

# **NITEC IN PASTRY & BAKING**

## **Electives (Course Specific)**

### **Pastry Menu Planning and Recipe Costing**

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

## **Electives (Inter-disciplinary)**

### **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.