

NITEC IN WESTERN CULINARY ARTS

CERTIFICATION

Credits required for certification:

Core Modules	: 42
Life Skills Modules	: 9
Elective Modules	: 6
<u>Total</u>	<u>: 57</u>

COURSE STRUCTURE

Module Title	Credits
CORE MODULES	
Introduction to Kitchen Practice	5
Stocks, Sauces and Soups	4
Main Course Preparation I	4
Main Course Preparation II	4
Cold Food and Basic Desserts	4
Kitchen Operations	8
Interpersonal Skills for Hospitality Professionals	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Menu Planning and Costing	3
Food and Beverage Event Coordination	3
ELECTIVES (INTER-DISCIPLINARY)	
Fundamentals of Wine	3
Fundamentals of Barista Art	3
Fundamentals of Hawker Entrepreneurship	3
Fundamentals of Western Cuisine	3
Fundamentals of Pastry & Baking	3
Hospitality Event Operations	3
Introduction to Hospitality Law and Security	3
Data Analytics for Hospitality	3
ELECTIVES (GENERAL) AND LIFE SKILLS MODULES	
For details, click here	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Core Modules

Introduction to Kitchen Practice

On completion of the module, students should be able to clean and set up the work area, store perishables, frozen, preserved and cooked foods as well as to attend to common injuries, fire and emergencies in the kitchen.

Stocks, Sauces and Soups

On completion of the module, students should be able to prepare a specified range of Western stocks, sauces and soups.

Main Course Preparation I

On completion of the module, students should be able to prepare and cook a specified range of main dishes consisting of eggs, cured meat, fish, seafood, vegetables and potatoes.

Main Course Preparation II

On completion of the module, students should be able to prepare and cook a specified range of main dishes consisting of pasta, poultry, meat and grains.

Cold Food and Basic Desserts

On completion of the module, students should be able to prepare and cook a specified range of salads, cold appetizers, pastry products and hot/cold desserts.

Kitchen Operations

On completion of the module, students should be able to consolidate their skills and knowledge, acquired through additional hands-on practice in the kitchen, before they go for industry attachment.

Interpersonal Skills for Hospitality Professionals

On completion of the module, students should be able to handle communications required at the workplace at a functional level. They will be able to apply communicative skills (listening, speaking, reading and writing) in the workplace, in social and cross-cultural settings. Students will also be able to cultivate customer rapport, manage customer needs and expectations and perform service recovery.

Industry Attachment

Students will go on a 6-month industry attachment at a restaurant/F&B outlet to gain hands-on practical training in a real work environment.

Electives (Course Specific)

Menu Planning and Costing

On completion of the module, students should be able to plan a menu, calculate recipe costs and prepare budget.

Food and Beverage Event Coordination

On completion of the module, students should be able to plan and coordinate the arrangements for a theme event.

Electives (Inter-disciplinary)

Fundamentals of Wine

On completion of this module, students should be able to present and serve wine as well as recommend food and wine pairings.

Fundamentals of Barista Art

On completion of the module, students should be able to organise barista workstation, grind coffee beans, prepare common coffee beverages and close barista workstation.

Fundamentals of Hawker Entrepreneurship

On completion of the module, students should be able to set up hawker stall as well as prepare ingredients, spice mix and a range of hawker dishes according to specified recipes.

Fundamentals of Western Cuisine

On completion of the module, students should be able to demonstrate basic knife skills, prepare basic stocks, basic sauces, clear soup (consommé) and a range of main dishes according to specified recipes.

Fundamentals of Pastry & Baking

On completion of the module, students should be able to prepare a range of sweet pastry, choux pastry, cookies, basic cakes as well as mousse cakes according to specified recipes.

Hospitality Event Operations

On completion of this module, students should be able to prepare an event proposal, organise and assist in running an event. They should also be able to work with various departments to coordinate the logistics required and follow-up on post-event activities.

Introduction to Hospitality Law and Security

On completion of this module, students should be able to identify the local laws and regulations governing the hospitality industry and be cognizant of the legal impact of their actions that may affect them, the guests and the hotel when serving guests.

Data Analytics for Hospitality

On completion of this module, students should be able to identify a business needs, collect, analyse and interpret data using appropriate tools and techniques as well as generate charts and reports to make informed decisions.

Electives (General) and Life Skills Modules

For details, click [here](#).