

SCHOOL OF HOSPITALITY (SOH)

- Want to embody the spirit of excellence and be unforgettable?
- At SOH, you will learn to deliver top-notch customer experience with passion, pride, and professionalism, through innovation and technologies. Let your actions transform ordinary interactions into endless possibilities for extraordinary memorable experiences.

Current Course Title	Demonstrates Passion or Interest in:	Portfolio (What goes into the portfolio)	Interview (Estimated duration and possible topics/questions covered)
Events & Project Management	<ul style="list-style-type: none"> • Events and project management • Digital events and technology • Social media and campaign management • Entrepreneurship in events • Tourism and travel • Attractions management • Sustainability in events • Live entertainment and special event management • Overseas employment opportunities 	<ul style="list-style-type: none"> • Participation in events related competitions • Participation in social media competitions • Participation in community or grassroots activities in events management roles • Involvement in organising events in or out of school • Involvement in entrepreneurship activities • Participation in trainings/courses/CCAs related to events management • Blog posts on events, tourism, travel or attractions • Social media posts done for school or commercial purpose • Photography work (documentation of school events, school trips, etc.) • Leadership roles in and out of school • Videography work (documentation of school events, school trips, etc.) • Posters, flyers, and other publicity collaterals designed for school • Relevant ApLMs* 	<ul style="list-style-type: none"> • Duration: 10 - 15 minutes • Reason for choosing the course • Understanding of the course • Prior experience in preparing and/or managing events • Future education, career plans, and the course relevance • Involvement in community work and its learning points • Prior experience in leadership roles

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<p>Hospitality & Tourism Management</p> <p>with majors in:</p> <ul style="list-style-type: none"> • Customer Experience & Innovation • Sales & Revenue Management • Sustainable Tourism 	<ul style="list-style-type: none"> • Business • Entrepreneurship • Service marketing • Experience management • Analytics on customer trends • E-commerce business • Retail management • Digitalisation and service technology • Attractions management • Managing hospitality and tourism businesses • Events and project management • Overseas employment opportunities 	<ul style="list-style-type: none"> • Certificates of achievement/ awards • CCA records, including any evidence of leadership & team skills and/or involvement in service-learning programmes • Evidence of interest and ability such as: <ul style="list-style-type: none"> • Participation in related projects, competitions, and/ or work attachments • Participation in related ApLMs* and/or other workshops/events • Recommendation letters/ testimonials from teachers/ coaches • Relevant work experiences • Hobbies that validate interest in the field of study • Other relevant documents to support your application 	<ul style="list-style-type: none"> • Duration: 10 minutes • Knowledge and interest about the field of study or industry • Future education, career plans, and the course relevance • Relate prior experience in, or reflection on, customer service, entrepreneurship or sustainable tourism. • Desired professions and reason why • Reason for choosing the course • Understanding of the course
<p>Hotel & Leisure Management</p>	<ul style="list-style-type: none"> • Hotel and leisure management • Front office operations • Housekeeping operations • Concierge operations • Accommodations and Reservations management • Hospitality revenue optimisation • Food and beverage operations 	<ul style="list-style-type: none"> • Community engagements with the public • Planning and coordination of school or community events • Participation in trainings/ courses/CCAs related to the hospitality service or community service • Blog posts • Social media posts done for school or commercial purpose • Photography work (documentation of school events, school trips, etc.) • Videography work (documentation of school events, school trips, etc.) 	<ul style="list-style-type: none"> • Duration: 10 - 15 minutes • Reason for choosing the course • Understanding of the course • Knowledge and interest about the field of study or industry

Current Course Title	Demonstrates Passion or Interest in:	Portfolio (What goes into the portfolio)	Interview (Estimated duration and possible topics/questions covered)
	<ul style="list-style-type: none"> • Guest experience management • Sales and marketing • Overseas employment opportunities 	<ul style="list-style-type: none"> • Posters, flyers, and other publicity collaterals designed for school • Relevant part-time work done in the service or hospitality industry • Relevant ApLMs* 	<ul style="list-style-type: none"> • Future education, career plans, and the course relevance
Restaurant & Culinary Management	<ul style="list-style-type: none"> • Food services management • F&B digital marketing • Pastry and baking • Culinary R&D • Food services sales and distribution • Wine and beverage management • Culinary arts • Service & culinary national competitions • Entrepreneurship in F&B • Food sustainability 	<ul style="list-style-type: none"> • Culinary recipes • Pictures of culinary items they have prepared • Participation in F&B competition • Community activities involving the production or service of F&B • Compilation of F&B related articles • Involvement in entrepreneurship activities • Participation in trainings/courses/CCAs related to F&B e.g. barista skills • Blog posts • Social media posts done for school or commercial purpose • Photography work (documentation of school events, school trips, etc.) • Videography work (document school events, school trips, etc.) • Posters, flyers, and other publicity collaterals designed for school • Relevant ApLMs* 	<ul style="list-style-type: none"> • Duration: 10 - 15 minutes • Reason for choosing the course • Understanding of the course • Prior experience in preparing culinary items • Future education, career plans, and the course relevance • Aspiration to set up own F&B business • Involvement in community work and its learning points

*Applied Learning Modules (ApLM) are enrichment modules that broaden the learning experiences of students and complement the secondary school curriculum with a focus on the practical application of knowledge.

For more information, visit <https://www.rp.edu.sg/education/outreach/aplms/>