

HIGHER NITEC IN CULINARY ARTS

COURSE SYNOPSIS

Students would be trained in advanced cooking techniques, principles of food nutrition, sensory analytics and recipe formulation to create a wide variety of dishes catered to consumers' palate and preference. They are also equipped to manage the budget for kitchen operation as well as food catering for events and functions.

On completion of the course, students should be able to:

- Produce a range of dishes using advanced cooking techniques
- Apply principles of food nutrition in food preparation
- Analyse dishes using sensory analytics
- Create customised menu and recipe
- Manage budget for kitchen operation
- Manage food catering for events and functions

JOB OPPORTUNITIES

Higher Nitec in Culinary Arts graduates are employed as Senior Cooks in restaurants and food and beverage outlets in hotels. There are opportunities for career advancement to supervisory positions and beyond. Senior Cooks with work experience and good performance may be promoted to supervisory positions such as *Ched de Partie* or *Sous Chef*.

CERTIFICATION

Credits required for certification:

Core Modules	:	24
Life Skills Modules	:	3
Elective Modules	:	2
Total	:	29

COURSE STRUCTURE

Module Title	Credits
CORE MODULE	
Advanced Cooking Techniques	4
Food Nutrition and Sensory Analytics	4
Menu Formulation and Cost Control	4
Catering Organisation and Production	4
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Interpreting Data for Food & Beverage Operations	2
ELECTIVES (GENERAL)	
Refer to pages 277-278	
LIFE SKILLS MODULES	
Refer to page 281	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Core Modules

Advanced Cooking Techniques

On completion of this module, students should be able to apply advanced cooking techniques to produce a range of dishes customised to consumers' palate and preference.

Food Nutrition and Sensory Analytics

On completion of this module, students should be able to recommend healthy food choices to customers, and perform sensory evaluation of dishes using their five senses.

Menu Formulation and Cost Control

On completion of this module, students should be able to formulate customised menu and recipe, and manage budget for kitchen operation.

Catering Organisation and Production

On completion of this module, students should be able to manage food catering events which include preparing purchase list, receiving supplies from vendors, facilitating effective work team, and implementing workplace safety and health policies and procedures.

Industry Attachment

Students will go on a 6-month industry attachment at a restaurant / food and beverage outlet in hotels to gain hands-on practical training in a real-work environment.

Electives (Course Specific)

Interpreting Data for Food & Beverage Operations

On completion of this module, students should be able to generate data from Point-of-Sale (POS) system, organise data using Pivot Table and interpret data.

Electives (General)

As reflected on pages 277-278.

Life Skills Modules

As reflected on page 281.

HIGHER NITEC IN HOSPITALITY OPERATIONS

COURSE SYNOPSIS

Students would be trained to perform a range of operational functions within an accommodation establishment to meet the needs of guests for a comfortable and enjoyable stay.

On completion of the course, students should be able to

- Handle room reservations.
- Handle guest arrival and departure.
- Provide concierge service.
- Provide business centre services.
- Provide butler service.
- Provide executive lounge services.
- Handle guest relations and service recovery.
- Perform housekeeping services.
- Perform sales and marketing functions.
- Handle events.

JOB OPPORTUNITIES

Higher Nitec in Hospitality Operations graduates can be employed by hotels and other establishments in the hospitality sector. Some of the job titles held by graduates include Hospitality Services Executive, Front Office Executive, Guest Relations Executive and Guest Services Assistant.

CERTIFICATION

Credits required for certification:

Core Modules	:	54
Life Skills Modules	:	9
Elective Modules	:	6
Total	:	69

COURSE STRUCTURE

Module Title	Credits
CORE MODULE	
Hospitality Service and Communication	8
Introduction to Hospitality and Tourism	6
Executive Lounge Operations	7
Hospitality Sales and Event Management	6
Front Office Operations	6
Hospitality IT Systems	6
Housekeeping Services	7
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Introduction to Hospitality Law and Security	3
ELECTIVES (GENERAL)	
Refer to pages 277-278	
LIFE SKILLS MODULES	
Refer to page 281	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Core Modules

Hospitality Service and Communication

On completion of the module, students should be able to handle oral and written communication at the workplace, display professional image and service etiquette, cultivate rapport with guests, handle guests from different cultures, manage guest's expectations and perform service recovery.

Introduction to Hospitality and Tourism

On completion of the module, students should be able to determine industry trends, establish travel preferences of guests, recommend and provide information on travel destinations and travel time.

Executive Lounge Operations

On completion of the module, students should be able to perform pre- and post-service F&B activities, prepare beverages, and serve food orders at the Executive Lounge. Students should also be able to provide butler service.

Hospitality Sales and Event Management

On completion of the module, students should be able to identify market segments and target customers for the development of a marketing plan, as well as prepare and present a sales proposal and show facilities to potential guests. Students will also be able to plan and organize an event for a function held in the hotel.

Front Office Operations

On completion of the module, students should be able to handle the arrival and departure of guests, room the guests, perform cashiering functions, and provide concierge and business centre services.

Hospitality IT Systems

On completion of the module, students should be able to create reservations, maintain customer database, update room and rate change, and check out guest using a property management system. They should also be able to produce word documents, spreadsheets and presentation slides.

Housekeeping Services

On completion of the module, students should be able to service and inspect guestrooms, perform night turndown service, follow up on crash/periodic programmes, inspect public areas, as well as handle linen and laundry operations.

Industry Attachment

Students are provided with the opportunity to work in a hospitality setting for 6 months.

Electives (Course Specific)

Introduction to Hospitality Law and Security

On completion of the module, students should be able to apply legal requirements governing the hotel business, monitor hotel safety and security as well as protect the personal data of guests.

Electives (General)

As reflected on pages 277-278.

Life Skills Modules

As reflected on page 281.

HIGHER NITEC IN PASTRY & BAKING

COURSE SYNOPSIS

Students would be trained to produce a range of artisan and decorative breads, yeast-raised pastry products, entremets, sugar and chocolate displays/decorations and contemporary desserts, as well as create nutritious menus and recipes that meet the requirements of customers.

On completion of the course, students should be able to

- Prepare mise en place for pastry and baking products;
- Process basic baking ingredients;
- Produce a range of artisan and decorative breads;
- Produce yeast-raised pastry products;
- Produce a range of entremets;
- Prepare a range of chocolate and sugar displays/decorations;
- Design contemporary plated desserts;
- Analyse pastry and baking products; and
- Create menu and recipes.

JOB OPPORTUNITIES

Higher Nitec in Pastry & Baking graduates are employed as Pastry Cooks/Bakers in hotels, restaurants and bakeries. There are opportunities for career advancement to supervisory positions and beyond. Pastry Cook/Baker with work experience and good performance may be promoted to supervisory positions, such as Assistant Pastry Chef/Head Baker.

CERTIFICATION

Credits required for certification:

Core Modules	:	28
Life Skills Modules	:	3
Elective Modules	:	2
Total	:	33

COURSE STRUCTURE

Module Title	Credits
CORE MODULE	
Advanced Pastry and Baking	5
Advanced Decorations, Confectionery and Contemporary Desserts	5
Nutrition and Sensory Analytics	5
Menu Creation and Cost Control	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Heritage Pastry	2
ELECTIVES (GENERAL)	
Refer to pages 277-278	
LIFE SKILLS MODULES	
Refer to page 281	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Core Modules

Advanced Pastry and Baking

On completion of the module, students should be able to apply advanced pastry and baking techniques to produce artisan and decorative breads, yeast-raised pastry products and entremets.

Advanced Decorations, Confectionery and Contemporary Desserts

On completion of the module, students should be able to apply advanced pastry and baking techniques to produce chocolate and sugar showpieces, confectionery products and contemporary-plated desserts.

Nutrition and Sensory Analytics

On completion of the module, students should be able to apply the principles of food nutrition to analyse the nutritional value and calorie content of the pastry menu items and provide healthy pastry product choices. They should also be able to apply the principles of sensory analytics to evaluate the composition of pastry and baking products in terms of its appearance, taste and texture.

Menu Creation and Cost Control

On completion of the module, students should be able to apply principles of pastry menu creation and cost control to design, develop, produce and market a range of suitable pastry products in a restaurant/café set-up.

Industry Attachment

Students will go on a 6-month industry attachment at a pastry outlet or pastry kitchen of a restaurant/hotel to gain hands-on practical training in a real-work environment.

Electives (Course Specific)

Heritage Pastry

On completion of this module, students should be able to prepare a range of heritage pastry

Electives (General)

As reflected on pages 277-278.

Life Skills Modules

As reflected on page 281.

NITEC IN ASIAN CULINARY ARTS

COURSE SYNOPSIS

Students would be trained in an Asian kitchen (non-halal) to prepare and cook a specified range of Asian cuisines where poultry, pork, beef, fish, seafood and alcoholic items will be used in the cooking process.

On completion of the course, students should be able to

- Prepare for operations.
- Check stores.
- Store ingredients.
- Prepare ingredients for cooking.
- Prepare a range of Asian stocks, sauces and soups.
- Cook a specified range of Asian dishes using basic dry and moist heat cooking methods.
- Prepare a specified range of Asian appetizers, snacks and desserts.
- Handle guest enquiries on food-related concerns.

JOB OPPORTUNITIES

Nitec in Asian Culinary Arts graduates are employed as Commis Cooks in restaurants and food and beverage outlets in hotels. There are opportunities for career advancement to supervisory positions and beyond. Commis Cook with work experience and good performance may be promoted to supervisory positions such as Demi Chef or Chef De Partie.

CERTIFICATION

Credits required for certification:

Core Modules	:	46
Life Skills Modules	:	9
Elective Modules	:	6
Total	:	61

COURSE STRUCTURE

Module Title	Credits
CORE MODULE	
Introduction to Kitchen Practice	5
Asian Stocks, Sauces and Soups	5
Asian Main Dishes	5
Asian Accompaniments and Side Dishes	5
Asian Appetizer, Snacks and Basic Desserts	5
Kitchen Practicum	8
Interpersonal Skills for Food & Beverage Professionals	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Heritage Cuisine	3
ELECTIVES (INTER-DISCIPLINARY)	
Recipe Planning and Costing	3
Food and Beverage Event Coordination	3
ELECTIVES (GENERAL)	
Refer to pages 279-281	
LIFE SKILLS MODULES	
Refer to page 281	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

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 food as well as attend to common injuries, fire and emergencies in the kitchen.

Asian Stocks, Sauces and Soups

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

Asian Main Dishes

On completion of the module, students 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, students 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, students 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, 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 Food & Beverage Professionals

On completion of the module, students 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.

Industry Attachment

Students will go on a 6-month industry attachment at an F&B outlet to gain hands-on practical training in a real work environment.

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.

Electives (General)

As reflected on pages 279-281.

Life Skills Modules

As reflected on page 281.

NITEC IN HOSPITALITY OPERATIONS

COURSE SYNOPSIS

Students would be trained to carry out the operations in an F&B outlet, monitor the delivery of food and service during meal periods to ensure that guests have a pleasant dining experience. Students would get to serve a wide range of meat (such as poultry, pork, beef, fish and seafood), alcoholic and non-alcoholic beverages.

On completion of the course, students should be able to

- Check the cleanliness and set up of dining areas
- Perform hosting functions, take and serve food and beverage orders
- Prepare alcoholic and non-alcoholic beverages
- Handle room service orders
- Supervise arrangements of function room for special events.

JOB OPPORTUNITIES

Nitec in Hospitality Operations graduates are employed by food and beverage outlets. Some of the job titles held by graduates include F&B Captain, Bartender and Barista.

CERTIFICATION

Credits required for certification:

Core Modules	:	48
Life Skills Modules	:	9
Elective Modules	:	6
Total	:	63

COURSE STRUCTURE

Module Title	Credits
CORE MODULE	
Essentials of Food and Beverage Operations	5
Beverage and Wine Service	5
Barista Skills	4
Integrated Hospitality Operations	4
Food Appreciation	4
Restaurant Operations	9
Hospitality Facility Maintenance	4
Interpersonal Skills for Hospitality Professionals	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Events Operation	3
Introduction to Hospitality Guest Services	3
ELECTIVES (GENERAL)	
Refer to pages 279-281	
LIFE SKILLS MODULES	
Refer to page 281	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Core Modules

Essentials of Food and Beverage Operations

On completion of the module, students should be able to perform F&B pre-service activities such as fold napkins, clean and polish service equipment, replenish F&B supplies, set up dining tables, check reservations, hosting, take and serve orders, change table settings and clear table at the end of the service.

Beverage and Wine Service

On completion of the module, students should be able to prepare and serve alcoholic and non-alcoholic beverages based on a list of mocktails, 26 international cocktails and wine.

Barista Skills

On completion of the module, students should be able to roast and grind coffee beans, and prepare and serve common coffee, tea and other hot beverages.

Integrated Hospitality Operations

On completion of the module, students should be able to process payment, conduct stock check, handle room service orders and set up F&B display showcase.

Food Appreciation

On completion of the module, students should be able to provide guests with information such as ingredients and cooking methods of menu items. They should also be able to recommend food items to guests with special food requirements.

Restaurant Operations

On completion of the module, students should be able to carry out the full range of food and beverage service operations from getting the service areas ready for receiving guests, to serving food and beverages to guests, and performing closing duties. They should also be able to perform tableside preparation such as carving and tableside flambé.

Hospitality Facility Maintenance

On completion of the module, students should be able to carry out the correct maintenance methods on various surfaces in the restaurant. They should also be able to assist in implementing pest control measures, workplace safety measures and sustainability practices.

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 Food and Beverage outlet to gain hands-on practical training in a real work environment.

Electives (Course Specific)

Events Operation

On completion of this module, students should be able to 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 Guests Services

On completion of this module, students should be able to provide various guest services in the hospitality industry, specifically concierge and bell services.

Electives (General)

As reflected on pages 279-281.

Life Skills Modules

As reflected on page 281.

NITEC IN PASTRY & BAKING

COURSE SYNOPSIS

Students would be trained with the skills and knowledge to produce a range of breads, pastries, cakes and other dessert specialties in accordance with given recipes using appropriate method and equipment.

On completion of the course, students should be able to

- Prepare mise en place for baking and pastry.
- Process basic baking ingredients.
- Prepare a range of bread and pastry products.
- Prepare a range of sweet and savoury pastry fillings.
- Prepare a range of cakes and carry out cake decoration.
- Prepare a range of hot, cold and frozen desserts.
- Prepare petit fours, chocolates and pralines.
- Evaluate and store finished products.
- Present finished products for display.

JOB OPPORTUNITIES

Nitec in Pastry & Baking graduates are employed as Pastry Commis Cooks in hotels, restaurants and bakeries. There are opportunities for career advancement to supervisory positions and beyond. Commis Cook with work experience and good performance may be promoted to supervisory positions, such as Demi Chef or Chef De Partie.

CERTIFICATION

Credits required for certification:

Core Modules	:	46
Life Skills Modules	:	9
Elective Modules	:	6
Total	:	61

COURSE STRUCTURE

Module Title	Credits
CORE MODULE	
Introduction to Baking Science	4
Pastry Basics	5
Cake Mixing and Baking	5
Bread Production	5
Desserts and Petit Fours	5
Decorative Work	4
Chocolate and Pralines	5
Interpersonal Skills for Food and Beverage Professionals	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Pastry Menu Planning and Recipe Costing	3
ELECTIVES (INTER-DISCIPLINARY)	
Food and Beverage Event Coordination	3
ELECTIVES (GENERAL)	
Refer to pages 279-281	
LIFE SKILLS MODULES	
Refer to page 281	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Core Modules

Introduction to Baking Science

On completion of the module, students should be able to process and store basic baking ingredients.

Pastry Basics

On completion of the module, students should be able to prepare specified range of different types of pastry products. They will also learn how to prepare, evaluate and store pastry fillings.

Cake Mixing and Baking

On completion of the module, students should be able to prepare, decorate and display different types of cakes.

Bread Production

On completion of the module, students should be able to prepare different types of bread products.

Desserts and Petit Fours

On completion of the module, students should be able to prepare a specified range of desserts and petit fours, and assemble and evaluate desserts.

Decorative Work

On completion of the module, students should be able perform decorative work using principles of good cake design and hands-on display techniques.

Chocolates and Pralines

On completion of the module, students should be able to temper couverture, produce and finish chocolate decorations and pralines.

Interpersonal Skills for Food and Beverage Professionals

On completion of the module, students 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.

Industry Attachment

Students will go on a 6-month industry attachment at a pastry outlet or pastry kitchen of restaurants and hotels to gain hands-on practical training in a real work environment.

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.

Electives (General)

As reflected on pages 279-281.

Life Skills Modules

As reflected on page 281.

NITEC IN WESTERN CULINARY ARTS

COURSE SYNOPSIS

Students would be trained in a Western kitchen (non-halal) to prepare and cook a specified range of Western stocks, sauces, soups, starch, egg, meat, poultry, fish and seafood dishes, as well as cold foods and basic desserts according to recipe specifications.

On completion of the course, students should be able to

- Prepare for operations.
- Check stores.
- Store ingredients.
- Prepare a range of Western stocks, sauces and soups.
- Cook a specified range of Western dishes using basic dry and moist heat cooking methods.
- Prepare a range of Western cold food, appetizers, pastry products and desserts.
- Handle guest enquiries on food-related concerns.

JOB OPPORTUNITIES

Nitec in Western Culinary Arts graduates are employed as Commis Cooks in restaurants and food & beverage outlets in hotels. There are opportunities for career advancement to supervisory positions and beyond. Commis Cook with work experience and good performance may be promoted to supervisory positions, such as Demi Chef or Chef De Partie.

CERTIFICATION

Credits required for certification:

Core Modules	:	44
Life Skills Modules	:	9
Elective Modules	:	6
Total	:	59

COURSE STRUCTURE

Module Title	Credits
CORE MODULE	
Introduction to Kitchen Practice	5
Stocks, Sauces and Soups	4
Main Course Preparation	6
Accompaniments and Side Dishes	4
Cold Food and Basic Desserts	4
Kitchen Operations	8
Interpersonal Skills for Food and Beverage Professionals	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Recipe Planning and Costing	3
Food and Beverage Event Coordination	3
ELECTIVES (GENERAL)	
Refer to pages 279-281	
LIFE SKILLS MODULES	
Refer to page 281	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

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 food 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 stocks, sauces and soups.

Main Course Preparation

On completion of the module, students 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, students 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, students 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, 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 Food and Beverage Professionals

On completion of the module, students 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.

Industry Attachment

Students will go on a 6-month industry attachment at an F&B outlet to gain hands-on practical training in a real work environment.

Electives (Course Specific)

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.

Electives (General)

As reflected on pages 279-281.

Life Skills Modules

As reflected on page 281.