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Hilton launches food and beverage academy

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“Collectively, Hilton’s F&B outlets in South East Asia generate nearly 40 percent of total revenue for its properties in the region and have become the cornerstone of Hilton’s operations around the world,” Said Paul Hutton, Hilton vice president of South East Asia operations.

Hutton, who is based in Singapore, said the program, known as the F&B Operations Academy, would run for seven months each year and comprise a series of webinars hosted by seasoned F&B practitioners in Hilton as well as a workshop facilitated by award-winning training provider TMI Consultancy.

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Hilton at present manages three hotels in Bali, one in Bandung and one in Jakarta under premium and mid-market brands and is constructing several more properties in Bali, Tangerang and Jakarta, including its luxury brand, 74-storey Waldorf Astoria at the Thamrin throughfare.