

WORK-STUDY DIPLOMA IN CULINARY ARTS & MANAGEMENT

MODULE OBJECTIVES

Core Modules

Kitchen Management

On completion of the module, trainees should be able to organise work duties, manage food preparation at kitchen station and implement kitchen safety and sanitation.

Inventory Management

On completion of the module, trainees should be able to manage inventory levels and quality and handle inventory replenishment and goods received.

Charcuteries & Garde Manger

On completion of the module, trainees should be able to preserve food using a variety of methods, as well as prepare a range of charcuterie products and cold dishes.

Catering & Buffet Management

On completion of the module, trainees should be able to prepare food production and manage buffet set-up at both on-premise and off-site catering.

Contemporary Cuisine & Desserts

On completion of the module, trainees should be able to prepare, cook and plate a range of contemporary cuisines and desserts.

Heritage Cuisine

On completion of the module, trainees should be able to prepare, cook and plate a range of heritage cuisines and desserts.

Menu Development & Promotion

On completion of the module, trainees should be able to develop new menu items and promote them on social media platforms.

Organisational & Change Management

On completion of the module, trainees should be able to conduct induction for new staff, coach junior staff and manage team performance to meet organisation's service and operation standards.

Integrated Assessment I

On completion of the module, trainees should be able to integrate and demonstrate skills, knowledge and professional attributes acquired in the first year of study.

Integrated Assessment II

On completion of the module, trainees should be able to integrate and demonstrate skills, knowledge and professional attributes acquired in the second year of study.

Company Project

On completion of the module, trainees should be able to address an issue affecting their workplace and recommend solution to resolve it by leveraging on skills and knowledge gained throughout the course.

On-the-Job Training

On completion of the module, trainees should be able to demonstrate skills, knowledge and professional attributes acquired in their course of study to take on operational and supervisory responsibilities in the kitchen to meet the organisation's service and operation standards.

Course Title: Culinary Arts & Management

Level: Work-Study Diploma

S/N	LIST OF COMPETENCIES (STANDARD)
1.	Organise work assignments
2.	Manage food preparation at kitchen station
3.	Inspect kitchen for cleanliness, safety and sanitation
4.	Manage inventory level and quality
5.	Handle inventory replenishment
6.	Handle goods received
7.	Preserve food
8.	Prepare forcemeat products
9.	Prepare cold dishes
10.	Manage food production for catering
11.	Manage buffet set-up
12.	Prepare heritage appetisers
13.	Prepare heritage main dishes
14.	Prepare heritage desserts
15.	Prepare contemporary appetisers
16.	Prepare contemporary main dishes
17.	Prepare contemporary desserts
18.	Provide guidance to junior staff
19.	Manage team performance
20.	Manage implementation of sustainability practices
21.	Develop menu
22.	Promote menu on social media platforms