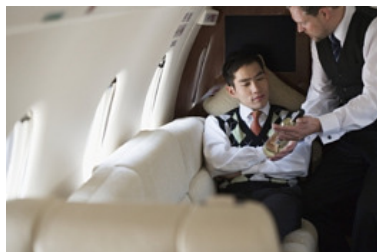


# Corporate Flight Training - The Service Masterclass



Private aviation is a world of complete flexibility and luxury where the tastes and preferences of the most discerning clientele must be consistently catered for. Flight Attendants and on board staff working in this sector require an exceptionally high level of professional skills and exceptional service delivery that require continual evolvement.

The Service Master Class is for Flight Attendants or personal staff currently working on board a private aircraft who wish to finesse their professional skills and master their service flair, whilst learning the latest from industry experts. The Service Masterclass combines the best of service training, hospitality and contemporary culinary technique delivered by professionals, as well as interactive sessions by guest speakers. The course aims to ensure any candidates are able to set themselves above the rest by ensuring the service they deliver is exceptional.

The Service Masterclass can also be tailored to the individual requirements of aircraft operators and flight departments looking to update their current level of on board service.



## Day 1

What's new, trends & innovations in the corporate aviation industry

Trip planning & catering efficacy worldwide

Hospitality & delivering exceptional service

Communication & delivery

The dining experience

Service efficacy

The art of the table

Silver service & the differences in formal styles of service

Wine & champagne regions & varietals

Wine knowledge - looking behind the wine label

Food & wine tasting & pairing

Serving & correct storage of wines on board

How to spot common wine faults

Premium spirits & luxury brands

Premium varieties of coffee & it's preparation on board

Premium varieties of tea & it's preparation on board

## Day 2

Culinary technique a hands on morning session with our partner chef's:

Food plating, inspiration & ideas to impress your guests

Gourmet foods & current trends

Trouble shooting & catering recovery

An introduction to molecular gastronomy

Considerations for food & beverages at altitude

Modern eating trends

Dietary & religious considerations

Food safety principles

Whats new - keeping your service innovative

Care & cleaning of silver & stemware

Styling the cabin - modern concepts & inspirations for the aircraft cabins

Luxury brands & on board must-haves

## Course Enrollment

To book a place on this training course, or for pricing contact the team on [info@corporateflighttraining.com](mailto:info@corporateflighttraining.com) or +44 (0) 208 798 3162. Please do not hesitate to contact us should you have any further enquiries.

