

CAREER DIPLOMA IN PASTRY & BAKERY
Programme Name: (SCTP) Diploma in Pastry & Bakery
Qualification Awarded: Diploma in Pastry & Bakery
Duration: 12 months (6 months study + 6 months paid industrial attachment)

MODULE	DESCRIPTION
Food Safety and Hygiene (Level 1)	Learners will be able to follow food safety and hygiene procedures and policies, as well as maintain the cleanliness and upkeep of premises.
Pastry Preparation (Level 1)	Learners will be able to demonstrate an understanding of the tools and equipment, ingredients and techniques involved in the baking process of pastries. This module is essential for the learners to learn the basics of pastry preparation.
Food & Beverage Inventory Management (Level 1)	Learners will be able to receive, check, prepare, pack, and deliver stocks with proper documentation.
Productivity Optimization for Food and Beverages Operations (Level 1)	Learners will be able to identify work area process goals, job specifications and workplace requirements for productivity optimisation, with documentation on productivity performance.
Customer Service Excellence (Level 1)	Learners will be able to follow guidelines to provide positive customer service to a diverse range of customers.
Bread Preparation (Level 1)	Learners will be able to demonstrate an understanding of the tools and equipment, ingredients and techniques involved in the baking process of bread products. This module takes into account the basic skills and understandings from the previous module and applies them to the process of bread preparation.
Food and Beverage Production Management (Level 2)	Learners will be able to plan kitchen production schedules and inspect staff's adherence to food production processes to meet required operational conditions and production outputs. It is important for the learners to understand how

	production management is taken care of in an industrial kitchen so that they can plan for the production process that follows later.
Bread Preparation and Cooking (Level 2)	Learners will be able to perform the baking of basic level standard bread. This module takes into account the basic skills and understandings from the previous module and applies them to the process of bread preparation.
Food and Beverage Quality Audit and Compliance (Level 2)	Learners will be able to participate in internal and external food and beverage quality audits. This module is essential for the learners to determine the quality checkpoints in the production process.
Pastry Preparation (Level 2)	Learners will be able to bake basic level pastry products. This module takes into account the basic skills and understandings from the previous module and applies them to the process of pastry preparation.
Food Waste Disposal and Reduction (Level 2)	Learners will be able to dispose of food waste according to Standard Operating Procedures (SOPs).
Innovation Management (Level 3)	Learners will be able to analyse work systems and processes to propose ideas and support the implementation of innovation initiatives within the functional area.
Bread Preparation (Level 3)	Learners will be able to direct the preparation of advanced levels of bread that require a certain level of attention to detail and complexity in techniques involved in the baking process. This module takes into account the basic skills and understandings from the previous module and applies them to the process of pastry preparation.
Food Science Application (Level 3)	Learners will be able to apply food science principles in daily food preparation to preserve the nutritional qualities of food.
Pastry Preparation and Cooking (Level 3)	Learners will be able to direct the baking of intermediate-level pastry products that require some level of attention to detail and complexity in techniques. This module takes into account the basic skills and understandings from the previous module and applies them to the

	process of pastry preparation.
E-Commerce Management (Level 3)	Learners will be able to monitor e-commerce activities and collaboration efforts with partners. This module is essential for the learners to be able to send their products to the relevant e-commerce markets.
Customer Service Excellence (Level 4)	Learners will be able to identify service gaps that require the implementation of corrective actions to improve service standards.
Crisis Management (Level 4)	Learners will be able to execute crisis management plans which include coordinating crisis response and recovery activities, executing individual roles during disruptive events and validating crisis management plans.
Food and Beverage Recipe Formulation (Level 4)	Learners will be able to provide suggestions and recommendations to support the process of recipe formulation for new food products. The completion of this module marks the beginning of modules with managerial competencies.
Pastry Preparation (Level 4)	Learners will be able to direct the baking of advanced-level pastry products that require a high level of attention to detail and complexity of techniques.
Food Science Application (Level 4)	Learners will be able to apply food science principles in daily food preparation to enhance customers' food consumption experience.
Food and Beverage Visual Merchandising Presentation (Level 4)	Learners will be able to monitor the construction and maintenance of displays to achieve balance and visual impact according to visual merchandising standards and requirements.
Productivity Optimisation for Food and Beverages Operations (Level 4)	Learners will be able to develop recommendations for productivity optimisation.
Technology Application and Implementation (Level 4)	Learners will be able to implement technology plans and assess the effectiveness of implemented new technologies on work operations or processes.
Food and Beverage Equipment Maintenance (Level 4)	Learners will be able to implement tools and equipment maintenance operations to maintain the performance of the tools and equipment.

Spice Odyssey Capstone Project	This is the culmination of the programme that allows learners to use all their learned skills and knowledge to create food and beverage products through the use of herbs and spices. It is a group project that emphasizes teamwork, professionalism, skills, knowledge and creativity.
Industrial Attachment (IA)	On job training at hotels, restaurants and food services outlets.