

# Diploma in Culinary Arts Programme Syllabus



## TERM 1

- Orientation
- Food Safety Course Level 1
- Maintain Safe and Secure Working Environment
- Maintain Food & Beverage Production Environment
- Maintain Quality Control Procedures
- Prepare Equipment and Ingredients
- Demonstrate Basic Knife Skills
- Prepare Spices, Seasonings and Marinades
- Prepare Vegetables, Fruits, Nuts and Mushrooms
- Prepare Meat and Poultry for Cooking
- Prepare Fish and Seafood for Cooking
- Demonstrate Basic Dry Heat Cooking Methods
- Demonstrate Basic Moist Heat Cooking Methods
- Prepare Basic Western Stocks and Soups
- Prepare Western Foundation Sauces
- Prepare Cold Plates and Garnishes
- Prepare Pasta
- Prepare Basic Indian Breads
- Make Basic Breads
- Make Muffins and Scones
- Solve Problems and Make Decisions at Operational Level
- Cultivate a Productivity and Innovative Mindset
- Interact and Serve F&B Customers

## TERM 2

- Facilitate Effective Communication and Engagement at the Workplace
- Supervise Quality Procedures
- Facilitate Effective Work Teams
- Maintain Workplace Safety and Health Policies and Procedures
- Establish Relationships for Customer Confidence
- Demonstrate Advanced Moist Heat Cooking Techniques
- Prepare Sandwiches
- Prepare Singapore Heritage Dishes
- Understand Nutritional Knowledge and Dietary Requirements

## TERM 3

- Demonstrate Sous Vide Method
- Carve Fruits and Vegetables for Food Presentation
- Prepare Advanced Chinese Noodle Dishes
- Prepare Advanced Chinese Soup & Broth Dishes
- Prepare Advanced Chinese Rice Dishes
- Prepare Advanced Chinese Stir Fried Dishes
- Prepare Advanced Dim Sum Dishes
- Conduct Staff Performance Assessment Processes
- Develop Menu
- Develop and Implement Budget

## TERM 4

- Supervise Food Production
- Maintain Inventories
- Administer Purchasing and Receiving Procedures
- Make Hot and Cold Desserts
- Prepare and Serve Wines
- Prepare and Serve Alcoholic Beverages
- Produce La Mien and Prepare the Dishes
- Prepare Herb & Spice Blends of Various Cuisines
- Use Herbs & Spices in Various Cuisine Preparation and Presentation
- Apply Sensory Analysis to Food & Beverage Preparation and Presentation
- Prepare Various Types of Cuisines
- Manage Crisis Situations
- Solve Problems and Make Decisions at Managerial Level
- Lead Workplace Communication and Engagement
- Implement Site/Outlet and Equipment Maintenance Plan
- Maintain Displays
- Spice Odyssey Capstone Project

## TERM 5

- Singapore Industrial Attachment (SIA) or Overseas Industrial Attachment (OIA)