







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.







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







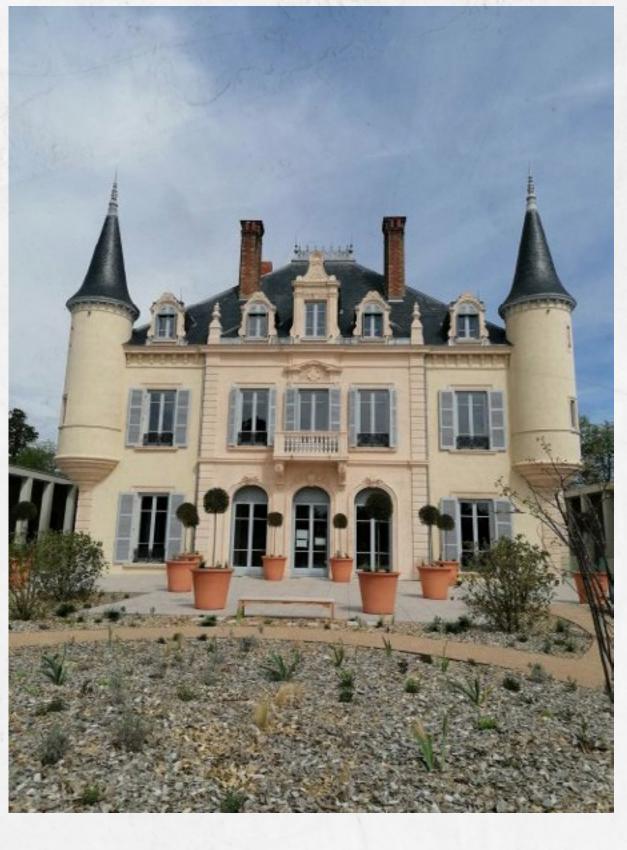
F&B is very fast-paced and this Technical Diploma course had trained us well to adapt and excel in the culinary field.

99



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