

NITEC IN ASIAN CULINARY ARTS

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 food as well as attend to common injuries, fire and emergencies in the kitchen.

Asian Stocks, Sauces and Soups

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

Asian Main Dishes

On completion of the module, students should be able to prepare and cook a specified range of meat, poultry, fish and seafood Asian dishes.

Asian Accompaniments and Side Dishes

On completion of the module, students should be able to prepare and cook a specified range of vegetables, eggs, tofu, rice and noodle dishes and prepare garnishes.

Asian Appetizers, Snacks and Basic Desserts

On completion of the module, students should be able to prepare and cook a specified range of Asian appetizers, local snacks, fruits and basic desserts.

Kitchen Practicum

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.