

ITE TECHNICAL DIPLOMA IN  
**CULINARY  
ARTS WITH  
RESTAURANT  
MANAGEMENT**



In collaboration with





## **BENEFITS**

Opportunities to complete the final internship in France, in a renowned restaurant selected by Institut Lyfe.

Opportunities to participate in a student exchange programme in France.

A joint diploma conferred by Institut Lyfe and ITE.

## **ACADEMIC PATHWAYS\***

Pursue your bachelor's degree in Institut Lyfe, Lyon upon graduating from the Technical Diploma in Culinary Arts with Restaurant Management.

## **CAREER OPPORTUNITIES**

This Technical Diploma is your pathway to become a Chef De Partie, Assistant Chef, Restaurant Supervisor, Restaurant Manager, etc. You will also benefit from a worldwide culinary network as ITE is a member of the Alliance by Institut Lyfe.



\* Applicants are required to meet the minimum entry requirements specified for the course, as stipulated by the respective universities for admission.



## **WHY THIS COURSE?**

The ITE Technical Diploma in Culinary Arts with Restaurant Management equips you with the skills and expertise to set up and operate a restaurant, manage its culinary operations, dining events, purchasing and sales, F&B budget and conduct research and development to introduce new menus and concepts for a contemporary restaurant set-up.

**Opportunity to experience the gastronomic culture and hone your craft in Lyon, France!**

Venue

**ITE College West**

Duration

**2.5 years**  
of full-time institutional training, inclusive of 2 internship stints





## WHO CAN TAKE UP THIS COURSE?

**Singapore Citizens and Permanent Residents with the following ITE qualifications may apply**

### **GPA of 2.0 and above**

- *Higher Nitec* in Culinary Arts
- *Higher Nitec* in Hospitality Operations
- *Higher Nitec* in Pastry & Baking

### **GPA of 3.0 and above**

- *Nitec* in Asian Culinary Arts
- *Nitec* in Food & Beverage Operations
- *Nitec* in Hospitality Operations
- *Nitec* in Pastry & Baking
- *Nitec* in Western Culinary Arts

*Applicants with qualifications not listed above can be considered on a case-by-case basis.*

**Applicants with at least 1 year of work experience in culinary arts can be considered for admission if they meet the following academic requirements:**

- Relevant ITE CET *Higher Nitec* in Services (GPA of 2.0 and above)
- Relevant ITE CET *Nitec* in Services (GPA of 3.0 and above)
- Relevant Workforce Skills Qualification (WSQ) diplomas and Level 6 WSQ Workplace Literacy and Workplace Numeracy

**Working adults with at least 2 years of relevant work experience can be considered for admission**

**Shortlisted applicants must attend an interview and pass a pre-admission medical examination for admission**

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*F&B is very fast-paced and this Technical Diploma course had trained us well to adapt and excel in the culinary field.*

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## **MS ALINA HAR & MR ANDREA LIM**

Directors  
5 Senses Bistro  
Class of 2013



## **ABOUT INSTITUT LYFE**

Institut Lyfe is a member of the elite Conférence des Formations d'Excellence du Tourisme (CFET) and the AACSB global business education network.

For more than 30 years, the Institute's vocation has been to share the expertise and know-how internationally, supporting development projects in numerous countries.

[en.institutlyfe.com/institut-lyfe](https://en.institutlyfe.com/institut-lyfe)