



**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 Patisserie & Catering Management (DPCM) is to develop student knowledge in the field of patisserie skills and management with strong emphasis on practical skills and requisite knowledge and understanding in the junior to mid-level patisserie operation management context.

### Objectives and Expected Outcomes

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

- Intermediate skills in patisserie 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 Assignments & Written Examination
- Monday to Friday (3 hours per session)

**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

### 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

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

### Examination Schedule

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

### 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 PATISSERIE 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 and 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 and 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.

### **Pastry Skills & Studies**

#### **Preparation of paste based products and desserts**

In this sub-module, students are taught to prepare sweet paste, process paste to produce sweet and savoury item and select and process appropriate ingredients for all pastry task. Students are also taught on how to apply resting and recovery techniques to appropriate tasks.

#### **Preparation and baking cakes and sponges**

In this sub-module, students are taught how to prepare cakes and sponges using the traditional method and prepare sponges related product. Students are also taught to produce fruitless cakes, light, medium and heavy fruit cakes, and test and judge products to be cooked.

#### **Preparation of meringue based products and desserts**

In this sub-module, students are taught how to prepare cold, warm, boiled and Japanese meringues and macarons. Students will also be taught how to process meringue preparations to produce large and small meringue nests and saccharin, student will also be taught how to dry/bake/poach product.

This sub-module introduces students to fruit dishes using boiling, poaching, stewing, baking, frying and cold preparation methods. Student will also learn how to process ingredients appropriately to produce hot and cold dessert.

#### **Preparation of simple frozen desserts**

In this sub-module, student are taught how to prepare frozen items and process frozen items, including convenience products and cook and freeze product in accordance with recipe specification. Students will also be taught how to assemble, finish and display product.

#### **Address:**

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#### **School Of Hospitality**

**ICAS Training and Education College (ICASTE) Pte Ltd**

## Module Descriptors

### Preparation of gelatine set desserts

In this sub-module, students are taught how to prepare gelatine set desserts, test product appropriately for temperature and to ensure the correct degree of cooking has been achieved. Students will also learn how to finish, assemble and display products in accordance with establishment procedures and standards.

### Preparation of egg set desserts

In this sub-module, students are taught how to prepare egg set desserts. Student will also taught select, prepare and store equipment and use logical working methods and realistic timing.

### Preparation and baking chemically aerated products

This sub-module introduces students to the methods on preparation of chemically aerated dough. Students will also learn how to process dough to produce dough product and apply correct resting and recovery techniques..

### Preparation and cooking fruit based desserts

This sub-module introduces students to fruit dishes using boiling, poaching, stewing, baking, frying and cold preparation methods. Student will also learn how to process ingredients appropriately to produce hot and cold dessert.

### Preparation of simple frozen desserts

In this sub-module, student are taught how to prepare frozen items and process frozen items, including convenience products and cook and freeze product in accordance with recipe specification. Students will also be taught how to assemble, finish and display product.

### Preparation and baking fermented products

In this sub-module, students are taught how to prepare doughs to include, plain and wholemeal, sweet, enriched doughs using ferment, straight dough, activated dough development, hand and machine mixing. Students will also learn how to bake products according to recipe specification.

### Preparation and use of creams, fillings and glazes

In this sub-module, students are taught on prepare fillings and creams to include pastry cream, dairy creams, synthetic cream, custards, ganach, frangipane, almond paste, praline cream and simple and boiled buttercream.

### Preparation of hot and cold sauces

In this sub-module, students are taught on how to prepare hot and cold sauces. Students are also taught on how to select ingredients and equipment and test and judged sauces to be processed / cooked.

### Preparation and use of decorative mediums

In this sub-module, students are taught on how to prepare decorative mediums include chocolate compounds, chocolate couvertures, pastillage, soft icing pastes, marzipan and boiled sugar. Students are also taught how to apply chocolate decorative mediums to finish products.

### 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.

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