know about the techniques needed for effective management of a hotel and catering services. As the hospitality industry is increasingly becoming competitive, MCCI Certificate in this course will teach you the basics of hotel management, hotel accountancy, catering services, planning, organizing and supervising the quality of food and service rendered.

By the end of the course, students are expected to be knowledgeable in:

- The scope of catering business

- How to accurately give quotations depending on size of the event
- Hotel operations
- Menu Planning
- How to rotate a menu
- Food production
- Food safety
- Housekeeping

**Duration:** 6 months

Fee: N120,000

## **DIPLOMA IN LEISURE & TOURISM MANAGEMENT**

#### **Course Overview**

This course gives students a wider knowledge of the tourism Industry. The course is focused on people, leisure and customer service. It's an encompassing study in hospitality and tourism with lessons and skills in:

- Hospitality Management
- Travel and Tourism management
- Tour Operations
- Event Management
- Leisure and Tourism Marketing

**Duration:** 6 months

Fee: N130,000

## EXECUTIVE DIPLOMA IN HOSPITALITY BUSINESS DEVELOPMENT & ENTREPRENEURSHIP

#### **Course Overview**

This course teaches the principles of business development and entrepreneurship. It teaches how to develop business plan for hospitality, introduces students to the concept of hospitality marketing and its importance. It develops business and entrepreneurship in the hospitality industry.

Duration: 1 year

Fee: N180,000

# EXECUTIVE DIPLOMA IN ADVANCED EVENT PLANNING & MANAGEMENT

### **Course Overview**

This is an advanced exploration of Event Planning and Management. By the end of the course, students will learn:

- Budgeting
- Event Planning
- Write a professional contract
- Coordination
- Evaluation of Event Venue
- Branding and Designing the Event Venue

Duration: 1 year

Fee: N127,500

## EXECUTIVE DIPLOMA IN ADVANCED HOUSEKEEPING OPERATIONS MANAGEMENT

### **Course Overview**

This is an advanced course for students in Housekeeping Sector. It has a deep approach to housekeeping operations, emotional intelligence, hospitality management, accommodation operations, hotel accounting. Students with this certificate will have acquired comprehensive knowledge and skills to dominate the House keeping part of Hospitality Industry.

Duration: 1 year

Fee: N155,000

For more information, call 08095559996 or email us at info@masterminds.institute