

NITEC IN ASIAN CULINARY ARTS

MODULE OBJECTIVES

Core Modules

Introduction to Kitchen Practice

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

Asian Main Dishes

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

Asian Accompaniments and Side Dishes

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

Asian Appetizer, Snacks and Basic Desserts

On completion of the module, trainees should be able to prepare and cook a specified range of Asian appetizer, snacks and basic hot and cold desserts.

Kitchen Practicum

On completion of the module, trainees 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 Food & Beverage Professionals

On completion of the module, trainees should be able to handle communication 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.

On-the-Job Training I

On completion of the module, trainees should be able to apply and integrate Year 1 skills and knowledge acquired from classroom training, and further develop competencies at the workplace.

On-the-Job Training II

On completion of the module, trainees should be able to apply and integrate Year 2 skills and knowledge acquired from classroom training, and further develop competencies at the workplace.