

HIGHER NITEC IN CULINARY ARTS [FOR NITEC PROGRESSION STUDENTS (1-YEAR)]

CERTIFICATION

Credits required for certification:

| | |
|-----------------------------|------------|
| Core Modules | : 16 |
| Internship Programme Module | : 8 |
| Life Skills Modules | : 3 |
| Elective Modules | : 2 |
| <hr/> Total | <hr/> : 29 |

COURSE STRUCTURE

| Module Title | Credits |
|--|---------|
| CORE MODULES | |
| Advanced Cooking Techniques | 4 |
| Food Nutrition and Sensory Analytics | 4 |
| Menu Formulation and Cost Control | 4 |
| Catering Organisation and Production | 4 |
| INTERNSHIP PROGRAMME MODULE | |
| Internship Programme | 8 |
| ELECTIVES (COURSE SPECIFIC) | |
| Interpreting Data for Food & Beverage Operations | 2 |
| Fundamentals of Hawker Entrepreneurship | 3 |
| Fundamentals of Western Cuisine | 3 |
| 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

Core Modules

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.

Food Nutrition and Sensory Analytics

On completion of this module, students should be able to recommend healthy food choices to customers, and perform sensory evaluation of dishes using their five senses.

Menu Formulation and Cost Control

On completion of this module, students should be able to formulate customised menu and recipe, and manage budget for kitchen operation.

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 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.

Electives (Course Specific)

Interpreting Data for Food & Beverage Operations

On completion of this module, students should be able to generate data from Point-of-Sale (POS) system, organise data using Pivot Table and interpret data.

Fundamentals of Hawker Entrepreneurship

On completion of this module, students should be able to set up hawker stall as well as prepare ingredients, spice mix and a range of hawker dishes according to specified recipes.

Fundamentals of Western Cuisine

On completion of this module, students should be able to demonstrate basic knife skills, prepare basic stocks, basic sauces, clear soup (consommé) and a range of main dishes according to specified recipes.

Electives (General) and Life Skills Modules

For details, click [here](#).