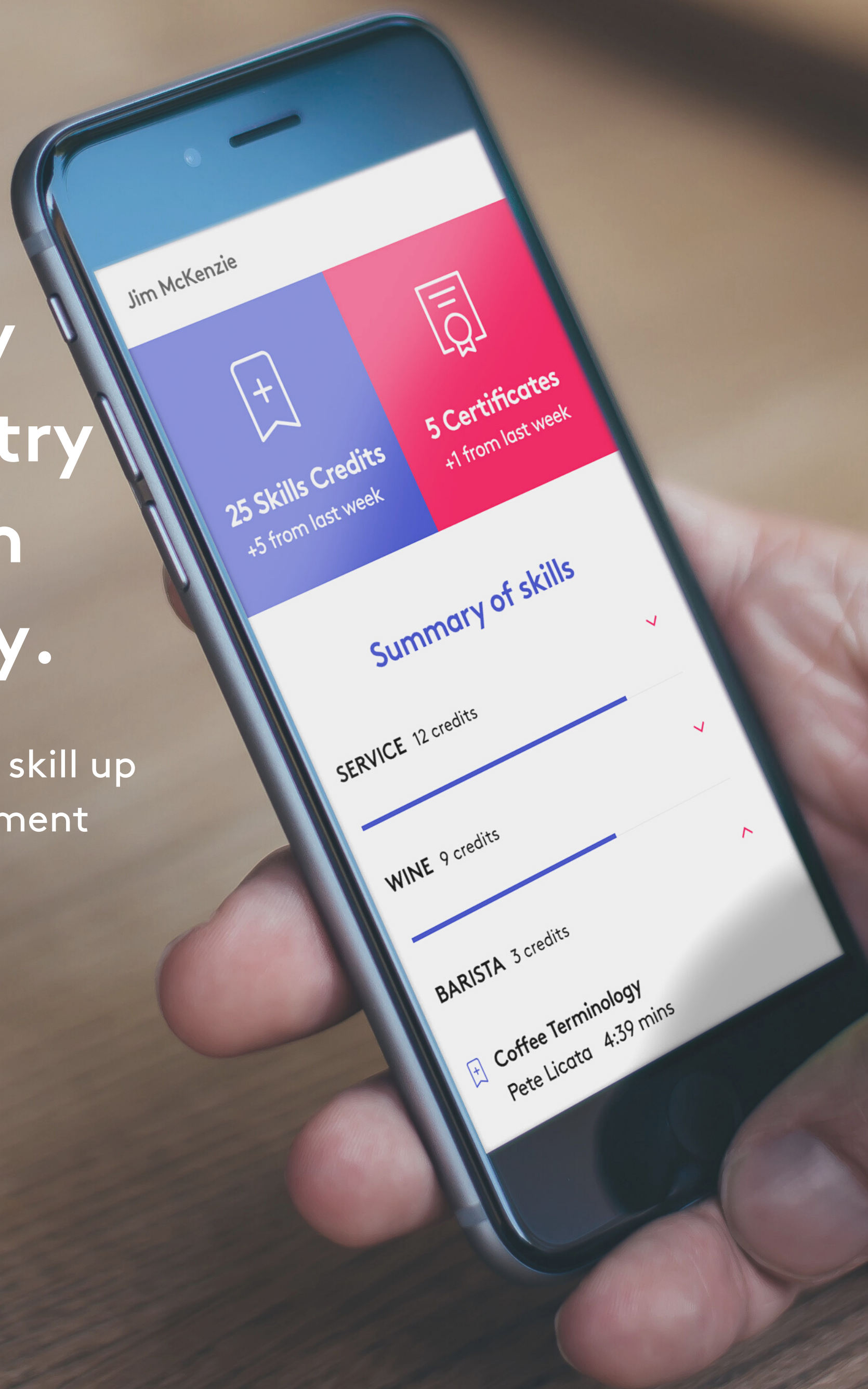




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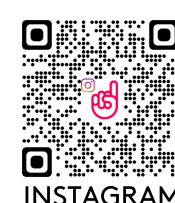


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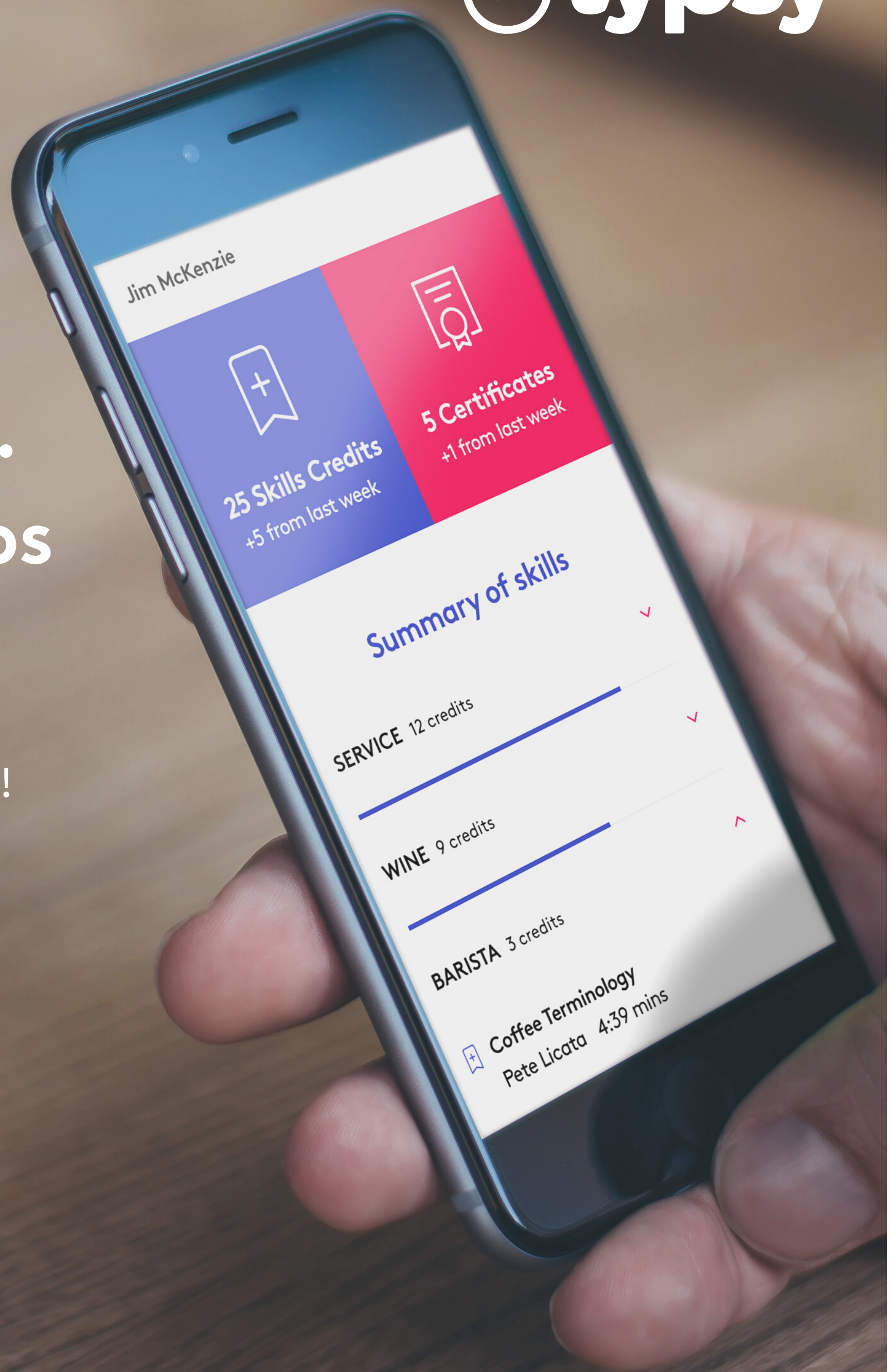


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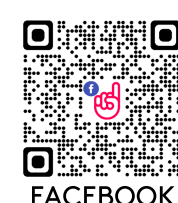


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Watched these courses yet?



Service practices during COVID-19 recovery

26 min | 7 lessons



Food safety and hygiene fundamentals

44 min | 13 lessons



Cleaning practices for infection control

28 min | 7 lessons



Leading and motivating teams

36 min | 3 lessons



Infection cleaning principles for hotels

25 min | 7 lessons



Sustainable food practices

42 min | 11 lessons



Food delivery operations

40 min | 12 lessons



How to sell more functions and events

47 min | 12 lessons



Butler fundamentals

42 min | 12 lessons



Introduction to the kitchen

49 min | 13 lessons



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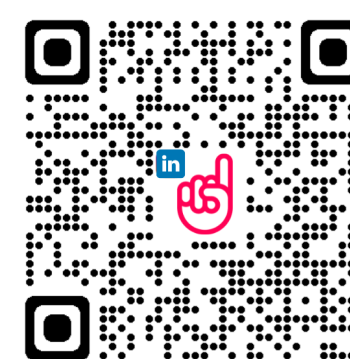
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Do you have any unconscious biases?



Diversity, equity, and inclusion

Dr. Debra Blair | 9 lessons

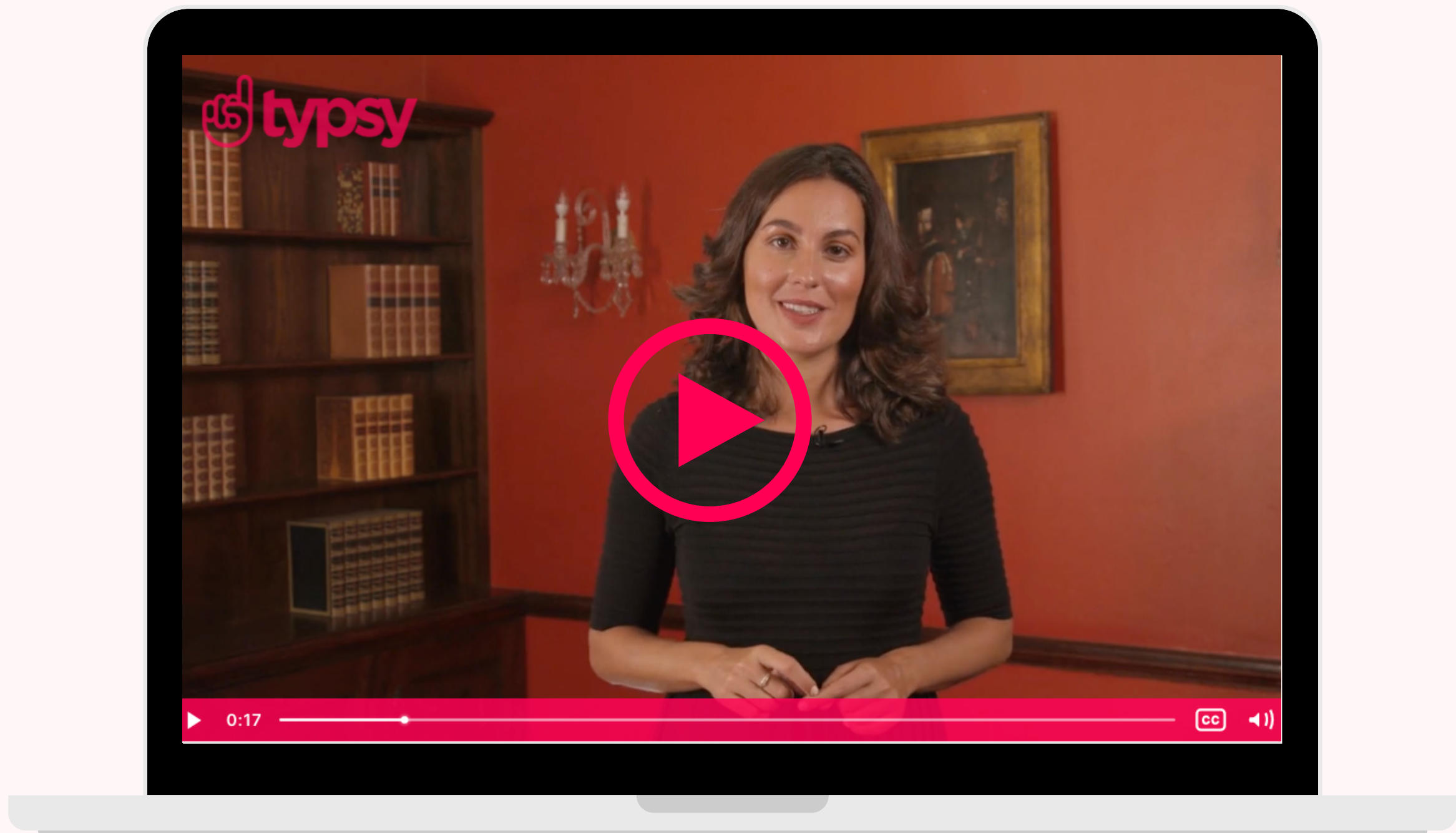
In 30 minutes, this course will get you thinking about your unconscious biases.

Join Dr. Blair and learn how to identify the unconscious biases in yourself and others so that you can take action and effect positive change.

**Skills to change the future.
Start learning today!**



Master your communication skills



Interacting with guests

Beatrice Gallo | 12 lessons

In 50 minutes, this course will introduce you to the fundamental practices of interacting with guests.

Join Beatrice and learn how to build rapport, pick up on guest queues, strengthen your non-verbal communication, and identify what to avoid when interacting with guests.

**Make connections. Make differences.
Start learning today!**





Did you know...

The french term 'Mise en place' means 'everything in its place'?

Citrus vodka is used in a Cosmopolitan?

It takes 7-15 minute to roast espresso beans?

There are 170 foods which are known to cause allergic reactions?

Yeast creates the alcohol in beer?

The wine glass should sit above the knife when setting a table?

Learn more with Typsy today!



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