

# CERTIFICATE (LEVEL 1)



**Discover Your Culinary Potential and Experience  
a Spectrum of Flavors for Only S\$1,200!**

## COURSE OVERVIEW & HIGHLIGHTS

- 7 Modules | 45 Hours
- Eligible for beginners or with no experience
- 100% online & self-paced
- Certificate upon completion
- Recognized by WorldChefs Association
- Taught by industry-leading chef educators

DELIVERED BY:



PARTNER OF:



RECOGNISED BY:



**RATED THE BEST CULINARY  
ACADEMY, YEAR ON YEAR  
SINCE 2016!**



Culinary Arts Food & Beverages Management





# CULINARY ARTS CURRICULUM

## CERTIFICATE - LEVEL 1 | 7 MODULES

### OVERVIEW AND ORIENTATION

- Course Introduction & Orientation

#### MODULE

# 1

### FUNDAMENTALS OF FOOD SAFETY AND HYGIENE

- Course Introduction
- Regulations and Standards on Food and Beverage Hygiene
- Good Personal Hygiene & Prevention of Foodborne Illnesses
- Importance of Preventing Cross-Contamination
- Maintaining Food Hygiene During Food Transportation
- Importance of Keeping Premises & Effective Pest Control
- Module Assessment
- Teaching & Learning 4 (TL4) Session

#### MODULE

# 2

### FUNDAMENTALS OF WORKPLACE SAFETY

- Course Introduction
- Importance of Maintaining a Safe Work Environment and Reducing Risk of Injury
- Identification of Unsafe Equipment and Hazardous Situations
- First Aid & Fire Extinguishers
- Industry Best Practices in Risk Control Measures
- Hazard Analysis & Critical Control Points Management system (HACCP)
- Module Assessment
- Teaching & Learning 4 (TL4) Session

#### MODULE

# 3

### WESTERN COLD DISH PREPARATIONS (PART 1)

- Course Introduction
- Types and Uses of Tools and Equipment Required for Different Cooking Techniques
- Types, Characteristics, Functions and Quality of Ingredients
- Accurate Cooking: Essential Methods for Measuring Ingredients, Converting Units, and Calibrating Equipment
- The Art of Knives: Exploring Blade Steel Properties, Handle Materials, and Maintenance Tips
- Mastering Western Cold Dishes: From Salads and Charcuteries to Confits and Rillettes
- From Storage to Safety: Best Practices for Ingredients, Garnishes, and Workplace Health
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

#### MODULE

# 4

### WESTERN COLD DISH PREPARATIONS (PART 2)

- Course Introduction
- Crafting the Perfect Sandwich: Bread Bases, Fillings, and the Science of Grilling
- Wraps Unwrapped: Warming Techniques, Quality Tips, and Presentation Guidelines
- Food, Workplace Safety and Health Requirements
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session



MODULE  
**5**

**SEAFOOD STORAGE AND FABRICATION**

- Course Introduction
- Tools & Equipment Used to Fabricate Fish and Seafood
- Mastering Seafood: Identifying Types, Characteristics, and Freshness Indicators
- The Art of Seafood Fabrication: Detailed Processes for Gutting, Cleaning, and Portion Control
- Importance of Reserving Other Parts of Seafood for Other Purposes
- Perfecting Seafood: Best Cooking Methods for Various Types of Fish and Seafood
- Shellfish Mastery and Fabrication
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE  
**6**

**MEAT STORAGE AND FABRICATION (PART 1)**

- Course Introduction
- Tools and Equipment Used in Fabricating Poultry
- Comprehensive Guide to Meat and Poultry: Types, Parts, Quality Indicators, and Primal Cuts
- Mastering Meat Fabrication: Techniques for Poultry, Chicken, and Beef Preparation
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE  
**7**

**MEAT STORAGE AND FABRICATION (PART 2)**

- Course Introduction
- Tools and Equipment Used in Fabricating Meat
- Exploring Meat Varieties: Quality Indicators and Characteristics of Veal, Lamb, Pork, and Game Meat
- From Fabrication to Storage: Essential Skills for Lamb, Veal, and Overall Meat Quality
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

**FINAL**

**FINAL ASSESSMENTS**

- Written Assessment
- Practical Assessment

