

For immediate release

Five New High-speed Diplomas Launched by At-Sunrice GlobalChef Academy

With full scholarship and employment offers by well-known F&B establishments



Singapore, 5 October 2022 – At-Sunrice GlobalChef Academy has launched five High-speed Diplomas, each taking only up to six months to complete. They are available in two formats – fully **Online Diploma (ODip)** or **Accelerated Diploma (ADip)**, a five-hour five-day study week programme at the Academy. The Academy has also forged partnerships with several well-known F&B establishments in Singapore to offer **full scholarship and employment offers** that lets students work full-time for ODip or part-time for ADip.

"With Singapore opening its borders for international travel and expecting to receive 4 to 6 million visitors this year, the hospitality industry is hard-pressed for staff as tourism starts to bounce back," said Dr Kwan Lui, Founder and Director of At-Sunrice GlobalChef Academy. "The launch of our high-speed Diplomas is our response as an immediate back-up to the current staffing issues the industry is facing."

The High-speed Diplomas

As the founder of Singapore's best-in-class work and study pedagogy, the Academy has been cultivating talents for two decades with its **18-month work and study diplomas** graduating more than 10,000 students. To address the acute manpower scarcity in the hospitality industry, the Academy will supply the manpower the industry needs in just six months with its newly launched high-speed Diplomas.

For individuals on employment permits or those in food delivery who prefer to hold on to their full-time jobs, the **Online Diploma** would be suitable for them as the programme allows them to work while committing nine to 12 hours a week studying online.

The **Accelerated Diploma** is best suited for school leavers and operationally ready National Servicemen who prefer to fast track their education instead of pursuing years-long Diplomas as they study five hours per day on weekdays while being able to work part-time.

Three Benefits to Celebrate

1. Corporate Sponsorship (Full scholarship + Employment) are available to those taking the ODip and ADip.
2. For the ADip (WSQ), up to 90% funding is available for Singaporeans while 70% for SPRs.
3. The ODip are recognised globally by the Worldchefs Organisation, while the ADip are WSQ-certified.

Company Scholarships and Employment Offers

“We are pleased to partner At-Sunrice in sponsoring individuals who are keen to start work full-time while taking the Online Diploma. They benefit from being employed and having their course fee fully subsidised, while at Wine Connection, they become our asset as the industry is facing manpower shortage and there is a significant rise in the demand for trained and skilled staff,” said Mr Dominic Schober, General Manager of Wine Connection.

The sponsorship by our partnered F&B establishments in ODip and ADip will fully subsidise the course fee, provide a part-time or full-time job placement allowing them to work and study at the same time and continue on full-time basis after graduation.

Some of the F&B establishments include (with more coming onboard soon):

- Cedele
- Brotzeit
- GGR Holdings (Garibaldi Italian Restaurant and Bar, Gunther’s Modern French Cuisine)
- Hans im Glück
- Paradise Group
- The Lo & Behold Group
- TSH Corporation (Quaich Bar, The Other Room, The Other Roof, etc),
- Wine Connection

Kindly refer to Appendix A for more details on the Online Diploma and Accelerated Diploma. For programme enquiries, please visit <https://sis.at-sunrice.edu.sg/onlineapplication/>

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High-resolution Images:

<https://www.dropbox.com/scl/fo/uj6rzcylfdr1s99m7i0w7g/h?dl=0&rlkey=2yaqgdoflvza3ru2xtkex5bm>

About At-Sunrice GlobalChef Academy

At-Sunrice GlobalChef Academy is Singapore's premier culinary school for culinary, pastry, baking skills and food & beverage management education. Rated the Best Private Education Institution in Culinary Arts by JobsCentral Learning T.E.D., At-Sunrice GlobalChef Academy has been cultivating global chefs and F&B professionals in an experiential environment of culinary authenticity and best-fit apprenticeship since 2001. With an internationally diverse faculty, state-of-the-art facilities and strong industry partnerships, the Academy delivers skills and knowledge in East and West, Old World and New World Cuisines, Herbs and Spices, Innovation and Technology.

More than 10,000 students have graduated from our classic 18-month work and study diplomas over the past two decades. Our students learn locally and globally with six months of their programme in a paid Overseas Industrial Attachment. These students are given business immersion in the various enterprises such as e-commerce platform WellSpent Gourmet2Go, WellSpent upcycling food and events like Sunday Luxe.

At-Sunrice offers a seamless progression with diploma-degree pathways with five universities worldwide in USA, Canada, UK, Hong Kong and Australia.

Catering to individuals who are looking to earn a diploma in six months while seeking employment, the Academy currently offers five High-speed Diplomas:

- **Online Diploma**
 - Diploma in Culinary Arts (E-Learning)
 - Diploma in Pastry and Bakery (E-Learning)
 - Diploma in Food and Beverage Management (E-Learning)

- **Accelerated Diploma**
 - WSQ Diploma in Food Services (Culinary Arts)
 - WSQ Diploma in Food Services (Pastry & Baking)

Besides designing and developing professional programmes to support the needs of the F&B and Hospitality industry, we also seek alignment with national initiatives such as the Singapore Green Plan 2030, WellSpent Upcycling Pte. Ltd was created for our Environment Social Governance (ESG) Sustainability with No Waste initiatives. We focus on upcycling spent ingredients that are normally discarded in the food chain. These tasty and gut healthy products are marketed under the SpentTreats™ brand, retailing via the Academy's WellSpent Gourmet2Go e-commerce platform.

For more information about At-Sunrice, visit www.at-sunrice.edu.sg.

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Appendix A

Details of Online Diploma

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| Tracks: | <ul style="list-style-type: none">• Diploma in Culinary Arts (E-Learning)• Diploma in Pastry and Bakery (E-Learning)• Diploma in Food and Beverage Management (E-Learning) |
| Duration: | 6 months (9 – 12 hours per week) |
| Intakes: | 31 October 2022 19 December 2022 (2023 intakes to be confirmed) |
| Nett Programme Fees: | For nett programme fees, please visit https://at-sunrice.com/professional-programmes/online-diploma-programmes for more information. |
| Enquiries | For enquiries, please email academy@at-sunrice.edu.sg |

Details of Accelerated Diploma

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|-----------------------------------|---|
| Tracks: | <ul style="list-style-type: none">• WSQ Diploma in Food Services (Culinary Arts)• WSQ Diploma in Food Services (Pastry & Baking) |
| Duration: | 6 months (5 hours a day on weekdays only) |
| Intakes: | 17 October 2022 7 November 2022 5 December 2022 (2023 intakes to be confirmed) |
| Progressive Qualification: | Statement of Attainment, followed by Certificate, Higher Certificate, Advanced Certificate, and finally the Diploma |
| Nett Programme Fees: | For nett programme fees, please visit https://at-sunrice.com/professional-programmes/accelerated-diploma-programmes-0 for more information. |
| Enquiries | For enquiries, please email academy@at-sunrice.edu.sg |