

(SCTP) DIPLOMA IN CULINARY ARTS

Programme Name: (SCTP) Diploma in Culinary Arts

Qualification Awarded: Diploma in Culinary Arts

Duration: 18 months (12 months study + 6 months paid industrial attachment)

TERM 1

Orientation (Value Add)	Prepare Fish and Seafood for Cooking
FSS-FRC-1004-1.1 Food Safety Course Level 1 (English)	Demonstrate Basic Dry Heat Cooking Methods
Maintain Safe and Secure Working Environment	Demonstrate Basic Moist Heat Cooking Methods
Maintain Food & Beverage Production Environment	Prepare Basic Western Stocks and Soups
Prepare Equipment and Ingredients	Prepare Western Foundation Sauces
Demonstrate Basic Knife skills	Prepare Cold Plates and Garnishes
Prepare Spices, Seasonings and Marinades	Prepare Pasta
Prepare Vegetables, Fruits, Nuts and Mushrooms	Solve Problems and Make Decisions at Operational Level
Prepare Basic Indian Breads	Cultivate a Productivity and Innovative Mindset
Maintain Quality Control Procedures	Interact and Serve F&B Customers
Make Basic Breads	On-The-Job Training (Value Add)
Make Muffins and Scones	Field Trips (Value Add)
Prepare Meat and Poultry for Cooking	

TERM 2

Facilitate Effective Communication and Engagement at the Workplace
Supervise Quality Procedures
Maintain Workplace Safety and Health Policies and Procedures
Demonstrate Advanced Moist Heat Cooking Techniques
Establish Relationships for Customer Confidence
Facilitate Effective Work Teams

Prepare Sandwiches
Prepare Singapore Heritage Dishes

TERM 3
Understand Nutritional Knowledge and Dietary Requirements
Demonstrate Sous Vide Method
Carve Fruits and Vegetables for Food Presentation (Value Add)
Prepare Advanced Chinese Noodle Dishes
Prepare Advanced Chinese Soup & Broth Dishes
Prepare Advanced Chinese Rice Dishes
Prepare Advanced Chinese Stir Fried Dishes
Prepare Advanced Dim Sum Dishes
Conduct Staff Performance Assessment Processes
Develop Menu
Develop and Implement Budget

TERM 4	
Manage Crisis Situations	Prepare and Serve Wines
Solve Problems and Make Decisions at Managerial Level	Prepare and Serve Alcoholic Beverages
Lead Workplace Communication and Engagement	Produce La Mien and La Mien Dishes
Implement Site/Outlet and Equipment Maintenance Plan	Apply Sensory Analysis to Food & Beverage Preparation and Presentation
Supervise Food Production	Prepare Herb & Spice Blends of Various Cuisines
Maintain Inventories	Use Herbs & Spices in Various Cuisine Preparation and Presentation
Administer Purchasing and Receiving Procedures	Prepare Various Types of Cuisines
Maintain Displays	Spice Odyssey CAPSTONE PROJECT
Make Hot and Cold Desserts	