

# SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL  
(SINGAPORE)

## WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS) (PART-TIME)

### BE CERTIFIED BY THE PIONEER SCHOOL OF HOSPITALITY

Validate your skills by the one and only industry school in Singapore  
and be recognized as one of our illustrious alumni!



***Chef Steven Lim***  
*Head Chef, KPO Cafe and Bar*

**37 WEEKS**  
Course Duration  
After Approved  
Exemptions

Up to **70%**  
SSG Funding for  
Singaporeans /  
Singapore PRs  
LTVP+ Holders

Supported by ESG  
SkillsFuture Study  
Award worth \$5,000.00!

*(Please note that the Study Award  
is not guaranteed and applications  
will be assessed holistically.  
Please visit SkillsFuture Study  
Award\* for full information.)*

Call us to find out more!

*\*<https://tinyurl.com/myskillsfuture-ESG>*

For enquiry, kindly contact SHATEC's appointed agent:  
Jobmatch Recruitment Pte Ltd  
Tel: +65 6265 7957 / +65 6265 7975  
Email: [enquiry@jobmatch.com.sg](mailto:enquiry@jobmatch.com.sg)  
WhatsApp: +65 8028 7288



**21 Bukit Batok Street 22,  
Singapore 659589**

This course provides students with a holistic overview of the world of culinary arts as they learn culinary principles, management science, and contemporary dining concepts and cuisines, with real-life practice in industrial and commercial kitchens.

### PROGRAMME INTAKES

Please refer to the SHATEC website ([www.shatec.sg](http://www.shatec.sg)) for the detailed intake schedule.

### MODE OF STUDY

#### Part-Time

The average teacher-to-student ratio is 1:36 for theory lessons and 1:18 for practical lessons.

### ASSESSMENT FRAMEWORK

Theory and practical examinations, practical exercises, presentations, written assignments, projects and class participation.

### DURATION & STRUCTURE

#### 37 weeks (with approved exemptions)\*

Participants will be expected to complete 9 skills. The programme will be conducted once a week 9.00am – 6.00pm.

\*Please find full details of the programme information on the SHATEC website at [www.shatec.sg](http://www.shatec.sg).

### ENTRY REQUIREMENTS

1. Minimum 2 GCE 'N' Level / Any WSQ Certificate in Food Services / Qualifications of equivalent standard
2. At least one of the following proficiency levels in English:
  - Pass in GCE 'N' Level English
  - Band 5.0 in IELTS
  - Minimum score of 61 points (internet-based total) in TOEFL
  - Pass in SHATEC English Test
3. Relevant work experience in the industry
4. International applicant must have a valid work pass throughout the entire course

### QUALIFICATION

Diploma in Food Services (Culinary Arts) awarded by SkillsFuture Singapore

## PROGRAMME OUTLINE

#### CERTIFICATE LEVEL (TGS-2020513488)

1. **Food Hygiene\***
  - Food Safety Course Level 1
2. **Basic Skills for Kitchen Operations\***
  - Demonstrate Basic Knife Skills
  - Receive and Store Products
  - Maintain Safe and Secure Working Environments
  - Prepare Western Cold Sauces
3. **Professional Development 1\***
  - Project a Positive and Professional Image

#### HIGHER CERTIFICATE LEVEL (TGS-2020513081)

4. **Fundamentals of Western Cooking\***
  - Prepare Equipment and Ingredients
  - Prepare Western Foundation Sauces
  - Prepare Basic Western Stocks and Soups
5. **Principles of Western Cooking\***
  - Prepare Fish and Seafood for Cooking
  - Prepare Basic Western Egg and Dairy Products
  - Demonstrate Basic Dry Heat Cooking Methods
  - Demonstrate Basic Moist Heat Cooking Methods
  - Prepare Vegetables, Fruits, Nuts and Mushrooms
  - Prepare Basic Western Grains and Legumes
  - Prepare Cold Plates and Garnishes
6. **Restaurant Service Skills for Chefs\***
  - Interact and Serve Food and Beverage Customers
  - Prepare for Service (Mise En Place)
  - Provide Go-the-Extra-Mile Service

#### ADVANCED CERTIFICATE LEVEL (TGS-2020513583)

7. **Advanced Culinary Techniques\***
  - Demonstrate Advanced Dry Heat Cooking Techniques
  - Demonstrate Advanced Moist Heat Cooking Techniques
  - Demonstrate Sous Vide Method
8. **Food Quality Management\***
  - Conduct Food and Beverage Hygiene Audits
  - Supervise Quality Procedures
9. **Pastry and Baking Techniques\***
  - Demonstrate Baking Techniques, Mixing Methods, and Piping Skills
  - Prepare Sweet and Savoury Fillings, Sauces and Creams
10. **Food Nutrition\***
  - Understand Nutritional Knowledge and Dietary Requirements
11. **Communication Skills\***
  - Facilitate Effective Communication and Engagement at the Workplace
12. **Professional Development 2\***
  - Develop Self to Maintain Professional Competence at Supervisory Level
13. **Practicum\***

#### DIPLOMA LEVEL (TGS-2018503484)

14. **Specialty Cuisines**
  - Prepare Various Types of Cuisines
  - Prepare Advanced Western Salads and Garnishes
15. **Specialty Pastries and Desserts**
  - Prepare Dry Heat and Moist Heat Asian Desserts
  - Bake for Health
16. **Restaurant Concepts**
  - Apply Food and Beverages Concepts and Set-up
17. **Food Production Management**
  - Supervise Food Production
  - Maintain Inventories
18. **Food and Beverage Cost Control for Chefs**
  - Manage Cost and Quality Controls
19. **Problem Solving Skills for Managers**
  - Solve Problems and Make Decisions at Managerial Level

\*Applicants with relevant work experience may be eligible for exemptions in relevant subjects and Industrial Attachment and as such complete the course in 37 weeks.

Please refer to Admission Details for Students (Annex to Programme Brochures) for further information on:

1. Entry Requirements 2. Programme Fees 3. Miscellaneous Fees 4. The Committee for Private Education and EduTrust Certification 5. Student Protection (Fee Protection Scheme and Medical Insurance Scheme) 6. Refund, Withdrawal, Transfer / Deferment Process 7. Admission Procedures