

Designed by At-Sunrice GlobalChef Academy

# DIPLOMA (LEVEL 4)



## Achieve Culinary Excellence: Earn an Online Diploma in Culinary Arts for S\$2,000!

### **COURSE OVERVIEW & HIGHLIGHTS**



Must have 3 years of experience or an Advanced Certificate in a related field

100% online & self-paced

**Online Diploma upon completion** 

**Recognized by WorldChefs Association** 

Taught by industry-leading chef educators





Culinary Arts Food & Beverages Management

AT-SUNRICE.COM/DIGICHEFACADEMY/CULINARY-ARTS

## **CULINARY ARTS CURRICULUM**

## **DIPLOMA - LEVEL 4 | 4 MODULES**

#### **OVERVIEW AND ORIENTATION**

**Course Introduction & Orientation** 

MODULE

#### **QUALITY ASSURANCE MONITORING AND MANAGEMENT**

- **Course Introduction**
- Introduction to Quality Audit and Management
- Highlight Deviations From Quality Standards to **Management for Corrective Actions**



The Evolution of Quality Management: **Understanding New Standards and Practices** 

- Mastering Quality Audits: Essential Principles and SOPs for Accurate Assessments
- From Audit to Action: Finalizing Outcomes and **Ensuring Quality Standards**
- Module Assessment
- Teaching & Learning 4 (TL4) Session

#### **ORGANISATION AND TEAM MANAGEMENT**

- **Course Introduction**
- Driving Results: How to Monitor Team Performance with Organizational Guidelines
- Transform Your Workplace: Strategies for **Communicating Ideas and Performance Effectively**
- Collaborate for Success: Developing and Assessing **Options for Optimal Outcomes**
- Empower Your Team: Guidance and **Opportunities for Idea Contribution**
- Harness the Power of Delegation: Enhancing **Team Dynamics and Performance** 
  - Module Assessment
  - Teaching & Learning 4 (TL4) Session

#### MODULE

#### UNDERSTANDING AND MANAGING INVENTORY OPERATIONS



- **Course Introduction**
- Types of Inventories
- Handling, Ordering & Returning Products
- **Stock Discrepancies & Transfers**
- Legal Requirements

- Receiving & Storing Documentation
- Labelling, Tagging & Signage
- Maintenance of F&B Inventory
- Module Assessment

MODULE

### **Stock Rotation of Products**

#### Teaching & Learning 4 (TL4) Session

#### **TEAM DEVELOPMENT AND COACHING**

- **Course Introduction**
- Unlocking Growth: Identifying Key Learning and **Development Opportunities**
- **Empower Leaders: Coaching and Mentoring Techniques for Effective Team Leadership**

### FINAL

#### **FINAL ASSESSMENTS**

- Written Assessment
- **Practical Assessment**

- Guiding Excellence: Best Practices for **Communicating Expectations and Providing** Feedback
- **Empower Growth: Effective Strategies for** Learning and Skill Advancement
- Module Assessment
- Teaching & Learning 4 (TL4) Session

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