

COURSE INFORMATION SHEET FOR NITEC IN CULINARY SKILLS (CHINESE CUISINE) FULL PROGRAMME UNDER THE APPROVED TRAINING PROVIDER SCHEME

ATP Scheme

Private training providers interested in conducting training leading to ITE certifications may apply to ITE for the **Approved Training Provider (ATP)** status.

To be eligible for consideration for the award of the ATP status, private training providers should have the following basic requirements:

- Adequate training and examination facilities
- Suitably qualified staff – both technically and pedagogically
- Training programme that is acceptable to ITE;
- Singapore Quality Class (SQC) / SQC for Private Education Organisation (SQC PEO) / Case Trust for Education membership; and
- Registration certificate from the Ministry of Education

Acceptance and/or evaluation of an application is **NOT** to be deemed to be equivalent or shall result in an approval of status. ITE reserves the right to reject an application without assigning any reasons. Accepted applications will be subjected to evaluation by ITE which includes a visit to the premises of the school/centre. All decisions made by ITE arising from the evaluation shall be final.

Title	National ITE Certificate (<i>Nitec</i>) in Culinary Skills (Chinese Cuisine)
Objective	This course provides students with an in-depth knowledge of Chinese restaurant kitchen operation and the skills to prepare Chinese provincial cuisine including local dishes and to enhance their presentation with creative food cravings.
Skills Standard	<p>The work he performs include the following :</p> <ul style="list-style-type: none"> • Prepares vegetables, seafood, meat and other foodstuff for cooking. • Cooks soup and stock. • Pre-processes dried seafood and other dry stocks • Cooks vegetables, meat, seafood, tofu, noodle and rice dishes by various methods in 4 styles: <ul style="list-style-type: none"> - Cantonese style; - Sichuan style; - Beijing style; and - Teochew style. • Cooks appetizers. • Cooks hot and cold desserts. • Prepares vegetables and fruit garnishes. • Arranges and combines hors d'oeuvre (cold dish) in a creative manner • Prepares ingredients for hors do'oeuvre • Carves objects using the 5 carving methods : <ul style="list-style-type: none"> - Complete sculpturing. - Relief sculpturing - high carving. - Relief sculpturing - low carving. - Intaglio. - Hollow cut. • Cooks sweet and salty tim-sum

Content	This course comprises the following 9 modules:		
	<u>Core Module</u>	<u>Recommended Hours</u>	<u>Credit Units</u>
	1 Food Preparation I	220	7
	2 Food Preparation II	220	7
	3 Food Preparation III	220	7
	4 Food Preparation IV	220	7
	5 Advanced Food Preparation I	220	7
	6 Advanced Food Preparation II	220	7
	7 Advanced Food Preparation III	220	7
	8 Advanced Food Preparation IV	220	7
	Sub-total	1760	56
	9 Industrial Attachment (6 mths x 4 wks x 44 hrs/wk)	1056	12
	Total	2816	68
Structure	Off-the-Job Training (Theory & Practical)	: 6 to 12 months	
	Industry Attachment	: 6 months (after completion of Off-the-Job Training)	
	Total Training Duration	12 to 18 months	
Structure	18 months comprising 12 months theory and practical training; followed by 6 months Industry Attachment.		
Industry Attachment (IA):	<ul style="list-style-type: none"> ▪ 6 months at a centre approved by ITE ▪ The IA centre must provide training in at least 36 out of 47 tasks (i.e. 75 % of the tasks – optional tasks excluded) specified at Annex A. ▪ The supervisor at the IA centre is required to attend the Coaching Skills course conducted by ITE if he does not have equivalent qualifications / skills. 		
Major Tools / Equipment & Materials	An establishment interested in providing training in this course under the Approved Training Provider Scheme must possess the major tools / equipment & materials specified at Annex B .		
Guidelines On Trainer's Qualifications	Trainers should possess the following technical qualifications, relevant work experience and pedagogic qualifications:		
	<u>Technical Qualification</u>	<u>Relevant Work Experience</u>	<u>Pedagogic Qualification</u>
	Relevant diploma or equivalent.	At least 3 years relevant work experience	Instructional Skills, or equivalent teaching qualifications, or at least 3 years teaching experience. Test Construction or equivalent for setting of papers. Coaching Skills or equivalent for trainer supervising Industry Attachment.
Minimum Entry Requirement	Course participants should possess the following minimum entry requirements:		
	<ol style="list-style-type: none"> 1. Completed GCE 'N' levels or equivalent; or 2. PSLE with work experience for mature students. 		

Full Certification	<p>To qualify for full certification, the course participant must fulfil the following criteria:</p> <ol style="list-style-type: none">1. Attain 68 credit units from the following modules: From Core Modules : 56 From Industry Attachment Module : 12 <p>Total 68</p> <p>Candidates must accumulate the 68 credits within a 4-year period (from the date of the first examination taken) to qualify for the full certificate.</p>
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INDUSTRY ATTACHMENT TASKLIST FOR NITEC IN CULINARY SKILLS (CHINESE CUISINE)

<u>S/N</u>	<u>Topic 1: Food Preparation I</u>
1	Check utensils for chips and cracks
2	Check cooking utensils and kitchen equipment
3	Clean workplace
4	Store vegetables
5	Cut vegetables
6	Cook 2 vegetables dishes
7	Cook 2 egg dishes
8	Cook 2 tofu dishes
9	Cook 2 rice/noodles
	<u>Topic 2: Food Preparation II</u>
10	Store poultry/meat
11	Remove bones and meat/poultry
12	Sectionalise carcasses of poultry
13	Cut meat/poultry/offals into required portions
14	Trim/Remove excess fats and tissues from meat/poultry
15	Process meat/poultry/offals
16	Season meat/poultry/seafood/offals
	<u>Topic 3: Food Preparation III</u>
17	Store seafood
18	Store dried foodstuff
19	Cut seafood
20	Process dried vegetables/fungi/vermicelli
21	Cook 2 seafood dishes
22	Cook 2 appetizers
	<u>Topic 4: Food Preparation IV</u>
23	Store fruits/cooked food
24	Prepare vegetable and fruit garnishes
25	Arrange garnishes
26	Prepare hot dessert
27	Prepare cold dessert
	<u>Topic 5: Advanced Food Preparation I</u>
28	Pre-process dried seafood and other dry foods
29	Stock dried seafood and other dry stocks
30	Cook seafood dishes
31	Cook meat/poultry dishes
32	Cook noodles and rice dishes
	<u>Topic 6: Advanced Food Preparation II</u>
33	Cook broth/soup
34	Cook tofu/egg dishes
35	Cook vegetable dishes
	<u>Topic 7: Advanced Food Preparation III</u>
36	Arrange and combine hors d'oeuvre (cold dish) in a creative manner
37	Prepare hors d'oeuvre (cold dish) ingredients
38	Perform "Complete sculpturing" (ie 3-D sculpturing)
39	Perform "Relief sculpturing" – high carving
40	Perform "Relief sculpturing" – low carving
41	Perform "Intaglio" (carving in depth)
42	Perform "Hollow out" (ie carve items such as fish net)
	<u>Topic 8: Advanced Food Preparation IV</u>
43	Prepare dough for tim-sum
44	Prepare the fillings for tim-sum
45	Wrap tim-sum items
46	Prepare sweet tim-sum
47	Prepare salty tim-sum

**MAJOR TOOLS / EQUIPMENT & MATERIALS LIST FOR *NITEC* IN CULINARY SKILLS
(CHINESE CUISINE)**

TOOLS

Wooden chopping block	Ladle	Meat needle punch
Roast pig skewers	Strainer	Cutting knives
Chicken hangers	Bowl	Chopping knives
Duck hangers	Plate	Char siew needles
Pork hangers	Duck needle	Chopsticks
Spoons	Oval platter	Soup pot
Forks		

EQUIPMENT

Bottle cooler	Rack	Drainage dispenser
Kwali stand	Linen dump trolley	Casserole
Sauce tray	Tea trolley	Chef's counter
2-tier trolley	4-tier rack	Chef's table
Dish table	Duck roaster	

PLANT / MACHINERY

Counter fridge	Ice machine	Upright chiller
Sentry water heater	Dish washer	Aluminium exhaust hood
Pig griller	Ventilator exhaust hood	Upright freezer
Steamer	Stove	Water urn c/w towel warmer