



Conduct Orientation and Training

TGS-2020506118

Over the years, ICASTEC positioned as a vocational school with great passion and enthusiasm for hospitality, food and beverage, culinary and pastry with focus on leadership, entrepreneurship and management, and be recognized as a quality education institution.

At ICASTEC, we offer quality education programs as well as “after study” opportunities and progression, including internship, higher study progression locally and/or 3rd-country, and career counselling.

- Programs at ICASTEC are internationally recognised with and progression pathways
- ICASTEC recognises the importance of Holistic Education and preparation of our students for personal development, career and life
- ICASTEC offer opportunities for “After-School” Progressions



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Serve with Pride. Lead the Change.

We deliver quality education to realise our mission, vision and values via Holistic Education of “Connecting to the Real-World”, and Culture for student experience, performance and outcome, which is also our brand and branding focus. Therefore, our school culture as “**Serve with Pride, Lead the Change**”.

Upon successful completion of the course and passing all assessments, participant will be awarded with a Statement of Attainment (SOA) by SSG.

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DURATION
2 Days (16 Hours)

COURSE FEES
\$849 (excluding GST)

FOR WHOM?

- Executives
- Supervisors
- Team leaders
- Managers

COURSE CONTENT

- Create orientation and training plans, after determining needs and objectives
- Conduct orientation and on-the-job trainings and create positive learning environments
- Adapt orientation and/or training to meet learning styles
- Seek feedback from participants
- Assess the impact of training towards change in actual performance
- Adjust Training and Orientation Plans in Accordance with Organisational Procedures and Recipes, Food and Workplace Safety and Health requirements

