

Higher Nitec in Culinary Arts

HF3CA

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3 month IA Duration

FB43008FPE

1. Apply communication skills to workplace tasks
2. Respond to enquiries and requests
3. Create business documentations
4. Maintain personal and workplace hygiene
5. Maintain safety and health of the individual
6. Attend to accidents and emergencies
7. Carry out sustainability and care economy practices at work
8. Deliver service excellence
9. Select and process ingredients
10. Prepare for operations
11. Prepare ingredients
12. Maintain inventory
13. Demonstrate basic baking and cooking techniques

HF3CA, HF2CA, HFXCA

Higher Nitec in Culinary Arts

6 month IA Duration

FB53005FPE

FB53006FPE

1. Prepare basic stocks, glazes, gravies and sauces
2. Prepare soups (thin, thick, special, national)
3. Store stocks, sauces and soups
4. Cook egg and tofu dishes
5. Prepare fish and seafood dishes
6. Prepare starch dishes (grain, rice, noodles, pasta, potatoes)
7. Prepare salads with dressings and vegetable dishes
8. Prepare meat and poultry dishes
9. Prepare food using advanced cooking techniques (sous vide, pressure)
10. Prepare appetisers, snacks and fruits
11. Cook cured meat
12. Carve meat, poultry and fish at food station
13. Prepare ethnic appetisers and snacks
14. Prepare ethnic meals (vegetables, sides, meat, poultry, fish, seafood)
15. Prepare basic desserts (pastries, cakes, hot and cold desserts)
16. Plan menu
17. Develop recipe
18. Compute recipe cost
19. Determine price of menu items
20. Manage food catering events
21. Prepare purchase list for food production
22. Receive supplies from vendors
23. Prepare for catering event in teams