

NITEC IN WESTERN 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 to attend to common injuries, fire and emergencies in the kitchen.

Stocks, Sauces and Soups

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

Main Course Preparation

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

Accompaniments and Side Dishes

On completion of the module, trainees should be able to prepare and cook a specified range of vegetable, eggs, potatoes, and grains and prepare garnishes.

Cold Food and Basic Desserts

On completion of the module, trainees should be able to prepare and cook a specified range of salad, cold appetizer, pastry products and hot/cold desserts.

Kitchen Operations

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 and 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.