

SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)

DIPLOMA IN CULINARY SKILLS (PART-TIME)

BE CERTIFIED BY THE PIONEER SCHOOL OF HOSPITALITY

Validate your skills by the one and only industry school in Singapore
and be recognized as one of our illustrious alumni!

“

I had the experience but not the qualifications to prove my skills. The SHATEC Diploma is the most recognised certification for professionals.

”

Chef Steven Lim
Head Chef, KPO Cafe and Bar

5% SHATEC35 Industry Discount* +
**FULL REGISTRATION
FEE WAIVER***
for all SCA Members!

Only for July 2018 Intake.

**JULY 2018 INTAKE
COMMENCES
18 JULY 2018!**

APPLY NOW!

*Terms and Conditions Apply



Supported by Enterprise Singapore
SkillsFuture Study Award worth
\$5,000.00! Call us to find out more!



6415 3548 / 528 /
510 / 519



enrolment@shatec.sg



www.shatec.sg



21 Bukit Batok Street 22,
Singapore 659589

ENTRY REQUIREMENTS

LOCAL APPLICANTS	INTERNATIONAL APPLICANTS
<ul style="list-style-type: none"> • Minimum 3 GCE 'N' Level subject passes including English (or WPL Level 5 and above) Pass in NITEC / Pass in Certificate in Basic Food Production / Pass in Certificate in Basic Culinary Skills 	<ul style="list-style-type: none"> • Successfully completed minimum 10 years of formal education. • At least one of the following proficiency levels in English: <ul style="list-style-type: none"> - Band 5.0 in IELTS - Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL - Pass in SHATEC English Test • Valid work pass throughout the entire course
Relevant work experience in the F&B industry Successful interview	

COURSE START DATE

- 18 July 2018 / 9 October 2018

COURSE DURATION

- 8.5 Months (with approved exemptions*)

COURSE DELIVERY

- Conducted in SHATEC once a week from 8:30 a.m. to 5:30 p.m.

COURSE FEES IN SGD

- **S\$3,440.00nett (Local)**

Singaporeans are eligible to apply for the SkillsFuture Study Award worth S\$5,000.00. Please refer to additional information enclosed within.

- **S\$5,456.00nett (International)**

SUBJECTS COVERED

- Professional Development in Hospitality
- Introduction to Management and Organisation
- Food, Wine and Beverage Studies
- Essentials in Food Knowledge*
- Food Science and Nutrition
- Kitchen Organisation
- Menu Planning and Pricing
- Food & Beverage Cost Control
- Asian Cuisine
- Fundamentals of Western Cooking (Theory/Practical)*
- Principles of Western Cooking (Theory/Practical)
- Practicum*
 - Food and Preparation Comprehensive
 - Food and Preparation Commercial Restaurant
- Event Catering*
- Pastry and Baking
- Industrial Attachment*



* Students with relevant work experience are eligible for subject exemptions and may complete the course in 8.5 months instead of 36 months.