

HIGHER CERTIFICATE (LEVEL 2)



Become an Expert in Beverage Operations and Wine Service: All Essential and Advanced Courses for Just S\$1,800!

COURSE OVERVIEW & HIGHLIGHTS

- 7 Modules | 45 Hours
- Must have 1 year of experience in a related field
- 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



FOOD & BEVERAGE MANAGEMENT CURRICULUM

HIGHER CERTIFICATE - LEVEL 2 | 6 MODULES

OVERVIEW AND ORIENTATION

- Course Introduction & Orientation

MODULE

1

ESSENTIAL ALCOHOLIC BEVERAGE OPERATIONS (PART 1)

- Course Introduction
- Types of Glasswares
- Recipes and Methods of Preparing Standard Alcoholic Beverages
- Types of Cocktails
- Characteristics and Types of Beer
- Characteristics and Types of Spirits
- Techniques to Prepare Standard Alcoholic Beverages
- Pairing of Alcoholic Beverages With Food
- Responsible Service and Consumption of Alcohol
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

2

ESSENTIAL ALCOHOLIC BEVERAGE OPERATIONS (PART 2)

- Course Introduction
- Various Brands Distilleries and Portfolio of Spirits and Their Distillation Processes
- Types, Characteristics and Indicators of Quality of Ingredients Used for Alcohol Preparation
- Safety Guidelines When Dealing With Ingredients Used to Prepare Non-standard Alcoholic Beverages
- Methods, Techniques and Science Behind Advance Beverage Preparation Techniques
- Variations of Flavour Pairing Techniques in Accordance With Organizational Procedures & Recipes
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

3

ESSENTIAL ALCOHOLIC BEVERAGE OPERATIONS (PART 3)

- Course Introduction
- Alternative Sources of Alcoholic Beverage Garnishes, Bitters, Sours and Supplies
- Market Trends That Determine Certain Beverage Preferences
- Identify New Alcoholic Beverage Trends and Products
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

4

ADVANCED WINE SERVICE SKILLS AND TECHNIQUES (PART 1)

- Course Introduction
- Classification of Wines Based on the Types of Grape Varieties, Provenance and Year of Harvest.
- Types of Information Provided on the Wine Label
- Basic Techniques of Sight, Smell and Taste Sensory Analysis
- Techniques of Presenting, Opening, Decanting and Serving Wines
- Types of Drinkware and Serving Temperature
- Guidelines for Food & Wine Pairing
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE
5

ADVANCED WINE SERVICE SKILLS AND TECHNIQUES (PART 2)

- Course Introduction
- Principles of Wine Production
- Rosé Wine Production
- Sparkling Wine Production
- World Wine Regions
- Components of a Grape
- Storage of Wine
- Different Types of Grapes, Their Anatomy and the Importance of Growing Environments
- Techniques of Wine Tasting and Formal Wine Tasting Notes
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE
6

ADVANCED WINE SERVICE SKILLS AND TECHNIQUES (PART 3)

- Course Introduction
- Market Trends That Determine Wine Preferences
- Alternative Sources of Wine Supply
- Module Assessment
- Teaching & Learning 4 (TL4) Session

FINAL

FINAL ASSESSMENTS

- Written Assessment
- Practical Assessment

