

NITEC IN ASIAN CULINARY ARTS

Electives (Course Specific)

Heritage Cuisine

On completion of the module, students should be able to prepare and cook heritage dishes and be cognizant of Singapore's food heritage thereby preserving the knowledge, trade secret and age-old recipes for the new generation of young culinary entrepreneurs.

Electives (Inter-disciplinary)

Recipe 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.

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.