

Programme Contents

Programme Name: (SCTP) Career Diploma in Culinary Arts

Qualification: Career Diploma in Culinary Arts + 26 WSQ SOAs

Levels	Modules	Description
Certificate Level	FSS-FRC-1004-1.1 Food Safety Course Level 1 (English)	The learners will be able to follow food safety and hygiene procedures and policies, as well as maintain the cleanliness and upkeep of premises.
	FSS-SCL-1006-1.1 Food and Beverage Inventory Management-1	The learners will be able to receive, check, prepare, pack, and deliver stocks with proper documentation.
	FSS-FBS-2020-1.1 Western Cold Dish Preparation-2	The learners will be able to prepare, and present Western cold dishes based on the organisation's standard menus and recipes.
	FSS-PIN-1023-1.1 Productivity Optimisation for Food and Beverages Operations-1	The learners will be able to identify work area process goals, job specifications and workplace requirements for productivity optimisation, with documentation on productivity performance.
	FSS-CEX-1040-1.1 Customer Service Excellence-1	The learners will be able to follow guidelines to provide positive customer service to a diverse range of customers.
	FSS-FBS-1003-1.1 Asian Cuisine Preparation and Cooking-1	The learners will be able to prepare ingredients and parts of Asian cuisine dishes with different types of flavouring techniques and equipment.
Higher Certificate Level	FSS-FRC-2006-1.1 Food and Beverage Quality Audit and Compliance-2	The learners will be able to participate in internal and external food and beverage quality audits. This module is essential for the learners to determine the quality checkpoints in the production process.
	FSS-FBS-1019-1.1 Specialty Cuisine Preparation and Cooking-1	The learners will be able to prepare ingredients and components of speciality cuisine dishes with different types of flavouring techniques and equipment.
	FSS-WMO-2007-1.1 Food Waste Disposal and Reduction-2	The learners will be able to dispose of food waste according to Standard Operating Procedures (SOPs).
	FSS-FBS-2015-1.1 Meat Storage and Fabrication-2	The learners will be able to fabricate meat and poultry parts for various usage and purpose. This module will help the learners to learn the intermediate skills in meat fabrication for the recipes to be learned later.
	FSS-FBS-2018-1.1 Seafood Storage and Fabrication-2	The learners will be able to fabricate seafood parts for various usage and purposes. This module will help the learners to learn the intermediate skills in seafood fabrication for the recipes to be learned later.
	FSS-FBS-2003-1.2 Asian Cuisine Preparation and Cooking-2	The learners will be able to prepare standard Asian cuisine dishes with menu-based presentations.
	FSS-FBS-2008-1.1 Food and Beverage Production Management-2	The learners will be able to plan kitchen production schedules and inspect staff's adherence to food production processes to meet required operational conditions and production outputs. It is important for the learners to understand how production management is taken care of in an industrial kitchen so that they can plan for the production process that follows later.
Advanced Certificate Level	FSS-PIN-3024-1.1 Innovation Management-3	The learners will be able to analyse work systems and processes to propose ideas and support the implementation of innovation initiatives within the functional area.
	FSS-FBS-2019-1.1 Specialty Cuisine Preparation and Cooking-2	The learners will be able to prepare standard speciality cuisine dishes with menu-based presentations.
	FSS-FBS-3003-1.2 Asian Cuisine Preparation and Cooking-3	The learners will be able to prepare complex Asian cuisine dishes using a combination of cooking techniques with fine-plated presentations.

	FSS-FBS-3006-1.2 Chinese Moist-Heat Dish Preparation and Cooking-3	The learners will be able to prepare complex Chinese moist-heat dishes using a combination of moist heat cooking techniques with fine-plated presentations.
	FSS-PDV-3002-1.1 Effectiveness Management-3	The learners will be able to facilitate personal and team effectiveness by working in teams effectively and to improve the organisation's performance.
Diploma Level	FSS-CEX-4040-1.1 Customer Service Excellence-4	The learners will be able to identify service gaps that require the implementation of corrective actions to improve service standards
	FSS-BIN-4066-1.1 Crisis Management-4	The learners will be able to execute crisis management plans which include coordinating crisis response and recovery activities, executing individual roles during disruptive events and validating crisis management plans.
	FSS-FBS-3019-1.1 Specialty Cuisine Preparation and Cooking-3	The learners will be able to prepare complex speciality cuisine dishes using a combination of cooking techniques with fine-plated presentations.
	FSS-PIN-4022-1.1 Food and Beverage Recipe Formulation-4	The learners will be able to provide suggestions and recommendations to support the process of recipe formulation for new food products. The completion of this module marks the beginning of modules with managerial competencies.
	FSS-FBS-4009-1.1 Food and Beverage Visual Merchandising Presentation-4	The learners will be able to monitor the construction and maintenance of displays to achieve balance and visual impact according to visual merchandising standards and requirements.
	FSS-FBS-4007-1.1 Food and Beverage Equipment Maintenance-4	The learners will be able to implement tools and equipment maintenance operations to maintain the performance of the tools and equipment.
	FSS-FBS-4008-1.1 Food and Beverage Production Management-4	The learners will be able to manage kitchen schedules and production processes to maintain output targets and account for deviations from production targets.
	FSS-SNA-4025-1.1 Technology Application and Implementation-4	The learners will be able to implement technology plans and assess the effectiveness of implemented new technologies on work operations or processes.