

HIGHER NITEC IN CULINARY ARTS (3 YEARS)

CERTIFICATION

Credits required for certification:

Sector Foundation Modules	: 12
Cluster Core Modules	: 6
Specialisation Modules	: 39
Internship Programme Modules	: 12
Life Skills Modules	: 10
Cross-Disciplinary Core Modules	: 12
Elective Modules	: 6
Total	: 97

COURSE STRUCTURE

Module Title	Credits
SECTOR FOUNDATION MODULES	
Hospitality Communications	3
Safety & Hygiene	3
Sustainability & Care Economy	3
Introduction to Accommodation & Food Services	3
CORE MODULES	
Culinary & Pastry Science	3
Culinary & Pastry Food Preparation	3
SPECIALISATION MODULES	
Stocks, Sauces & Soups	3
Main Course Preparation I	3
Accompaniments & Side Dishes	3
Kitchen Practicum I	3
Kitchen Practicum II	3
Appetisers, Cold Food & Snacks	3
Kitchen Practicum III	3
Advanced Cooking Techniques	3
Main Course Preparation II	3
Ethnic Cuisine	3
Basic Desserts	3
Recipe Planning & Costing	3
Catering Organisation & Production	3
INTERNSHIP PROGRAMME MODULES	
Internship Programme 1	4
Internship Programme 2	8
CROSS-DISCIPLINARY CORE MODULES	
Digital Marketing & Visual Imagery	3

Module Title	Credits
Introduction to Food Manufacturing	3
Introduction to Hospitality Accounting	3
Becoming an Entrepreneur	3
ELECTIVES (COURSE SPECIFIC)	
Health & Wellness Alternatives	2
Gastronomy Appreciation	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

Hospitality Communications

On completion of this module, students should be able to communicate efficiently at a functional level within the workplace. This includes the ability to respond effectively to enquiries, create business documents and deliver oral presentation with confidence.

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.

Introduction to Accommodation & Food Services

On completing this module, students should be able to articulate a good understanding of the hospitality industry, and be aware of the career prospects and the hospitality industry's expectations of service excellence.

Cluster Core Modules

Culinary & Pastry Science

On completion of this module, students should be able to optimize ingredient selection, process ingredients according to food hygiene and safety requirements and carry out basic food evaluation.

Culinary & Pastry Food Preparation

On completion of this module, students should be able to prepare for operations, prepare ingredients, 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.

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.

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 I

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

Kitchen Practicum II

On completion of this module, students should be able to consolidate their skills and knowledge acquired through additional hands-on practice in the kitchen in preparation for industry attachment.

Appetisers, Cold Food & Snacks

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

Kitchen Practicum III

On completion of this module, students should be able to further practice their skills and knowledge in the kitchen.

Advanced Cooking Techniques

On completion of this module, students should be able to apply advanced cooking techniques to produce a range of dishes customised to consumers' palate and preference.

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.

Basic Desserts

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

Recipe Planning & Costing

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

Catering Organisation and Production

On completion of this module, students should be able to manage food catering events which include preparing purchase list, receiving supplies from vendors, producing catered food in teams, and implementing workplace safety and health policies and procedures.

Internship Programme Modules

Internship Programme 1

Students will go on a 3-month industry attachment at a restaurant/food and beverage outlet in hotels to gain hands-on practical training in a real-work environment.

Internship Programme 2

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.

Introduction to Hospitality Accounting

On completion of this module, students should be able to record a business transaction, identify key functions of accounting documents such as a ledger, bank statement and cash flow statement, statements of income and financial position.

Becoming an Entrepreneur

On completion of this module, students should be able to identify business opportunities within the hospitality sector, craft innovative solutions by conceptualizing and articulating their ideas, and effectively employ marketing strategies to create a business plan.

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.

Gastronomy Appreciation

On completion of this module, students should be able to demonstrate a deeper understanding of ingredients and how flavors are created.

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](#).