



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 Certificate in Culinary Skills is to develop student knowledge in the field of culinary arts with strong emphasis on practical skills and requisite knowledge and understanding in the operational level of hot kitchen environment.

Objectives and Expected Outcomes

At the end of the program, the students will have acquired:

- Fundamental skills in Culinary Arts and Hot Kitchen operations
- Understanding of Food Preparation and Cooking environment and operations.

Course Duration / Mode of Delivery

The total duration of the program is 6 months full-time comprising 3 months of theory and practical training in school and 3 months of Industrial Attachment.

- Theory Lessons
- Practical Lessons
- Work Experience

3 months of Work Experience (Industrial Attachment) is mandatory

*Subject to academic performance, interview by employer and approval from Ministry of Manpower. Should student fail to get an Industrial Attachment placement, student will have to undertake a project assignment under the supervision of trainer from the College.

Examination Schedule

Bi-Monthly Exam: Feb, Apr, Jun, Aug, Oct & Dec

Entry Requirements

- Minimum Age: 16 years old for local, 18 years old for foreigner
- Academic Level: Secondary School education, High School or equivalent
- Language Proficiency: IELTS 3.5 or equivalent

Course Fee

FOREIGN: S\$7,356.25

LOCAL : S\$6,518.44

(* 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.

iii) 3-months Work Experience is assessed through an "Industrial Attachment" Logbook.

Examination

The examination will cover both written and practical examinations. The written paper shall comprise multiple-choice 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 following 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

- **CERTIFICATE IN CULINARY SKILLS**

Progression Path

Students are able to progress to ICASTEC Diploma in Culinary and Catering Management (DCCM)

Module Descriptors

Core Modules

Personal Development and Hospitality English

This module incorporates personal development such as staff appearance, student service attitude, dealing with guest service etiquette, personal and interview skills via through theory and concept, personal experience and role play. Students will be taught to apply and use hospitality vocabulary, idiomatic expressions and abbreviations generally used in the Hospitality Industry which focuses on Listening, Speaking, Reading and Writing skills.

Food Safety and Hygiene

This module introduces students on how to practice and maintain good cleanliness and hygiene at all time. Students are also taught on how to prevent cross contamination.

Kitchen Safety

Students will learn how to take appropriate action to care for person in the event of injury. They are able to carry out workshop hazard inspection, check for fire safety equipment and recognize dangerous substances, handle and store appropriately

Introduction to Food and Beverage and Kitchen Operation

Students will learn the different roles and responsibilities in the various departments of restaurant and kitchen operation.

Customer Care and Experience

Students are taught on various methods of greeting and handling of customers, and understanding and establishing customer needs, and providing appropriate services and recovering from customer complaints.

Work Experience

The Industrial Attachment is a short-term work experience for students to have an opportunity to put into practice their knowledge and skills which they have acquired during their study into the real world workplace. This allows students to gain valuable real life experience while working under the supervision of experienced supervisor(s) and thus enhancing their learning experience. A variety of skills that can be applied may include teamwork, analytical skills, knowledge & competency acquired during their study.

Food Preparation and Cooking Modules

Garde Manger

This module introduces students to select appropriate ingredients, equipment and utensils for food preparation and cooking. Students will be taught on how to prepare cold dishes such as basic salad and salad dressing, canapés, pate and forcemeat. Student will also learn how to finish and serve dishes according to establishment styles and customer requirements.

Understanding Mis en Place

This module introduces students to preparing their workstation prior to commencing actual cooking. Basic cut and preparation of ingredients will also be taught in this module.

Preparation Cooking of Stocks, Sauces and Soups

This module introduces students to the different types of stocks, sauce and soups and the preparation methods. Student will be taught on how to select appropriate ingredient for the different types of stock, sauce and soup. They will also be taught on how to monitor the cooking process, finish and serve soup or sauces according to recipe and customer requirements.

Preparation Cooking of Meat, Poultry and Seafood

This module introduces students to the different types of poultry, meat and seafood and the preparation methods. The module will also teach student on how to check on the poultry, meat and seafood freshness and cooking of the items according to recipe

Preparation Cooking of Starch and Vegetables

This module introduces students to the different types of starch and vegetables and the preparation methods. The module will also teach student on how to check on the quality of the starch and vegetables and cooking of the items according to recipe

Asian Cuisine

This module introduces students to different Asian cuisine and techniques. Students will learn local, Chinese, Thai and Japanese cuisine and the different techniques used in this cuisine.

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School Of Hospitality

ICAS Training and Education College (ICASTEC) Pte Ltd



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ICAS Training & Education College
Co. Reg No.: 200512999K

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