

# WSQ HIGHER CERTIFICATE IN CULINARY ARTS



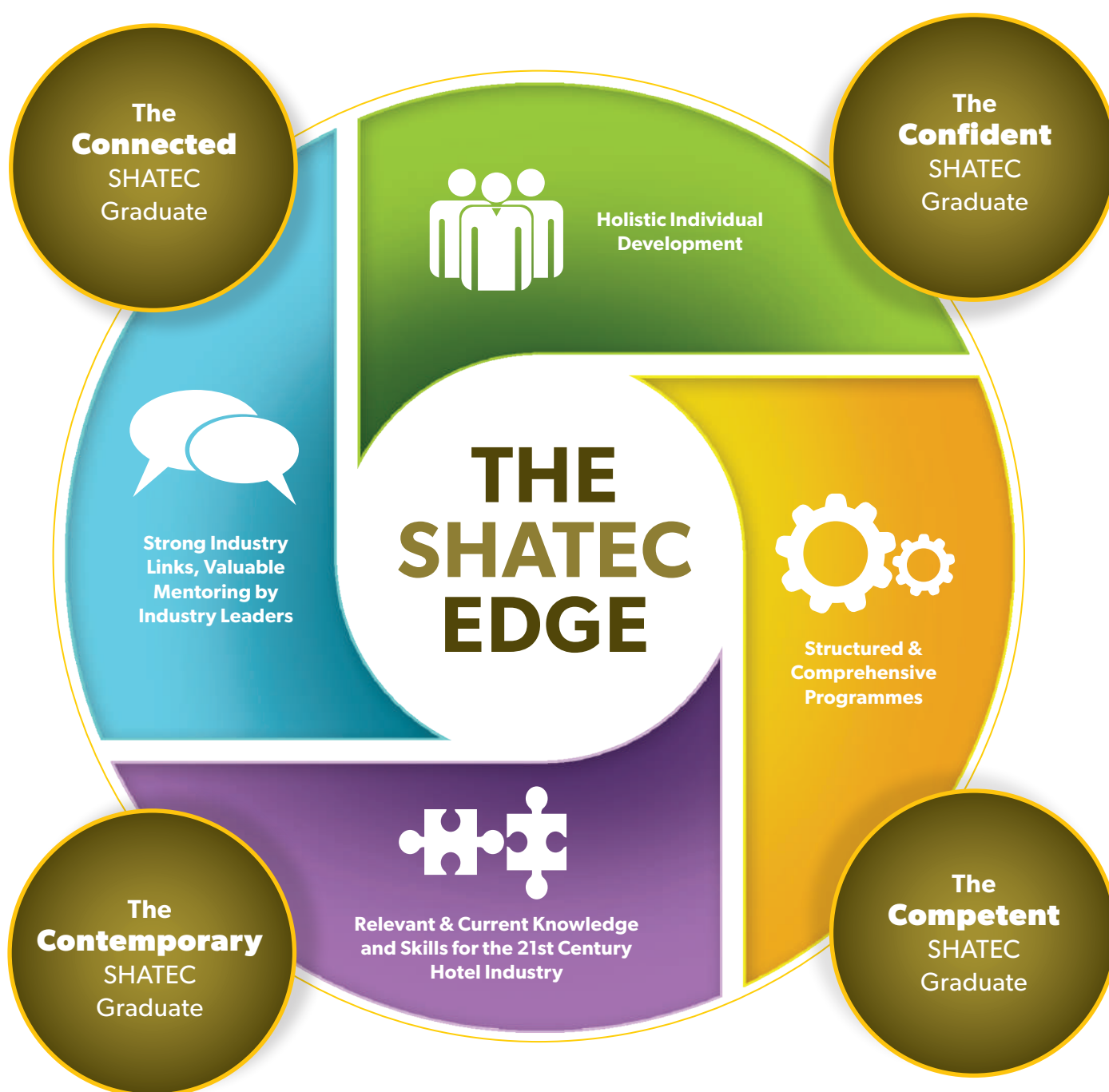
# SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL  
(SINGAPORE)

# ABOUT SHATEC

Established in 1983 by the Singapore Hotel Association to equip Singapore with a skilled tourism workforce, SHATEC has produced many accomplished hospitality professionals, entrepreneurs, and renowned chefs across the globe. Officially opened by the late Dr. Tay Eng Soon (then-Minister of State for Education), SHATEC is the pioneer school in hospitality and tourism education, offering enriching and industry-relevant programmes for aspiring professionals to excel in the exciting hospitality industry.

Please visit the SHATEC website ([www.shatec.sg](http://www.shatec.sg)) for more information on SHATEC.





## Programme Information\*

### Programme Intakes

Please refer to the SHATEC website ([www.shatec.sg](http://www.shatec.sg)) for the detailed intake schedule and application procedures.

### Mode of Study

Full time

### Assessment Framework

Theory and practical examinations, practical exercises, presentations, written assignments, projects, class participation projects and class participation.

### Duration & Structure

12 months consisting of:

#### 6-month Institutional Training

Students will be expected to complete 16 subjects. The programme consists of 28 to 36 instructional hours per week spread over 2 terms of 10 weeks each, excluding exam and break weeks.

#### 6-month Industrial Attachment<sup>1</sup>

The industrial attachment component combines practical training with hands-on experience that will prepare students well in future careers in the hospitality industry.

Students will be placed with approved industry training partners of their choice and a monthly training allowance will be provided during the period of attachment.

### Certification

WSQ Higher Certificate in Culinary Arts awarded by SkillsFuture Singapore

\* Please find full details of the programme information in the annex of the programme brochure or visit the SHATEC website at [www.shatec.sg](http://www.shatec.sg).

<sup>1</sup> Industrial attachment placement in Singapore for international students is not guaranteed and will be subjected to approval of relevant passes by the Ministry of Manpower (MOM). In the event that the application of the relevant passes is unsuccessful, international students will be placed in a hotel or F&B establishment approved by SHATEC back in their home countries.

## THE SAPLING – A TRAINING RESTAURANT FOR SHATEC STUDENTS

Our students at SHATEC begin their learning journey with us as saplings, seedlings with immense potential to change and recreate the hospitality industry of the future. With the right learning conditions, our saplings grow and develop into sturdy trees, resilient to the storms and challenges in life.

Thus coined the name for SHATEC's training restaurant - The Sapling. Students specialising in culinary, pastry, F&B and hotel management studies will serve a term of practicum at The Sapling, a period of intensive practical training which prepares them for a promising career in the hospitality industry.

## Programme Outline<sup>+#</sup>

### First Term

- WSQ Maintain Quality Control Procedures
- WSQ Maintain Food and Beverage Production Environment
- WSQ Prepare Mise En Place 1
- WSQ Maintain Safe and Secure Working Environment
- WSQ Follow Food & Beverage Safety and Hygiene Policies and Procedures
- WSQ Demonstrate Basic Moist Heat Cooking Methods
- WSQ Demonstrate Basic Dry Heat Cooking Methods

### Second Term

- WSQ Prepare Mise En Place 2
- WSQ Make Vegetable Preparations
- WSQ Prepare Basic Western Stocks and Soups
- WSQ Prepare Western Foundation Sauces
- WSQ Prepare Western Cold Sauces
- WSQ Prepare Basic Western Egg and Dairy Products
- WSQ Prepare Basic Western Grains and Legumes
- WSQ Prepare Cold Plates and Garnishes
- Practicum

+ Please refer to the SHATEC website at [www.shatec.sg](http://www.shatec.sg) for the complete subject synopses.

# Subjects may be taught in a different term of study listed. Students will be issued booklists and timetables at the start of each term for updated subject listings.

### Please refer to Admission Details for Students (Annex to Programme Brochures) for further information on:

1. Entry Requirements
2. Programme Fees
3. Miscellaneous Fees
4. CPE and EduTrust
5. Student Protection  
(Fee Protection Scheme and Medical Insurance Scheme)
6. Refund, Transfer, Withdrawal Process
7. Admission Procedure



## Shatec Institutes Pte. Ltd.

CPE Registration Number: 198301550C

Period of Registration: 16 July 2014 - 15 July 2018

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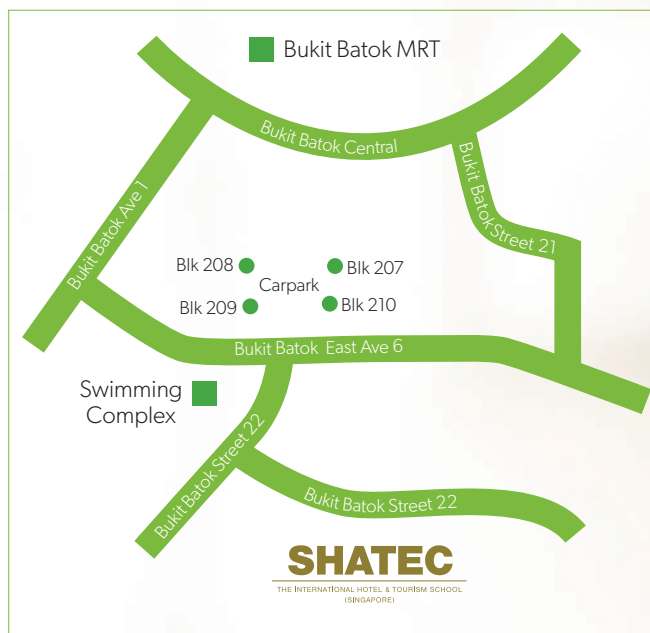
SHATEC SG



Shatec Sg



Shatec



### Address

21 Bukit Batok Street 22, Singapore 659589

### Office Hours

Mondays - Thursdays : 8:30am - 6:00pm

Fridays: 8:30am - 5:30pm

Closed on Saturdays, Sundays & Public Holidays



Information in this brochure may be subjected to change. Please visit [www.shatec.sg](http://www.shatec.sg) for the latest information and updates. SHATEC reserves the right to alter, amend or delete any programme fee, admission requirement, mode of delivery or other arrangements without prior notice. The information in this brochure is correct at the time of printing (October 2017).