

TRAINING

STEWARDING



EDUCATIONAL GOALS

- Define the technical and social interactions that the position of steward implies
- Welcome and take care of a multicultural and prestigious clientele
- Identify and put in place the characteristics of a "French" service

TEACHING METHODS

Theoretical and practical teaching elements
Dynamic animations - workshops / role play

PROGRAM

- Basic principles of communication - adapt your communication accordingly to the context
- Arts of the table & gastronomy - social skills & expertise
- Intercultural knowledge and competences
- Acquire competences that the position of steward implies - within the hospitality or private sphere
- Target clientele's expectations

EVALUATION

A session of role-play exercises during which the participant has to recall the concepts that have been learned throughout the training.

PEDAGOGICAL SUPPORT

Training evaluation will be assessed by specialized trainers.

DOCUMENTS AND MATERIAL FOR TRAINEES

A training certificate together with an evaluation form listing the competences acquired throughout the training will be given to the trainee

PRICES

2023

OPCO

ON DEMAND

Self-financing

1 200 €

DURATION

14 hours spread
on 2 days

PUBLIC

Anyone above 18
years old

PRE-REQUISITES

- French level B1
- Elementary knowledge as a receptionist. Be customer oriented

STARTING DATE

Open all year long -
please reach out to
us for more details

ENROLLMENT PROCEDURE

Contact our team

- on our contact page
- by email :
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- by phone +33 (0)4
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