

ONSITE DOUBLE DIPLOMA [CULINARY ARTS + SDFE]

Programme Name: (SCTP) Career Diploma in Culinary Arts

Qualification Awarded: Career Diploma in Culinary Arts

SN	Modules	Description
1	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.
2	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.
3	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.
4	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.
5	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.
6	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.
7	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.
8	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.
9	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).
10	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.
11	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.
12	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.
13	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
14	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.
15	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.
16	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.

17	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.
18	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.
19	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.
20	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.
21	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.
22	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.
23	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.
24	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.
25	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.
26	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.
27	SpiceOdyssey Capstone Project (Non-WSQ)	SpiceOdyssey is the Capstone Project, which is the culmination of the 6 months of study. Students prepare culinary delights from the ten kingdoms such as Aromatics, Intoxicants, Sex & Sensuality etc.
28	Industrial Attachment	Students undergo 6 months of industrial attachment with our hotel and restaurant partners.

SPECIALIST DIPLOMA IN FOOD ENTREPRENEURSHIP		
Qualification Awarded: Specialist Diploma in Food Entrepreneurship (e-learning)		
SN	Modules	Description
1	Creative Entrepreneurship	At the end of this module, learners will be able to understand and apply the steps involved in opening, managing, and operating a successful, independent business by creating a business and marketing plan.
2	Organisational Strategizing	At the end of this module, learners will be able to analyse the elements of strategic design as it applies to the stages of planning, organizing, controlling, and budgeting.

3	Productivity Optimisation for Food and Beverage Operations	At the end of this module, learners will be able to evaluate the role of proprietorship and the characteristics needed for strong leadership and management in the food and beverage industry.
4	Risk Compliance and Governance	At the end of this module, learners will be able to explain the legal and regulatory requirements involved in creating a food and beverage
5	Workforce Diversity and Inclusion	At the end of this module, learners will be able to identify the methods used for creating an inclusive, skilled, and valued team.
6	Capstone Project	This is the culmination of the 6-month programme that allows students to use all their learned skills and knowledge to create a business plan related to the food services industry. This also forms a consolidated assessment for the six modules.

ONSITE DOUBLE DIPLOMA [PASTRY & BAKERY + SDFE]

Programme Name: (SCTP) Career Diploma in Pastry and Bakery

Qualification: Career Diploma in Pastry and Bakery

SN	Modules	Description
1	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.
2	FSS-FBS-1017-1.1 Pastry Preparation-1	The learners will be able to demonstrate an understanding of the tools and equipment, ingredients and techniques involved in the baking process of pastries. This module is essential for the learners to learn the basics of pastry preparation.
3	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. It is important for the learners to understand how to properly receive and store stocks in an industrial kitchen so that they can plan for the production process that follows later.
4	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. This module will help the learners to further recognise the benefits of productivity improvement and apply them to the
5	FSS-CEX-1040-1.1 Customer Service Excellence-1	The learners will be able to provide positive customer service to a diverse range of customers. This module will help the learners to project a professional image and cater to a diverse range of customers and their needs and expectations.
6	FSS-FBS-1004-1.1 Bread Preparation-1	The learners will be able to demonstrate an understanding of the tools and equipment, ingredients and techniques involved in the baking process of bread products. This module takes into account the basic skills and understandings from the previous module and applies them to the process of bread preparation.
7	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.
8	FSS-FBS-2004-1.2 Bread Preparation-2	The learners will be able to perform the baking of basic level standard bread. This module takes into account the basic skills and understandings from the previous module and applies them to the process of bread preparation.
9	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.

10	FSS-FBS-2017-1.1 Pastry Preparation-2	The learners will be able to bake basic level pastry products. This module takes into account the basic skills and understandings from the previous module and applies them to the process of pastry preparation.
11	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).
12	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.
13	FSS-FBS-3004-1.2 Bread Preparation-3	The learners will be able to direct the preparation of advanced levels of bread that require a certain level of attention to detail and complexity in techniques involved in the baking process. This module takes into account the basic skills and understandings from the previous module and applies them to the process of pastry preparation.
14	FSS-FBS-3010-1.1 Food Science Application-3	The learners will be able to apply food science principles in daily food preparation to preserve the nutritional qualities of
15	FSS-FBS-3017-1.1 Pastry Preparation-3	The learners will be able to direct the baking of intermediate-level pastry products that require some level of attention to detail and complexity in techniques. This module takes into account the basic skills and understandings from the previous module and applies them to the process of pastry preparation.
16	FSS-CFC-3053-1.1 E-Commerce Management-3	The learners will be able to Monitor e-commerce activities and collaboration efforts with partners. This module is essential for the learners to be able to send their products to the relevant e-commerce markets.
17	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.
18	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.
19	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.
20	FSS-FBS-4017-1.1 Pastry Preparation-4	The learners will be able to direct the baking of advanced-level pastry products that require a high level of attention to detail and complexity of techniques.
21	FSS-FBS-4010-1.1 Food Science Application-4	The learners will be able to apply food science principles in daily food preparation to enhance customers' food consumption experience.

22	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
23	FSS-PIN-4023-1.1 Productivity Optimisation for Food and Beverages Operations-4	The learners will be able to develop recommendations for productivity optimisation.
24	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.
25	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.
26	SpiceOdyssey Capstone Project (Non-WSQ)	SpiceOdyssey is the Capstone Project, which is the culmination of the 6 months of study. Students prepare culinary delights from the ten kingdoms such as Aromatics, Intoxicants, Sex & Sensuality etc.
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5	Workforce Diversity and Inclusion	At the end of this module, learners will be able to identify the methods used for creating an inclusive, skilled, and valued
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