

HIGHER NITEC IN CULINARY ARTS

Core Modules

Advanced Cooking Techniques

On completion of the module, students should be able to apply advanced cooking techniques to produce a range of dishes customised to consumers' palate and preference.

Food Nutrition and Sensory Analytics

On completion of the module, students should be able to recommend healthy food choices to customers, and perform sensory evaluation of dishes using their five senses.

Menu Formulation and Cost Control

On completion of the module, students should be able to formulate customised menu and recipe, and manage budget for kitchen operation.

Catering Organisation and Production

On completion of the module, students should be able to manage food catering events which include preparing purchase list, receiving supplies from vendors, producing catered food in teams, and implementing workplace safety and health policies and procedures.

Industry Attachment

Students will go on a 6-month industry attachment at a restaurant/food and beverage outlet in hotels to gain hands-on practical training in a real-work environment.