



ICAS TRAINING AND
EDUCATION COLLEGE

Our Vision: To provide quality education to foster continual growth and development for the community.

Our Mission: We are committed to impart quality skills to our students and to work in partnership with our accredited partners to meet the students' aspirations and goals beyond post-secondary education and to finally, provide an avenue towards a rewarding career path.

Culture: "Serve with pride, lead the change"

Core Values: Be committed to our student's performance, Life-long learning, Integrity & Ethics, Care for the Environment and Community

Course Details

The objective of the Diploma in Culinary & Catering Management (DCCM) is to develop student knowledge in the field of culinary skills and management with strong emphasis on practical skills and requisite knowledge and understanding in the junior to mid-level culinary operation management context.

Objectives and Expected Outcomes

On successful completion of the programme, the students will acquire:

- Intermediate skills in Culinary operations and skills
- Basic understanding of F&B business environment and supervision skills
- Basic financial competency linked to F&B and catering industry

Course Duration / Mode of Delivery

Full Time Program: 6 months of Institutional Studies

- Theory & Practical Lessons
- Workshops & Field Trips
- Class Assignment & Written Examination
- Monday to Friday (3 hours per day)

Part Time Program: 6 months of Institutional Studies

- Theory & Practical lessons
- Workshops & Field Trips
- Assignment-Based Assessment
- 2 Sessions per week (3 hours per session)

Entry Requirements

- Minimum Age: 16 years old for local, or 18 years old for foreigner
- Academic Level: Completed secondary school, or any 5 Subjects pass with Grade 5 and above at GCE 'N' Level, or any 3 subjects pass with C6 and above at GCE 'O' Level, or equivalent Certificate
- Language Proficiency: A pass in English with grade 5 and above at GCE N Level, or Pass in English with grade C6 and above at GCE O Level, or IELTS 4.5 or equivalent
- Work Experience (If Applicable): Matured candidate who is above 18 years old with at least lower secondary school education and at least 2 years of working experiences in the related field.

Course Fee

FOREIGN: S\$8,669.14

LOCAL : S\$7,920.14

(* Total Course Fee inclusive of GST)

Documents Required

- ✓ Completed application forms
- ✓ Birth certificate (with parent's names indicated)
- ✓ Highest educational qualification certificate
- ✓ Financial Statement
- ✓ Photocopy of passport
- ✓ 4 recent passport-sized photographs

Assessment

i) Each Module will be assessed via the coursework the following formats:

- Class Participation;
- Assignments;
- Written and/or Practical Examinations ;

ii) The examinations will be set and marked by ICASTEC.

Examination Schedule

Six times a year: Feb, Apr, Jun, Aug, Oct & Dec

Examination

The examinations could cover both written and practical examinations, where applicable. The written paper shall comprise multiple-choice and open-ended questions.

Eligibility for Graduation

Students are expected to attain a minimum of 40% in order to pass each examination paper.

Students who have successfully passed all required modules and achieve minimum average score of 50% will be eligible for graduation.

Should students fail in any module, one can re-register for followings with costs:

- Re-examination with revision
- Re-take entire module (with exam and revision)

Certification

Students who have completed and passed all the required modules will be awarded

- **DIPLOMA IN CULINARY AND CATERING MANAGEMENT**

Progression Path

Students are able to progress to ICASTEC Advanced Diploma in Restaurant and Catering Management (ADRCM)

Introduction to Business in Food & Beverage and Catering Industry

In this module, the students will understand the main concepts and sources of finance for the business, the need for human resource planning, and the importance of motivation in theory and in practice. Students shall learn and understand the factors that influence the scale of production, food and beverage industry regulations and compliance, the choice between different types of production process and understand how the external environment creates opportunities and threats for a business. Students will learn and understand the structure and classification of Catering Industry.

Hospitality and Business Communication

This module is intended for students to enhance their ability to communicate effectively at professional level. Students will be expected to have a general English proficiency learnt possibly at the certificate level. They will need to demonstrate their understanding and the use of the specialised language and terminology in the hospitality industry. Group discussions, presentations, debates, interview techniques, problem solving and case studies will be incorporated in order to further enhance their ability to communicate effectively.

Nutrition Safety Hygiene and Sanitation

In this module, students are taught to plan menus for specific nutritional groups and carry out the preparation and cooking of nutritional foods without excessive destruction of nutrients. On completion of this module, students are able to use information to analyze recipe and make adjustment in relation to commodity alternatives. This unit will also provide students with the ability to undertake their work in the hospitality industry adhering to hygiene, health and safety legislation and develop an understanding of the importance of and being able to maintain a hygienic and safe working environment.

Operation Finance in Food & Beverage Management

The focus of this module is to give an overview of the organization towards practical activities within a Food and Beverage environment. Students will learn the basic of food and beverage operations costing on day to day operation. This module will also introduce basic menu planning, layout and design. Students will be able to learn on the different types of menu.

Gastronomy Skills & Studies

Preparation cooking and service: Stocks, Sauces and Soups

The aim of this unit is to equip learners with the knowledge and skills required to prepare, cook and store stocks, soups and sauces.

Preparation cooking and service: Cold preparation dishes

The aim of this unit is to enable the learner to develop the necessary knowledge, understanding and skills required in preparing and presenting cold foods.

Preparation cooking and service: Meat and Poultry dishes

1. The aim of this unit is to provide learners with a rounded experience in preparing and cooking meat, poultry and offal dishes.
2. The aim of this unit is to enable learners to recognize the quality points of meat, poultry and offal with emphasis placed on the development, practice and acquisition of practical skills in preparation and cooking

Preparation cooking and service: Fish and Shellfish dishes

1. The aim of this unit is to provide learners with a sound, rounded experience in preparing and cooking fish and shellfish dishes.
2. The aim of this unit is to enable learners to recognize the quality points of fish and shellfish with emphasis on safe and hygienic practices when preparing and cooking fish and shellfish

Internship Preparatory Training (IPT)

This is to allow students to experience in real or near-real workplace environment. As Chef Trainee, the students shall perform the daily kitchen routine and take on their assigned role under the supervision of trainer-supervisor. The students shall put in practice what they learn and to work as a value member of the team.

Address:

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School Of Hospitality
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