

Subject Synopses for Diploma in Pastry and Baking

Pastry and Baking

1) Desserts 1

This subject provides students with a basic understanding of sweets and pastries and provides students with opportunities to apply their knowledge, creativity and skills in creating elaborate desserts and cakes through practical training.

2) Kitchen Organisation

This subject explains the organisational structures and functions for different types of kitchen planning and managing projects that are carried out by head chefs or restaurant owners. It examines the tools that are used to analyse the kitchen on how such tools facilitate the decision-making processes in planning. The emphasis is on setting up of a kitchen based on the correct tools and knowledge.

3) Menu Planning and Pricing

This subject is crucial in scribing the ideas of the chef creativities and putting them in proper descriptive words. Other than being able to cook, a chef must be able to plan a well balance and attractive menu to cater to the needs of a customer.

4) Food Science and Nutrition

This subject deals with the skills and knowledge required to undertake hygienic practices and standards which are applicable in the food and beverage industry. It examines the techniques used in the processing and preparation of food and explains the essential functions of specific nutrients of food and their functions to the human body after digestion. It further illustrates the nutritional needs throughout the life-cycle from childhood to adulthood, and also the relationship between nutrition and fitness.

5) Fundamentals of Baking (Theory/Demonstration/Individual Stoves)

This subject provides students with a foundation of baking knowledge and how ingredients add layers of flavours to recipes. The emphasis is on developing the core skills required of a pastry chef in an industry kitchen.

6) Principles of Baking (Theory/Demonstration/Individual Stoves)

This subject imparts to students the elaborate skills and techniques in baking breads, cakes and pastries. Students are taught the correct tools and equipment to use to prepare such items and to analyse the various baking faults and provide corrective measures.

7) Practicum and Event Catering

This subject is a capstone and allows students to apply all the knowledge and skills learnt during the programme. Students are required to work as a group to develop an original menu, market the menu to clients and eventually prepare the meals.

Culinary

8) Principles of Western Food Preparation (Theory/Demonstration/Individual Stoves)

This subject provides students with an appreciation of western food preparation so that they may understand how to create a full menu from appetizer to desserts and sweets.

9) Essentials of Food Knowledge

This subject deals with the knowledge required to understand the components in food, the nature of its interaction with other food and the different cooking methods, which will in turn enhance their understanding on food knowledge in the hospitality industry.

Food and Beverage

10) Food Wine and Beverage Studies

This subject explores a wide range of beverages to give students an appreciation of the rich history, production processes and characteristics of each beverage, including popular brands and current trends.

11) Food and Beverage Cost Control

This subject provides students with the foundation of appreciating the importance of cost and revenue control in different phases of food and beverage (F&B) operation. Students are equipped with the understanding of why and which policies, procedures and other tools of control such as budgeting and menu analysis are critical in ensuring restaurants and bars meet their profit targets in a competitive environment.

Hospitality and Tourism

12) Professional Development for Hospitality

The essence of hospitality lies within hosts that are hospitable, refined and confident. Using an experiential-based pedagogy, students engage in role-plays and participatory exercises based on practical workplace scenarios to shape mindsets and behaviours.

General Studies

13) Introduction to Management and Organisation

This subject provides the tools, skills and knowledge required to supervise human capital in the hospitality industry. It also analyses an industry's environment and how such tools facilitate the decision-making process in an organisation. The emphasis is on applying the wisdom of management theory and experience for first-line hospitality supervisors.