

HIGHER NITEC IN CULINARY ARTS (2 YEARS)

CERTIFICATION

Credits required for certification:

Sector Foundation Modules	: 6
Cluster Core Module	: 3
Specialisation Modules	: 33
Internship Programme Module	: 8
Life Skills Modules	: 9
Cross-Disciplinary Core Modules	: 6
Elective Modules	: 4
Total	: 69

COURSE STRUCTURE

Module Title	Credits
SECTOR FOUNDATION MODULES	
Safety & Hygiene	3
Sustainability & Care Economy	3
CLUSTER CORE MODULE	
Culinary & Pastry Kitchen Preparation	3
SPECIALISATION MODULES	
Stocks, Sauces & Soups	3
Accompaniments & Side Dishes	3
Kitchen Practicum	3
Main Course Preparation I	3
Appetisers, Cold Food & Snacks	3
Basic Desserts	3
Advanced Cooking Techniques	3
Main Course Preparation II	3
Ethnic Cuisine	3
Recipe Planning & Costing	3
Catering Organisation & Production	3
INTERNSHIP PROGRAMME MODULE	
Internship Programme	8
CROSS-DISCIPLINARY CORE MODULES	
Digital Marketing & Visual Imagery	3
Introduction to Food Manufacturing	3
ELECTIVES (COURSE SPECIFIC)	
Health & Wellness Alternatives	2
Traditional Asian Desserts & Sweets	2
ELECTIVES (GENERAL) AND LIFE SKILLS MODULES	
For details, click here	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Sector Foundation Modules

Safety & Hygiene

On completion of this module, students should be able to apply knowledge and skills to follow workplace safety and food safety procedures and standards according to regulations, practice good personal hygiene, handle and store food safely and maintain cleanliness of utensils, equipment, service and storage areas and attend to accidents and emergencies.

Sustainability & Care Economy

On completion of this module, students should be able to determine areas of work where changes can be made to support sustainability and care economy practices and develop communication collaterals for stakeholders.

Cluster Core Module

Culinary & Pastry Kitchen Preparation

On completion of this module, students should be able prepare for operations, prepare ingredients, according to food hygiene and safety requirements, maintain inventory and demonstrate proficiency in basic culinary and pastry techniques.

Specialisation Modules

Stocks, Sauces & Soups

On completion of this module, students should be able to prepare a specified range of stocks, sauces and soups.

Accompaniments & Side Dishes

On completion of this module, students should be able to cook a specified range of starch, tofu and vegetable dishes.

Kitchen Practicum

On completion of this module, students should be able to prepare mise en place and cook a specified range of dishes.

Main Course Preparation I

On completion of this module, students should be able to prepare and cook a specified range of main dishes consisting of fish and seafood.

Appetisers, Cold Food & Snacks

On completion of this module, students should be able to prepare a range of appetizers, salads and snacks.

Basic Desserts

On completion of this module, students should be able to prepare a specified range of Asian and Western cold and hot desserts.

Advanced Cooking Techniques

On completion of this module, students should be able to apply advanced cooking techniques to produce a range of dishes using specialised cooking techniques customised to consumers' preferences.

Main Course Preparation II

On completion of this module, students should be able to prepare and cook a specified range of Asian and Western main dishes consisting of cured meat, meat and poultry.

Ethnic Cuisine

On completion of this module, students should be able to prepare and cook a specified range of ethnic dishes.

Recipe Planning & Costing

On completion of this module, students should be able to write recipes, calculate recipe costs and prepare budget.

Catering Organisation & Production

On completion of this module, students should be able to carry out food production for catering events and set up for a buffet.

Internship Programme Module

Internship Programme

Students will go on a 6-month industry attachment at a restaurant/food and beverage outlet in hotels to gain hands-on practical training in a real-work environment.

Cross-Disciplinary Core Modules

Digital Marketing & Visual Imagery

On completion of this module, students should be able to apply the fundamentals of photography to help in the organisation's digital marketing efforts through social media platforms.

Introduction to Food Manufacturing

On completion of this module, students should be able to identify a food product suitable for mass production, identify supply, sales and distribution channels, develop the recipe, identify tools and equipment required as well as the post production requirements.

Electives (Course Specific)

Health & Wellness Alternatives

On completion of this module, students should be able to master the art of creating delectable healthy food by substituting traditional ingredients with nutritious alternatives.

Traditional Asian Desserts & Sweets

On completion of this module, students should be able to prepare a variety of traditional Asian desserts and sweets, mastering techniques, ingredients and cultural significance.

Electives (General) and Life Skills Modules

For details, click [here](#).