

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



Contact info ICASTEC Main Office@ 1 Sophia Road, #07-06/07/19, Peace Centre, Singapore - 228149

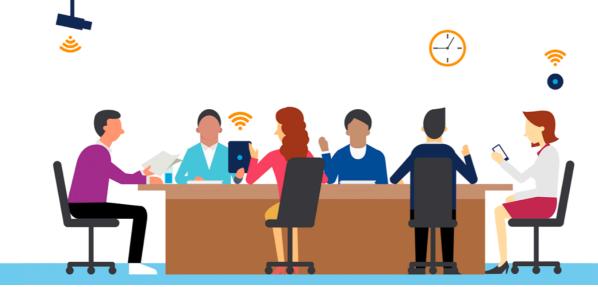
ICASTEC@ 1A Short Street #01-08 Singapore - 188210 6535 4187 enquiry@icastec.com

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.

Conduct Orientation and Training



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



SKILLS Future SG



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