

NITEC IN WESTERN 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 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.