

## Details of trainers registered with the Committee for Private Education (CPE)

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
1.	Lowe Richard Alan	Master of Human Resource Management	Rutgers, The State University of New Jersey, USA		<ul style="list-style-type: none"> <li>• Monitor Income and Expenses</li> <li>• Supervise Staff</li> <li>• Food and Beverage Management</li> <li>• Hotel Professional Development</li> <li>• Managerial Concepts in Food and Beverage Operations</li> <li>• Managing Human Resources in Hospitality and Tourism</li> <li>• Restaurant Multi Unit Management</li> <li>• Revenue Management</li> </ul>
2.	Chua Siew Beng	Master of Business Administration (Hospitality and Tourism Management)	Nanyang Technological University, Singapore		<ul style="list-style-type: none"> <li>• Appraise or Evaluate Staff</li> <li>• Business Statistics</li> <li>• Conduct Orientation and Training</li> <li>• Consumer Behavior in Hospitality and Tourism</li> <li>• Develop and Implement Budget</li> <li>• Develop and Implement Business Strategies</li> <li>• Environmental Management in the Hospitality Industry</li> <li>• Ethics &amp; Social Responsibility</li> <li>• Financial Management in Hospitality and Tourism</li> <li>• Hire Staff</li> <li>• Hospitality and Tourism Public Relations,</li> <li>• Hotel Planning, Design and Development</li> <li>• Human Resource Management and Development,</li> <li>• International Relations and Business,</li> <li>• Manage Training</li> <li>• Managerial Accounting,</li> <li>• Microeconomics</li> <li>• Organisational Behavior,</li> <li>• Principles of Accounting</li> <li>• Principles of Management</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Principles of Supervision</li> <li>• Resort Operations and Management,</li> <li>• Special Interest Tourism,</li> <li>• Supervise Staff</li> <li>• The World and Responsible Consumers and Travellers</li> <li>• Tourism Psychology</li> </ul>
3.	Chan Kok Poh David	<ul style="list-style-type: none"> <li>• Bachelor of Education and Training (Human Resource Development)</li> <li>• Diploma In Business Efficiency &amp; Productivity (Business Administration)</li> </ul>	<ul style="list-style-type: none"> <li>• The University of Melbourne, Australia</li> <li>• National Productivity Board</li> </ul>	<ul style="list-style-type: none"> <li>• Higher Certificate in Wines &amp; Spirits</li> <li>• Executive Programme in Hospitality</li> <li>• Certified Hospitality Educator</li> <li>• Certified Food &amp; Beverage Executive</li> <li>• ACTA CU3A: Design and Develop a WSQ Facilitated Training Programme</li> </ul>	<ul style="list-style-type: none"> <li>• Advanced Beverage Knowledge</li> <li>• Advanced Culinary Skills</li> <li>• Analyse Alcoholic Beverage Business</li> <li>• Application Of Restaurant Service Skills</li> <li>• Bar Mixology</li> <li>• Essentials in Beverage Knowledge</li> <li>• Food and Beverage Operations (Theory)</li> <li>• Food and Beverages (Product Knowledge)</li> <li>• Food Service Management</li> <li>• Foundations in Beverage Knowledge</li> <li>• Fundamentals of Beverage Knowledge</li> <li>• Prepare Alcoholic Drinks for Service</li> <li>• Prepare and Serve Coffee and Tea</li> <li>• Prepare for Beverage Service (Mise En Place)</li> <li>• Prepare Non-Alcoholic Beverages</li> <li>• Provide Specialty Coffee Service</li> <li>• Restaurant Service Skills</li> <li>• Restaurant Service Skills (Practical)</li> <li>• Study and Analyse Spirits</li> <li>• Study and Analyse Wine 1</li> <li>• Study and Analyse Wine 2</li> <li>• Study and Analyse Wine 3</li> <li>• Study and Analyse Wine 4</li> <li>• Study and Serve Spirits</li> <li>• Study and Serve Wine</li> <li>• Study Spirits</li> <li>• Study Wine And Spirits</li> <li>• Supervise Bar Service</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
4.	Raihan Hj Abdullah	<ul style="list-style-type: none"> <li>• Bachelor of Human Resource Management</li> </ul>	<ul style="list-style-type: none"> <li>• SIM University, Singapore</li> </ul>	<p>Certificate in Accommodation Management</p> <p>WSQ Advanced Certificate In Training And Assessment (ACTA)</p>	<ul style="list-style-type: none"> <li>• Appraise or Evaluate Staff</li> <li>• Conduct Orientation and Training</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Handle Guest or Resident Arrival</li> <li>• Handle Guest or Resident Departure</li> <li>• Hire Staff</li> <li>• Human Resource Management and Development,</li> <li>• Implement Loss Prevention</li> <li>• Interact with Guests</li> <li>• Introduction to Management and Organisation</li> <li>• Maintain Guest or Resident Account</li> <li>• Maintain Inventories</li> <li>• Manage Front Office or Guest Services Operations</li> <li>• Manage Pricing and Revenue</li> <li>• Manage Training</li> <li>• Monitor Bell Services</li> <li>• Monitor Business Centre Services</li> <li>• Monitor Front Office or Guest Services Operations</li> <li>• Monitor Handling of Guest or Resident Accounts</li> <li>• Monitor Reservation Services</li> <li>• Monitor Switchboard Operations</li> <li>• Monitor Valet Parking Services</li> <li>• Organisational Behavior</li> <li>• Professional Development for Hospitality</li> <li>• Promote Tourism</li> <li>• Provide Bell Services</li> <li>• Provide Concierge Services</li> <li>• Provide Reservation Services</li> <li>• Provide Safety and Security for Guests</li> <li>• Provide Valet Parking Services</li> <li>• Resort Operations and Management,</li> <li>• Supervise Housekeeping Operations</li> <li>• Supervise Staff</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Work Safely</li> </ul>
5.	Cai Yijie Eleen	Master of Business Administration in Hospitality Management	Queen Margaret University, UK	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Application of Restaurant Service Skills,</li> <li>• Appreciation of Culinary Skills,</li> <li>• Conduct Orientation and Training,</li> <li>• Coordinate Entertainment and Food and Beverage Services,</li> <li>• Coordinate Food and Beverage Service,</li> <li>• Essential Restaurant Service,</li> <li>• Essentials in Beverage Knowledge,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Food and Beverage Cost Control,</li> <li>• Food and Beverage Operations (Theory),</li> <li>• Food and Beverages (Product Knowledge),</li> <li>• Food Service Management,</li> <li>• Foundations in Beverage Knowledge,</li> <li>• Fundamentals of Beverage Knowledge,</li> <li>• Fundamentals of Hospitality Hosting,</li> <li>• Hospitality Sales and Marketing,</li> <li>• Implement Loss Prevention,</li> <li>• Interact with and Serve Food and Beverage Guests,</li> <li>• Interact with Guests,</li> <li>• Maintain Food and Beverage Service Environment,</li> <li>• Maintain Inventories,</li> <li>• Manage Food and Beverage Operations,</li> <li>• Manage Guest Service,</li> <li>• Manage Loss Prevention,</li> <li>• Manage Training,</li> <li>• Management,</li> <li>• Managing Costs in Food and Beverage Operations,</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE),</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Organisational Behaviour,</li> <li>• Perform Hosting Duties,</li> <li>• Plan and Implement Catering Services,</li> <li>• Plan Special Events,</li> <li>• Practicum,</li> <li>• Prepare and Serve Coffee and Tea,</li> <li>• Prepare and Serve Coffee,</li> <li>• Prepare for Beverage Service (Mise En Place),</li> <li>• Prepare for Service (Mise En Place),</li> <li>• Prepare for Service,</li> <li>• Prepare Non-Alcoholic Beverages,</li> <li>• Principles of Management,</li> <li>• Principles of Supervision,</li> <li>• Provide Catering Service,</li> <li>• Provide Essentials of Dining Room Service,</li> <li>• Provide Hot Beverage Service,</li> <li>• Provide Quality Control for Service,</li> <li>• Provide Specialty Coffee Service,</li> <li>• Provide Tableside Service,</li> <li>• Quality Service in Hospitality,</li> <li>• Restaurant Service Skills (Practical)</li> <li>• Supervise Bar Service,</li> <li>• Supervise Room Service,</li> <li>• Supervise Staff</li> </ul>
6.	Cathryn Chu Ping Ching	GCE 'O' Levels	Singapore Ministry of Education (MOE), Singapore Examinations and Assessment Board (SEAB)	WSQ Diploma in Adult and Continuing Education (DACE)	<ul style="list-style-type: none"> <li>• Apply Basic Negotiation Skills and Techniques</li> <li>• Apply Principles of Revenue Management</li> <li>• Apply Risk Management Procedures</li> <li>• Conduct Site Inspection</li> <li>• Facilitate Effective Communication and Engagement at the Workplace</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Interact with and Serve Food and Beverage Guests</li> <li>• Interact with Guests</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Maintain Food and Beverage Service Environment</li> <li>• Monitor Guest/Customer Experience</li> <li>• Monitor Relationships with Customers</li> <li>• Perform Hosting Duties</li> <li>• Prepare and Serve Coffee and Tea</li> <li>• Prepare for Service</li> <li>• Promote Tourism</li> <li>• Provide Catering Service</li> <li>• Provide Safety and Security for Guests</li> <li>• Resolve Guests/Customers' Concerns and Feedback</li> <li>• Secure Prospect Commitment</li> <li>• Sell Products and Services</li> <li>• Work Safely</li> <li>• Write Reports</li> </ul>
7.	Chan Phui Yoke	Diplôme De Pâtisserie Del'école	Le Cordon Bleu, France	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Demonstrate Basic Dry Heat Cooking Methods (IS)</li> <li>• Demonstrate Basic Moist Heat Cooking Methods (IS)</li> <li>• Desserts 1</li> <li>• Pastry and Baking (Demonstration)</li> <li>• Pastry and Baking (Individual Stoves)</li> <li>• Asian Sweets and Pastries (Demonstration)</li> <li>• Asian Sweets and Pastries (Individual Stoves)</li> <li>• Elaborate Sweets and Pastries</li> <li>• Essentials of Food Knowledge</li> <li>• Fundamentals of Baking (Theory/Demonstration)</li> <li>• Fundamentals of Baking (Individual Stoves)</li> <li>• Kitchen Organisation</li> <li>• Menu Planning and Pricing</li> <li>• Practicum and Event Catering</li> <li>• Principles of Baking (Theory/Demonstration)</li> <li>• Principles of Baking (Individual Stoves)</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
8.	Chean Yuan Sing, Val	Diploma in Pastry and Baking	Shatec Institutes, Singapore	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Asian Sweets and Pastries (Demonstration)</li> <li>• Asian Sweets and Pastries (Individual Stoves)</li> <li>• Desserts 1</li> <li>• Elaborate Sweets and Pastries</li> <li>• Essentials of Food Knowledge</li> <li>• Essentials in Food Knowledge</li> <li>• Food Science and Hygiene</li> <li>• Food Science and Nutrition</li> <li>• Fundamentals of Baking (Individual Stoves)</li> <li>• Fundamentals of Baking (Theory/Demonstration)</li> <li>• Fundamentals of Beverage Knowledge</li> <li>• Kitchen Organisation</li> <li>• Menu Planning and Pricing</li> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Pastry and Baking (Individual Stoves)</li> <li>• Practicum and Event Catering</li> <li>• Principles of Baking (Individual Stoves)</li> <li>• Principles of Baking (Theory/Demonstration)</li> <li>• Principles of Supervision</li> <li>• Principles of Western Food Preparation (Demonstration)</li> <li>• Principles of Western Food Preparation (Individual Stoves)</li> </ul>
9.	Cheok Khoon Loong Gerald	Advanced Diploma, Grand Diplôme de Cuisine et de Pâtisserie	Le Cordon Bleu, France	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Apply Sensory Analysis to Food and Beverage Preparation and Presentation</li> <li>• Carve Fruits and Vegetable For Food Presentation</li> <li>• Demonstrate Basic Dry Heat Cooking Methods</li> <li>• Demonstrate Basic Moist Heat Cooking Methods</li> <li>• Demonstrate Cook and Chill Method</li> <li>• Demonstrate Regeneration Process</li> <li>• Demonstrate Sous Vide Cooking Method</li> <li>• Demonstrate Western Curing Methods</li> <li>• Develop Menu</li> <li>• Follow Food and Beverage Safety and Hygiene</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					Policies and Procedures <ul style="list-style-type: none"> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual Stove)</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Inventories</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Make Vegetable Preparations</li> <li>• Master Recipes from Various Cuisines</li> <li>• Practicum</li> <li>• Practicum and Event Catering</li> <li>• Prepare Advanced Western Egg and Dairy Products</li> <li>• Prepare Advanced Western Salads and Garnishes</li> <li>• Prepare Advanced Western Soups</li> <li>• Prepare Basic Western Egg and Dairy Products</li> <li>• Prepare Basic Western Grains and Legumes</li> <li>• Prepare Basic Western Stocks and Soups</li> <li>• Prepare Cold Plates and Garnishes</li> <li>• Prepare Herb and Spice Blends Of Various Cuisines</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Mise En Place 2</li> <li>• Prepare Western Cold Sauces</li> <li>• Prepare Western Foundation Sauces</li> <li>• Prepare Western Specialty Meat, Poultry, Fish and Seafood Products</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Principles of Western Food Preparation (Demonstration)</li> <li>• Principles of Western Food Preparation (Individual Stoves)</li> </ul>



No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Produce La Mien and Prepare The Dishes</li> <li>• Professional Development for Hospitality</li> <li>• Supervise Food Production</li> <li>• Use Herbs and Spices in Various Cuisine Preparation and Presentation</li> </ul>
10.	Chua Wei-Rong, Aaron Christian (Cai Weirong)	Bachelor (Arts) in Culinary Arts Management	The Culinary Institute of America, Singapore	Advanced Certificate in Training & Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Appreciation of Culinary Skills,</li> <li>• Asian Cuisine,</li> <li>• Demonstrate Basic Dry Heat Cooking Methods,</li> <li>• Demonstrate Basic Moist Heat Cooking Methods,</li> <li>• Essentials in Food Knowledge,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Food and Beverage Cost Control,</li> <li>• Food Production Management,</li> <li>• Food Science and Nutrition,</li> <li>• Fundamentals of Western Cooking (Demonstration),</li> <li>• Fundamentals of Western Cooking (Individual Stove),</li> <li>• Kitchen Organisation,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Make Vegetable Preparations,</li> <li>• Menu Planning and Pricing,</li> <li>• Practicum and Event Catering,</li> <li>• Practicum,</li> <li>• Prepare Basic Western Egg and Dairy Products,</li> <li>• Prepare Basic Western Grains and Legumes,</li> <li>• Prepare Basic Western Stocks and Soups,</li> <li>• Prepare Cold Plates and Garnishes,</li> <li>• Prepare Mise En Place 1,</li> <li>• Prepare Mise En Place 2,</li> <li>• Prepare Western Cold Sauces,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Prepare Western Foundation Sauces</li> <li>• Principles of Western Cooking (Demonstration),</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Principles of Western Food Preparation (Demonstration),</li> <li>• Principles of Western Food Preparation (Individual Stoves)</li> </ul>
11.	Chua Xing Yi, Pearlín	Bachelor of Business in Convention and Event Tourism Management	Southern Cross University, Australia	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Asian Sweets and Pastries (Demonstration)</li> <li>• Asian Sweets and Pastries (Individual Stoves)</li> <li>• Desserts 1</li> <li>• Elaborate Sweets and Pastries</li> <li>• Essentials of Food Knowledge</li> <li>• Fundamentals of Baking (Individual Stoves)</li> <li>• Fundamentals of Baking (Theory/Demonstration)</li> <li>• Kitchen Organisation</li> <li>• Menu Planning and Pricing</li> <li>• Mise-en-place</li> <li>• Pastry and Baking (Demonstration)</li> <li>• Pastry and Baking (Individual Stoves)</li> <li>• Prepare Cakes</li> <li>• Prepare Choux Paste Products</li> <li>• Prepare Fermented Baked Products</li> <li>• Prepare Short Paste Products</li> <li>• Prepare Sweet Paste Products</li> <li>• Principles of Baking (Demonstration)</li> <li>• Principles of Baking (Individual Stoves)</li> <li>• Principles of Baking (Theory/Demonstration)</li> <li>• Professional Development for Hospitality</li> <li>• Bake Artisan Bread</li> <li>• Conduct Baking Ingredients Experiments</li> <li>• Demonstrate Baking Techniques, Mixing Methods and Piping Skills</li> <li>• Design Contemporary Plated Desserts</li> <li>• Develop Chocolate Artistry</li> <li>• Develop Ice Cream Recipes</li> <li>• Develop Menu</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Fabricate Chocolate Decorations</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Inventories</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Prepare Advanced Cakes</li> <li>• Prepare Advanced Confectionery</li> <li>• Prepare Advanced Entremets and Tarts</li> <li>• Prepare Advanced Petit Fours and Macaroons</li> <li>• Prepare Basic Breads</li> <li>• Prepare Basic Cakes</li> <li>• Prepare Cafe Style Breads</li> <li>• Prepare Choux Pastries</li> <li>• Prepare Cookies</li> <li>• Prepare Hot and Cold Desserts</li> <li>• Prepare Icing, Chocolates and Glazes</li> <li>• Prepare Marzipan Decorations</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Muffins and Scones</li> <li>• Prepare Premix, Frozen and Bake-Off Products</li> <li>• Prepare Puff Pastries</li> <li>• Prepare Short - Crust Pastry</li> <li>• Prepare Sweet and Savoury Fillings, Sauces and Creams</li> <li>• Prepare Yeast - Raised Pastries</li> </ul>
12.	Chui Peik Shin	Diploma in Product Design & Innovation	Ngee Ann Polytechnic, Singapore	WSQ Certificate in Hotel & Accommodation Services	<ul style="list-style-type: none"> <li>• Apply Tourism Knowledge,</li> <li>• Communications Skills,</li> <li>• Conduct Orientation and Training,</li> <li>• Front Office Operations,</li> <li>• Handle Guest or Resident Arrival,</li> <li>• Handle Guest or Resident Departure,</li> <li>• Housekeeping Operations,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Implement Loss Prevention,</li> <li>• Interact with Guests,</li> <li>• Introduction to Tourism and Hospitality Industry,</li> <li>• Maintain Guest or Resident Account,</li> <li>• Monitor Bell Services,</li> <li>• Monitor Business Centre Services,</li> <li>• Monitor Concierge Services,</li> <li>• Monitor Front Office or Guest Services Operations,</li> <li>• Monitor Handling of Guest or Resident Accounts,</li> <li>• Monitor Reservation Services,</li> <li>• Monitor Switchboard Operations,</li> <li>• Monitor Valet Parking Services,</li> <li>• Promote Tourism,</li> <li>• Property Management System,</li> <li>• Provide Bell Services,</li> <li>• Provide Concierge Services,</li> <li>• Provide Reservation Services,</li> <li>• Provide Safety and Security for Guests,</li> <li>• Provide Valet Parking Services,</li> <li>• Service Guest Rooms,</li> <li>• Supervise Staff</li> <li>• Work Safely</li> </ul>
13.	Fareen Binte Kasbollah	Bachelor of Communications with Double Majors in Media Studies & PR	Murdoch University	Advanced Certificate in Training & Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Conduct Orientation and Training,</li> <li>• Develop Product Knowledge,</li> <li>• Develop Sales Proposals,</li> <li>• Front Office Management,</li> <li>• Front Office Operations,</li> <li>• Fundamentals of Hospitality Hosting,</li> <li>• Handle Guest or Resident Arrival,</li> <li>• Handle Guest or Resident Departure,</li> <li>• Hospitality Sales and Marketing,</li> <li>• Hotel Security,</li> <li>• Implement Loss Prevention,</li> <li>• Implement Marketing Strategies,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Integrated Capstones (HOTS)/Strategic Management,</li> <li>• Interact with Guests,</li> <li>• Maintain Guest or Resident Account,</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE),</li> <li>• Monitor Bell Services,</li> <li>• Monitor Business Centre Services,</li> <li>• Monitor Concierge Services,</li> <li>• Monitor Front Office or Guest Services Operations,</li> <li>• Monitor Handling of Guest or Resident Accounts,</li> <li>• Monitor Income and Expenses,</li> <li>• Monitor Reservation Services,</li> <li>• Monitor Switchboard Operations,</li> <li>• Principles of Communication,</li> <li>• Promote Tourism,</li> <li>• Property Management Systems,</li> <li>• Provide Bell Services,</li> <li>• Provide Concierge Services,</li> <li>• Provide Reservation Services,</li> <li>• Provide Safety and Security for Guests,</li> <li>• Quality Service in Hospitality,</li> <li>• Sell Products and Services,</li> <li>• Service Guest Rooms,</li> <li>• Social Media Engagement in Hospitality,</li> <li>• Supervise Staff,</li> <li>• Work Safely,</li> <li>• Write Proposal</li> </ul>
14.	Ho Fung-Min	Bachelor of Business with Second Class Honours (Upper Division)	Nanyang Technological University, Singapore		<ul style="list-style-type: none"> <li>• Advanced English: Writing Skills and College Writing,</li> <li>• Application of Host Communications,</li> <li>• Appraise or Evaluate Staff,</li> <li>• Business Communication,</li> <li>• Business Statistics,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• College Writing,</li> <li>• Communication Skills,</li> <li>• Communications in Business,</li> <li>• Comply with Legal Requirements,</li> <li>• Conduct Orientation and Training,</li> <li>• Conduct Situational Analysis,</li> <li>• Define MICE and Events Industry,</li> <li>• Describe MICE and Events Industry and Its Impact on Economy,</li> <li>• Develop and Implement Budget,</li> <li>• Develop and Implement Business Strategies,</li> <li>• Develop Marketing Strategies,</li> <li>• Essential Business Communications,</li> <li>• Financial Management,</li> <li>• Hire Staff,</li> <li>• Hospitality and Tourism Public Relations,</li> <li>• Hospitality English</li> <li>• Hospitality Sales and Marketing,</li> <li>• Human Resource Management and Development,</li> <li>• Implement Loss Prevention,</li> <li>• Implement Marketing Strategies,</li> <li>• Integrated Capstones (HOTS)/Strategic Management,</li> <li>• International Relations and Business,</li> <li>• Introduction to Management and Organisation,</li> <li>• Introduction to Tourism and Hospitality Industry,</li> <li>• Macroeconomics,</li> <li>• Manage Pricing and Revenue,</li> <li>• Manage Training,</li> <li>• Management,</li> <li>• Managerial Accounting,</li> <li>• Microeconomics,</li> <li>• Monitor Income and Expenses,</li> <li>• Organisational Behaviour,</li> <li>• Principles of Accounting,</li> <li>• Principles of Communication,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Principles of Management,</li> <li>• Professional Development for Hospitality,</li> <li>• Psychology,</li> <li>• Quality Service in Hospitality,</li> <li>• Quantitative Methods,</li> <li>• Research Methods,</li> <li>• Sales and Marketing,</li> <li>• Social Media Engagement in Hospitality,</li> <li>• Strategic Management,</li> <li>• Supervise Staff,</li> <li>• Write Proposal</li> </ul>
15.	How Poh Leng	Master of Arts (Instructional Design & Technology)	Nanyang Technological University, Singapore		<ul style="list-style-type: none"> <li>• Communication Skills</li> <li>• Front Office Operations</li> <li>• Lodging Operations</li> <li>• Management</li> <li>• Organisational Behaviour</li> <li>• Principles of Management</li> <li>• Principles of Supervision</li> <li>• Quality Service in Hospitality</li> <li>• Tourism Management</li> </ul>
16.	Jason Ow-yong Hoa Loong	<ul style="list-style-type: none"> <li>• Master of Science in International Hotel and Restaurant Management</li> <li>• Bachelor of Science in International Hotel and Restaurant Management</li> </ul>	<ul style="list-style-type: none"> <li>• The Academie Internationale de Management, Paris</li> <li>• The Academie Internationale de Management, Paris</li> </ul>	<ul style="list-style-type: none"> <li>• WSET Level 3 Advanced Certificate in Wines and Spirits</li> <li>• WSQ Advanced Certificate In Training And Assessment (ACTA)</li> </ul>	<ul style="list-style-type: none"> <li>• Analyse Alcoholic Beverage Business</li> <li>• Application of Restaurant Service Skills</li> <li>• Bar Mixology</li> <li>• Essential Restaurant Service</li> <li>• Essentials in Beverage Knowledge</li> <li>• Food and Beverage Operations (Theory)</li> <li>• Food Service Management</li> <li>• Food Wine and Beverage Studies</li> <li>• Foundations in Beverage Knowledge</li> <li>• Fundamentals of Beverage Knowledge</li> <li>• Prepare Alcoholic Drinks for Service</li> <li>• Prepare and Serve Coffee and Tea</li> <li>• Prepare for Beverage Service (Mise En Place)</li> <li>• Prepare Non-Alcoholic Beverages</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Provide Specialty Coffee Service</li> <li>• Restaurant Service Skills</li> <li>• Restaurant Service Skills (Practical)</li> <li>• Study and Analyse Spirits</li> <li>• Study and Analyse Wine 1</li> <li>• Study and Analyse Wine 2</li> <li>• Study and Analyse Wine 3</li> <li>• Study and Analyse Wine 4</li> <li>• Study and Serve Spirits</li> <li>• Study and Serve Wine</li> <li>• Study Spirits</li> <li>• Study Wine and Spirits</li> <li>• Supervise Bar Service</li> </ul>
17.	Jessica Shanta Davidson	Master of Arts – Mass Communications	Oklahoma City University, USA	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Advanced English: Writing Skills and College Writing,</li> <li>• Apply Tourism Knowledge,</li> <li>• Appraise or Evaluate Staff,</li> <li>• Business Communication,</li> <li>• College Writing,</li> <li>• Communication Skills,</li> <li>• Communications in Business,</li> <li>• Conduct Orientation and Training,</li> <li>• Conduct Situational Analysis,</li> <li>• Consumer Behaviour in Hospitality and Tourism,</li> <li>• Convention Sales and Service,</li> <li>• Conventions, Exhibitions and Events,</li> <li>• Coordinate Site Services,</li> <li>• Coordinate Support Services,</li> <li>• Define MICE and Events Industry,</li> <li>• Describe MICE and Events Industry and Its Impact on Economy,</li> <li>• Develop and Implement Budget,</li> <li>• Develop and Implement Business Strategies,</li> <li>• Develop Marketing Strategies,</li> <li>• Develop Product Knowledge,</li> </ul>



No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Develop Relationships with New Corporate Clients,</li> <li>• Develop Sales Proposal,</li> <li>• Essential Business Communications,</li> <li>• Ethics and Social Responsibility,</li> <li>• Fundamentals of Hospitality Hosting,</li> <li>• Hire Staff,</li> <li>• Hospitality and Tourism Public Relations,</li> <li>• Hospitality Sales and Marketing,</li> <li>• Hotel Professional Development,</li> <li>• Human Resource Management and Development,</li> <li>• Implement Marketing Strategies,</li> <li>• Interact with Guests,</li> <li>• International Relations and Business,</li> <li>• Introduction to Management and Organisation,</li> <li>• Introduction to Tourism and Hospitality Industry,</li> <li>• Manage Exhibition Events,</li> <li>• Manage Meetings and Convention Events,</li> <li>• Manage Pricing and Revenue,</li> <li>• Manage Training,</li> <li>• Management,</li> <li>• Managing Human Resources in Hospitality and Tourism,</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE),</li> <li>• Monitor Income and Expenses,</li> <li>• Optimise Sales,</li> <li>• Organisational Behaviour,</li> <li>• Principles of Communication,</li> <li>• Principles of Management,</li> <li>• Principles of Supervision,</li> <li>• Professional Development for Hospitality,</li> <li>• Promote Tourism,</li> <li>• Quality Service in Hospitality,</li> <li>• Resort Operations and Management,</li> <li>• Sales and Marketing,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Sell Products and Services,</li> <li>• Social Media Engagement in Hospitality,</li> <li>• Strategic Management in Hospitality and Tourism,</li> <li>• Strategic Management,</li> <li>• Supervise Staff,</li> <li>• The World and Responsible Consumers and Travellers,</li> <li>• Work Safely</li> <li>• Write Proposal</li> </ul>
18.	Kim Min Jeon	Master in Food Culture and Communications – Food, Place, and Identity	University of Gastronomic Sciences, Italy		<ul style="list-style-type: none"> <li>• Appreciation of Culinary Skills,</li> <li>• Demonstrate Basic Dry Heat Cooking Methods,</li> <li>• Demonstrate Basic Moist Heat Cooking Methods,</li> <li>• Essentials of Food Knowledge,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Food and Beverage Cost Control,</li> <li>• Food Production Management,</li> <li>• Food Science and Nutrition,</li> <li>• Fundamentals of Western Cooking (Demonstration),</li> <li>• Fundamentals of Western Cooking (Individual Stove),</li> <li>• Kitchen Organisation,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Make Vegetable Preparations,</li> <li>• Menu Planning and Pricing,</li> <li>• Practicum and Event Catering,</li> <li>• Prepare Basic Western Egg and Dairy Products,</li> <li>• Prepare Basic Western Grains and Legumes,</li> <li>• Prepare Basic Western Stocks and Soups,</li> <li>• Prepare Cold Plates and Garnishes,</li> <li>• Prepare Mise En Place 1,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Prepare Mise En Place 2,</li> <li>• Prepare Western Cold Sauces,</li> <li>• Prepare Western Foundation Sauces</li> <li>• Principles of Western Cooking (Demonstration),</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Principles of Western Food Preparation (Demonstration),</li> <li>• Principles of Western Food Preparation (Individual Stoves)</li> <li>• The Essentials in Food Knowledge,</li> </ul>
19.	Koh Yow Png George	Diploma In Hotel Catering Operations	South Glamorgan Institute of Higher Education, UK	<ul style="list-style-type: none"> <li>• Executive Programme in Hospitality Management</li> <li>• WSQ Advanced Certificate In Training And Assessment (ACTA)</li> </ul>	<ul style="list-style-type: none"> <li>• (Western) Mise-En-Place</li> <li>• Advanced Food Knowledge</li> <li>• Catering Science</li> <li>• Demonstrate Basic Dry Heat Cooking Methods</li> <li>• Demonstrate Basic Moist Heat Cooking Methods</li> <li>• Develop Menu</li> <li>• Essentials in Food Knowledge</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Food and Beverages (Product Knowledge)</li> <li>• Food Production Management</li> <li>• Food Science and Hygiene</li> <li>• Food Science and Nutrition</li> <li>• Foundations in Food Knowledge</li> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual Stove)</li> <li>• Introduction to Management and Organisation</li> <li>• Kitchen Design</li> <li>• Kitchen Operations</li> <li>• Kitchen Organisation</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Inventories</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Make Vegetable Preparations</li> <li>• Menu Planning and Pricing</li> <li>• Mise-En-Place</li> <li>• Nutrition And Diet</li> <li>• Prepare Basic Western Egg and Dairy Products</li> <li>• Prepare Basic Western Grains and Legumes</li> <li>• Prepare Basic Western Stocks and Soups</li> <li>• Prepare Cold Plates and Garnishes</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Mise En Place 2</li> <li>• Prepare Sauces and Stocks</li> <li>• Prepare Western Cold Sauces</li> <li>• Prepare Western Foundation Sauces</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Supervise Food Production</li> <li>• The Essentials in Food Knowledge</li> <li>• Practicum</li> </ul>
20.	Koo Yu Quan	Diploma in Pastry & Baking	SHATEC Institutes	<ul style="list-style-type: none"> <li>• Advanced Certificate in Training &amp; Assessment (ACTA)</li> </ul>	<ul style="list-style-type: none"> <li>• Conduct Baking Ingredients Experiments</li> <li>• Demonstrate Baking Techniques, Mixing Methods and Piping Skills</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Prepare Basic Breads</li> <li>• Prepare Basic Cakes</li> <li>• Prepare Cookies</li> <li>• Prepare Icing; Chocolates and Glazes</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Muffins and Scones</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Prepare Pre Mix, Frozen and Bake Off Products</li> <li>• Prepare Short Crust Pastry</li> <li>• Prepare Sweet and Savoury Fillings; Sauces and Creams</li> </ul>
21.	Lau Chan Keong	Associate of Applied Science Degree in Culinary Arts	Seattle Central Community College, USA	<ul style="list-style-type: none"> <li>• WSQ Advanced Certificate In Training And Assessment (ACTA)</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstrate Basic Dry Heat Cooking Methods,</li> <li>• Demonstrate Basic Moist Heat Cooking Methods,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Make Vegetable Preparations,</li> <li>• Prepare Basic Western Egg and Dairy Products,</li> <li>• Prepare Basic Western Grains and Legumes,</li> <li>• Prepare Basic Western Stocks and Soups,</li> <li>• Prepare Cold Plates and Garnishes,</li> <li>• Prepare Mise En Place 1,</li> <li>• Prepare Mise En Place 2,</li> <li>• Prepare Western Cold Sauces,</li> <li>• Prepare Western Foundation Sauces</li> </ul>
22.	Lee Boon Hou, Eugene	Diploma in Culinary Skills	The Singapore International Hotel and Tourism College	<ul style="list-style-type: none"> <li>• Certificate in Food and Beverage Service</li> <li>• Conduct Food and Beverage Hygiene Audit</li> <li>• WSQ Advanced Certificate In Training And Assessment (ACTA)</li> </ul>	<ul style="list-style-type: none"> <li>• Advanced Culinary Skills</li> <li>• Advanced Food Knowledge</li> <li>• Appreciation of Culinary Skills</li> <li>• Culinary Arts</li> <li>• Demonstrate Basic Dry Heat Cooking Methods</li> <li>• Demonstrate Basic Moist Heat Cooking Methods</li> <li>• Demonstrate Cook and Chill Method</li> <li>• Demonstrate Regeneration Process</li> <li>• Demonstrate Sous Vide Cooking Method</li> <li>• Demonstrate Western Curing Methods</li> <li>• Develop Menu</li> <li>• Essentials in Food Knowledge</li> <li>• Food and Beverage Cost Control</li> <li>• Food Production Management</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual Stoves)</li> <li>• Kitchen Design</li> <li>• Kitchen Organisation</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Inventories</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Make Vegetable Preparations</li> <li>• Master Recipes from Various Cuisines</li> <li>• Menu Planning and Pricing</li> <li>• Mise-en-place</li> <li>• Practicum</li> <li>• Practicum and Event Catering</li> <li>• Prepare Advanced Western Egg and Dairy Products</li> <li>• Prepare Advanced Western Salads and Garnishes</li> <li>• Prepare Advanced Western Sauces</li> <li>• Prepare Advanced Western Soups</li> <li>• Prepare Basic Western Egg and Dairy Products</li> <li>• Prepare Basic Western Grains and Legumes</li> <li>• Prepare Basic Western Stocks and Soups</li> <li>• Prepare Cold Plates and Garnishes</li> <li>• Prepare Herb and Spice Blends of Various Cuisines</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Mise En Place 2</li> <li>• Prepare Sauces and Stocks</li> <li>• Prepare Simple Cold Appetisers</li> <li>• Prepare Simple Dishes</li> <li>• Prepare Soups</li> <li>• Prepare Vegetables</li> <li>• Prepare Western Cold Sauces</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Prepare Western Foundation Sauces</li> <li>• Prepare Western Specialty Meat, Poultry, Fish and Seafood Products</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Principles of Western Food Preparation (Demonstration)</li> <li>• Principles of Western Food Preparation (Individual Stoves)</li> <li>• Professional Development for Hospitality</li> <li>• Supervise Food Production</li> <li>• The Essentials in Food Knowledge</li> <li>• Use Herbs and Spices in Various Cuisine Preparation and Presentation</li> </ul>
23.	Lee Chiew Liang Zavier	• Diploma in Pastry and Baking	Shatec Institutes, Singapore	<ul style="list-style-type: none"> <li>• Diploma in Chocolate Basics</li> <li>• Diploma in Mechanical Engineering</li> <li>• Food Hygiene Course</li> <li>• WSQ Advanced Certificate In Training And Assessment (ACTA)</li> </ul>	<ul style="list-style-type: none"> <li>• Bake Artisan Bread</li> <li>• Conduct Baking Ingredients Experiments</li> <li>• Desserts 1</li> <li>• Demonstrate Baking Techniques, Mixing Methods And Piping Skills</li> <li>• Design Contemporary Plated Desserts</li> <li>• Develop Chocolate Artistry</li> <li>• Develop Ice Cream Recipes</li> <li>• Develop Menu</li> <li>• Fabricate Chocolate Decorations</li> <li>• Fundamentals of Baking (Theory/Demonstration)</li> <li>• Fundamentals of Baking (Individual Stoves)</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Prepare Advanced Cakes</li> <li>• Prepare Advanced Confectionery</li> <li>• Prepare Advanced Entremets and Tarts</li> <li>• Prepare Advanced Petit Fours and Macaroons</li> <li>• Prepare Basic Breads</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Prepare Basic Cakes</li> <li>• Prepare Cafe Style Breads</li> <li>• Prepare Choux Pastries</li> <li>• Prepare Cookies</li> <li>• Prepare Hot and Cold Desserts</li> <li>• Prepare Icing, Chocolates and Glazes</li> <li>• Prepare Marzipan Decorations</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Muffins And Scones</li> <li>• Prepare Premix, Frozen and Bake-Off Products</li> <li>• Prepare Puff Pastries</li> <li>• Prepare Short - Crust Pastry</li> <li>• Prepare Sweet and Savoury Fillings, Sauces and Creams</li> <li>• Prepare Yeast - Raised Pastries</li> <li>• Principles of Baking (Individual Stoves)</li> <li>• Principles of Baking (Theory/Demonstration)</li> <li>• Professional Development for Hospitality</li> <li>• Supervise Food Production</li> </ul>
24.	Lee Hsin-Ta	Master of Science (Applied Economics)	Nanyang Technological University, Singapore	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Analysing and Interpreting Research</li> <li>• Business Statistics</li> <li>• Chinese Communication for Hospitality and Tourism Professionals</li> <li>• Communication Skills</li> <li>• Communications in Business</li> <li>• Conduct Situational Analysis</li> <li>• Destination Planning &amp; Development</li> <li>• Develop and Implement Budgets</li> <li>• Entrepreneurship and Innovation in Hospitality</li> <li>• Financial Management</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Hospitality Sales and Marketing</li> <li>• Integrated Capstones (HOTS)/Strategic Management</li> <li>• Introduction to Management and Organisation</li> </ul>



No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Macroeconomics</li> <li>• Macroeconomics,</li> <li>• Management</li> <li>• Managerial Accounting</li> <li>• Managerial Accounting,</li> <li>• Microeconomics</li> <li>• Monitor Incomes and Expenses</li> <li>• Organisational Behaviour</li> <li>• Principles of Accounting</li> <li>• Principles of Management</li> <li>• Principles of Supervision</li> <li>• Professional Development for Hospitality</li> <li>• Quantitative Methods</li> <li>• Quantitative Methods,</li> <li>• Research Methods</li> <li>• Sales and Marketing</li> <li>• Special Interest Tourism</li> <li>• Strategic Management</li> <li>• Strategic Management in Hospitality and Tourism</li> <li>• Technology Strategy in Hospitality and Tourism</li> <li>• The Evolving Tourism Landscape</li> <li>• Tourism - Concepts and Practices</li> <li>• Tourism Attractions</li> <li>• Tourism Geography</li> <li>• Tourism Management</li> <li>• Tourism Psychology</li> </ul>
25.	Lee Hui Wen Amy	Bachelor of Applied Science (Materials Engineering)	Nanyang Technological University	WSQ Advanced Certificate in Training and Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Asian Sweets and Pastries (Demonstration),</li> <li>• Asian Sweets and Pastries (Individual Stoves),</li> <li>• Bake Artisan Bread,</li> <li>• Conduct Baking Ingredients Experiments,</li> <li>• Demonstrate Baking Techniques; Mixing Methods and Piping Skills,</li> <li>• Design Contemporary Plated Desserts,</li> <li>• Desserts 1</li> <li>• Develop Chocolate Artistry,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Develop Ice Cream Recipes,</li> <li>• Elaborate Sweets and Pastries,</li> <li>• Essentials of Food Knowledge,</li> <li>• Fabricate Chocolate Decorations,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Food and Beverage Cost Control,</li> <li>• Food Production Management,</li> <li>• Food Science and Nutrition,</li> <li>• Fundamentals of Baking (Individual Stoves),</li> <li>• Fundamentals of Baking (Theory/Demonstration),</li> <li>• Kitchen Organisation,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Inventories,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Menu Planning and Pricing,</li> <li>• Pastry and Baking (Demonstration),</li> <li>• Pastry and Baking (Individual Stoves),</li> <li>• Prepare Advanced Cakes,</li> <li>• Prepare Advanced Confectionery,</li> <li>• Prepare Advanced Entremets and Tarts,</li> <li>• Prepare Advanced Petit Fours and Macaroons,</li> <li>• Prepare Basic Breads,</li> <li>• Prepare Basic Cakes,</li> <li>• Prepare Cafe Style Breads,</li> <li>• Prepare Choux Pastries,</li> <li>• Prepare Cookies,</li> <li>• Prepare Hot and Cold Desserts,</li> <li>• Prepare Icing; Chocolates and Glazes,</li> <li>• Prepare Marzipan Decorations,</li> <li>• Prepare Mise En Place 1,</li> <li>• Prepare Muffins and Scones,</li> <li>• Prepare Pre Mix; Frozen and Bake Off Products,</li> <li>• Prepare Puff Pastries,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Prepare Short Crust Pastry,</li> <li>• Prepare Sweet and Savoury Fillings; Sauces and Creams,</li> <li>• Prepare Yeast - Raised Pastries,</li> <li>• Principles of Baking (Demonstration),</li> <li>• Principles of Baking (Individual Stoves),</li> <li>• Principles of Baking (Theory/Demonstration),</li> <li>• Supervise Food Production,</li> <li>• The Essentials in Food Knowledge,</li> </ul>
26.	Lim Lee Lian	<ul style="list-style-type: none"> <li>• Diploma in Computer Studies</li> <li>• Graduate Certificate in Training &amp; Development</li> </ul>	<ul style="list-style-type: none"> <li>• JP School of Computing</li> <li>• Singapore Human Resources Institute</li> </ul>	Certificate in Computer Programming and Information Processing  WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Comply with Legal Requirements</li> <li>• Implement Loss Prevention</li> <li>• Manage Loss Prevention</li> <li>• Management Information Systems</li> <li>• Property Management Systems</li> <li>• Social Media Engagement in Hospitality</li> </ul>
27.	Lim Oong Chee	Diploma In Tourism	Tourism Management Institute of Singapore	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Demonstrate Basic Dry Heat Cooking Methods,</li> <li>• Demonstrate Basic Moist Heat Cooking Methods,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Make Vegetable Preparations,</li> <li>• Prepare Basic Western Egg and Dairy Products,</li> <li>• Prepare Basic Western Grains and Legumes,</li> <li>• Prepare Basic Western Stocks and Soups,</li> <li>• Prepare Cold Plates and Garnishes,</li> <li>• Prepare Mise En Place 1,</li> <li>• Prepare Mise En Place 2,</li> <li>• Prepare Western Cold Sauces,</li> <li>• Prepare Western Foundation Sauces</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
28.	Lim Sok Tin, Jessie	Bachelor in Business Management	Singapore Management University		<ul style="list-style-type: none"> <li>• Apply Basic Negotiation Skills and Techniques</li> <li>• Apply Risk Management Procedures</li> <li>• Apply Tourism Knowledge,</li> <li>• Appraise or Evaluate Staff,</li> <li>• Communication in Business,</li> <li>• Comply with Legal Requirements,</li> <li>• Conduct Orientation and Training,</li> <li>• Conduct Site Inspection</li>   <li>• Conduct Situational Analysis,</li> <li>• Coordinate Entertainment and Food and Beverage Services,</li> <li>• Coordinate Food and Beverage Service,</li> <li>• Coordinate Site Services,</li> <li>• Coordinate Support Services,</li> <li>• Define MICE and Events Industry,</li> <li>• Describe MICE and Events Industry and Its Impact on Economy,</li> <li>• Destination Planning and Development,</li> <li>• Develop and Implement Budget,</li> <li>• Develop and Implement Business Strategies,</li> <li>• Develop Marketing Strategies,</li> <li>• Develop Product Knowledge,</li> <li>• Develop Relationships with New Corporate Clients,</li> <li>• Develop Sales Proposal,</li> <li>• Facilitate Effective Communication and Engagement at the Workplace</li> <li>• Fundamentals of Hospitality Hosting,</li> <li>• Hire Staff,</li> <li>• Hospitality Sales and Marketing,</li> <li>• Hotel Security,</li> <li>• Human Resource Management and Development,</li> <li>• Implement Loss Prevention,</li> <li>• Implement Marketing Strategies,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Integrated Capstones (HOTS)/Strategic Management,</li> <li>• Interact with and Serve Food and Beverage Guests,</li> <li>• Interact with Guests,</li> <li>• International Relations and Business,</li> <li>• Introduction to Management and Organisation,</li> <li>• Lodging Operations,</li> <li>• Maintain Inventories,</li> <li>• Manage Catering,</li> <li>• Manage Exhibition Events,</li> <li>• Manage Logistics,</li> <li>• Manage Loss Prevention,</li> <li>• Manage Meetings and Convention Events,</li> <li>• Manage Pricing and Revenue,</li> <li>• Manage Training,</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE),</li> <li>• Monitor Guest/Customer Experience</li> <li>• Monitor Income and Expenses,</li> <li>• Monitor Relationships with Customers</li> <li>• Optimise Sales,</li> <li>• Organisational Behavior,</li> <li>• Perform Hosting Duties,</li> <li>• Plan and Develop Proposal for Incentive Travel Event,</li> <li>• Plan and Implement Catering Services,</li> <li>• Plan Special Events,</li> <li>• Practicum and Event Catering,</li> <li>• Principles of Accounting,</li> <li>• Principles of Communication,</li> <li>• Principles of Management,</li> <li>• Professional Development for Hospitality,</li> <li>• Promote Tourism,</li> <li>• Provide Catering Service,</li> <li>• Provide Safety and Security for Guests,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Quality Service in Hospitality,</li> <li>• Resolve Guests/Customers' Concerns and Feedback</li> <li>• Secure Prospect Commitment</li> <li>• Sell Products and Services,</li> <li>• Social Media Engagement in Hospitality,</li> <li>• Special Interest Tourism,</li> <li>• Strategic Management,</li> <li>• Supervise Staff,</li> <li>• The Evolving Tourism Landscape,</li> <li>• Tourism Management</li> <li>• Work Safely,</li> <li>• Write Proposal</li> <li>• Write Reports</li> </ul>
29.	Lin Swee Ann Samson	Diploma in Culinary Skills	Shatec Institutes, Singapore	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Apply Sensory Analysis to Food and Beverage Preparation and Presentation</li> <li>• Appreciation of Culinary Skills</li> <li>• Basic Japanese Cooking</li> <li>• Carve Fruits and Vegetable for Food Presentation</li> <li>• Demonstrate Basic Dry Heat Cooking Methods</li> <li>• Demonstrate Basic Moist Heat Cooking Methods</li> <li>• Demonstrate Cook and Chill Method</li> <li>• Demonstrate Regeneration Process</li> <li>• Demonstrate Sous Vide Cooking Method</li> <li>• Demonstrate Western Curing Methods</li> <li>• Develop Menu</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Food Production Management</li> <li>• Foundations in Food Knowledge</li> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual Stoves)</li> <li>• Kitchen Organisation</li> <li>• Maintain Food and Beverage Production</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					Environment <ul style="list-style-type: none"> <li>• Maintain Inventories</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Make Vegetable Preparations</li> <li>• Master Recipes from Various Cuisines</li> <li>• Menu Planning and Pricing</li> <li>• Practicum</li> <li>• Practicum and Event Catering</li> <li>• Prepare Advanced Western Egg and Dairy Products</li> <li>• Prepare Advanced Western Salads and Garnishes</li> <li>• Prepare Advanced Western Sauces</li> <li>• Prepare Advanced Western Soups</li> <li>• Prepare Basic Western Egg and Dairy Products</li> <li>• Prepare Basic Western Grains and Legumes</li> <li>• Prepare Basic Western Stocks and Soups</li> <li>• Prepare Cold Plates and Garnishes</li> <li>• Prepare Herb and Spice Blends Of Various Cuisines</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Mise En Place 2</li> <li>• Prepare Western Cold Sauces</li> <li>• Prepare Western Foundation Sauces</li> <li>• Prepare Western Specialty Meat, Poultry, Fish A and Seafood Products</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Principles of Western Food Preparation (Demonstration)</li> <li>• Principles of Western Food Preparation (Individual Stoves)</li> <li>• Produce La Mien and Prepare The Dishes</li> <li>• Professional Development for Hospitality</li> <li>• Supervise Food Production</li> <li>• The Essentials in Food Knowledge</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Use Herbs and Spices in Various Cuisine Preparation and Presentation</li> </ul>
30.	Loh Keng Yan	Diploma in Hotel Management	Shatec Institutes, Singapore		<ul style="list-style-type: none"> <li>• Application of Restaurant Service Skills,</li> <li>• Practicum,</li> </ul>
31.	Loh Kian Meng (Lu Jianming)	Diploma in Pastry & Baking	The Singapore International Hotel and Tourism College	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Conduct Baking Ingredients Experiments,</li> <li>• Demonstrate Baking Techniques; Mixing Methods and Piping Skills,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Prepare Basic Breads,</li> <li>• Prepare Basic Cakes,</li> <li>• Prepare Cookies,</li> <li>• Prepare Icing; Chocolates and Glazes,</li> <li>• Prepare Mise En Place 1,</li> <li>• Prepare Muffins and Scones,</li> <li>• Prepare Pre Mix; Frozen and Bake Off Products,</li> <li>• Prepare Short Crust Pastry,</li> <li>• Prepare Sweet and Savoury Fillings; Sauces and Creams</li> </ul>
32.	Loh Wah Ping	Bachelor of Science Second Class Honours (1st Division) in International Tourism and Hospitality Management	University of Sunderland, UK	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Application of Host Communications</li> <li>• Apply Tourism Knowledge</li> <li>• Appraise or Evaluate Staff</li> <li>• Communication Skills</li> <li>• Communications in Business</li> <li>• Comply with Legal Requirements</li> <li>• Conduct Orientation and Training</li> <li>• Develop and Implement Business Strategies</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Housekeeping Operations and Management</li> <li>• Implement Loss Prevention</li> </ul>



No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Integrated Capstones (HOTS)/Strategic Management</li> <li>• Interact with Guests</li> <li>• Lodging Operations</li> <li>• Maintain Inventories</li> <li>• Manage Housekeeping Operations</li> <li>• Manage Loss Prevention</li> <li>• Manage Training</li> <li>• Principles of Communication</li> <li>• Principles of Management</li> <li>• Promote Tourism</li> <li>• Provide Safety and Security for Guests</li> <li>• Quality Service in Hospitality</li> <li>• Service Guest Rooms</li> <li>• Supervise Housekeeping Operation</li> </ul>
33.	Low Chee Hwee	Diploma in Culinary Skills (Work Study)	SHATEC Institutes	Advanced Certificate in Training & Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Demonstrate Basic Dry Heat Cooking Methods,</li> <li>• Demonstrate Basic Moist Heat Cooking Methods,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Make Vegetable Preparations,</li> <li>• Prepare Basic Western Egg and Dairy Products,</li> <li>• Prepare Basic Western Grains and Legumes,</li> <li>• Prepare Basic Western Stocks and Soups,</li> <li>• Prepare Cold Plates and Garnishes,</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Mise En Place 2,</li> <li>• Prepare Western Cold Sauces,</li> <li>• Prepare Western Foundation Sauces</li> </ul>
34.	Low Kam Wah Mike	• Bachelor of Science in Hotel, Restaurant and Travel	• University of Massachusetts, USA	Higher Certificate in Wines & Spirits	<ul style="list-style-type: none"> <li>• Administer Purchasing and Receiving Procedures</li> <li>• Application of Restaurant Service Skills</li> <li>• Bar Mixology</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
		Administration		WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Coordinate Food and Beverage Service</li> <li>• Develop and Implement Budget</li> <li>• Essential Restaurant Service</li> <li>• Food and Beverage Cost Control</li> <li>• Food Service Management</li> <li>• Food Wine and Beverage Studies</li> <li>• Foundations in Beverage Knowledge</li> <li>• Fundamentals of Beverage Knowledge</li> <li>• Implement Loss Prevention</li> <li>• Interact with and Serve Food and Beverage Guests</li> <li>• Maintain Food and Beverage Service Environment</li> <li>• Maintain Inventories</li> <li>• Manage Catering</li> <li>• Manage Cost and Quality Controls</li> <li>• Manage Food and Beverage Operations</li> <li>• Menu Planning and Pricing</li> <li>• Perform Hosting Duties</li> <li>• Practicum</li> <li>• Prepare and Serve Coffee and Tea</li> <li>• Prepare for Service</li> <li>• Provide Catering Service</li> <li>• Provide Essentials of Dining Room Service</li> <li>• Provide Hot Beverage Service</li> <li>• Provide Quality Control for Service</li> <li>• Provide Speciality Tea Service</li> <li>• Provide Tableside Service</li> <li>• Provide Wine Service</li> <li>• Restaurant Service Skills</li> <li>• Restaurant Service Skills (Practical)</li> <li>• Supervise Room Service</li> </ul>
35.	Ng He Fang	Bachelor of Science (2nd Class Honours, Lower Division) in Economics and	University of London, UK	<ul style="list-style-type: none"> <li>• HR-RS-402E-0 Develop And Implement Recruitment And Selection Strategies</li> </ul>	<ul style="list-style-type: none"> <li>• Apply Tourism Knowledge</li> <li>• Appraise or Evaluate Staff</li> <li>• Business Statistics</li> <li>• Comply with Legal Requirements</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
		Finance		<ul style="list-style-type: none"> <li>• WSQ Advanced Certificate In Training And Assessment (ACTA)</li> <li>• WSQ Diploma in Adult and Continuing Education (DACE)</li> </ul>	<ul style="list-style-type: none"> <li>• Conduct Orientation and Training</li> <li>• Conduct Situational Analysis</li> <li>• Coordinate Site Services</li> <li>• Coordinate Support Services</li> <li>• Define MICE and Events Industry</li> <li>• Describe MICE and Events Industry and Its Impact on Economy</li> <li>• Develop and Implement Budget</li> <li>• Develop and Implement Business Strategies</li> <li>• Develop Marketing Strategies</li> <li>• Develop Product Knowledge</li> <li>• Develop Relationships with New Corporate Clients</li> <li>• Develop Sales Proposal</li> <li>• Financial Management</li> <li>• Handle Air Ticketing Reservations</li> <li>• Implement Loss Prevention</li> <li>• Implement Marketing Strategies</li> <li>• Introduction to Management and Organisation</li> <li>• Introduction to Management Information Systems</li> <li>• Macroeconomics</li> <li>• Maintain Inventories</li> <li>• Manage Exhibition Events</li> <li>• Manage Logistics</li> <li>• Manage Meeting and Convention Events</li> <li>• Manage Travel Operations</li> <li>• Microeconomics</li> <li>• Monitor Income and Expenses</li> <li>• Optimise Sales</li> <li>• Plan and Develop Proposal for Incentive Travel Event</li> <li>• Principles of Management</li> <li>• Principles of Supervision</li> <li>• Professional Development for Hospitality</li> <li>• Promote Tourism</li> <li>• Provide Inbound Travel Packages, Products and Services</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Provide Outbound Travel Packages, Products and Services</li> <li>• Provide Safety and Security for Guests</li> <li>• Social Media Engagement in Hospitality</li> <li>• Supervise Staff</li> <li>• Travel and Tour Operations</li> <li>• Work Safely</li> </ul>
36.	Ong Hui Zhen, Christine	Bachelor of Communication with English Language	SIM University		<ul style="list-style-type: none"> <li>• Advanced English: Writing Skills and College Writing,</li> <li>• Communication in Business,</li> <li>• Communication Skills,</li> <li>• Comply with Legal Requirements,</li> <li>• Facilitate Effective Communication and Engagement at the Workplace</li> <li>• Hospitality English</li> <li>• Introduction to Management and Organisation,</li> <li>• Principles of Communication,</li> <li>• Professional Development for Hospitality,</li> <li>• Social Media Engagement in Hospitality,</li> </ul>
37.	Padilla Melissa Grace Romay	Bachelor in Hotel and Restaurant Management	Polytechnic University of the Philippines	<ul style="list-style-type: none"> <li>• WSQ Advanced Certificate In Training And Assessment (ACTA)</li> <li>• TR-TDL-303C-1 Prepare and Conduct On-The-Job-Training</li> <li>• CS-CT-302C-1 Communicate and Build Effective Working Relationships with Others</li> <li>• CS-WR-302C-1</li> </ul>	<ul style="list-style-type: none"> <li>• Application of Restaurant Service Skills,</li> <li>• Bar Mixology,</li> <li>• Casino Operations,</li> <li>• Communication Skills,</li> <li>• Coordinate Entertainment and Food and Beverage Services,</li> <li>• Coordinate Food and Beverage Service,</li> <li>• Coordinate Support Services,</li> <li>• Essential Restaurant Service,</li> <li>• Essentials in Beverage Knowledge,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Food and Beverage Cost Control,</li> <li>• Food and Beverage Operations (Theory),</li> <li>• Food Science and Hygiene,</li> <li>• Food Science and Nutrition,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
				<p>Develop Self Awareness and Understand the Impact on Others of Own Actions</p> <ul style="list-style-type: none"> <li>• FB-RM-102C-0 Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• FB-FBS-101C-1 Prepare for Service (Mise En Place)</li> <li>• TH-SM-101C-0 Interact with Guests</li> </ul>	<ul style="list-style-type: none"> <li>• Food Service Management,</li> <li>• Food Wine and Beverage Studies,</li> <li>• Foundations in Beverage Knowledge,</li> <li>• Fundamentals of Beverage Knowledge,</li> <li>• Fundamentals of Hospitality Hosting,</li> <li>• Hotel Security,</li> <li>• Implement Loss Prevention,</li> <li>• Industry Attachment (6 Months),</li> <li>• Interact with and Serve Food and Beverage Guests,</li> <li>• Interact with Guests,</li> <li>• Introduction to Management and Organisation,</li> <li>• Maintain Food and Beverage Service Environment,</li> <li>• Maintain Inventories,</li> <li>• Manage Catering,</li> <li>• Manage Cost and Quality Controls,</li> <li>• Manage Food and Beverage Operations,</li> <li>• Manage Logistics,</li> <li>• Manage Loss Prevention,</li> <li>• Manage Training,</li> <li>• Managing Costs in Food and Beverage Operations,</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE),</li> <li>• Monitor Income and Expenses,</li> <li>• Perform Hosting Duties,</li> <li>• Plan and Implement Catering Services,</li> <li>• Practicum,</li> <li>• Prepare Alcoholic Drinks for Service,</li> <li>• Prepare and Serve Alcoholic Beverages,</li> <li>• Prepare and Serve Coffee and Tea,</li> <li>• Prepare and Serve Coffee,</li> <li>• Prepare for Beverage Service (Mise En Place),</li> <li>• Prepare for Service (Mise En Place),</li> <li>• Prepare for Service,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Prepare Non-Alcoholic Beverages,</li> <li>• Principles of Supervision,</li> <li>• Professional Development for Hospitality,</li> <li>• Provide Catering Service,</li> <li>• Provide Essentials of Dining Room Service,</li> <li>• Provide Hot Beverage Service,</li> <li>• Provide Quality Control for Service,</li> <li>• Provide Safety and Security for Guests,</li> <li>• Provide Speciality Tea Service,</li> <li>• Provide Specialty Coffee Service,</li> <li>• Provide Tableside Service,</li> <li>• Provide Wine Service,</li> <li>• Quality Service in Hospitality</li> <li>• Restaurant Service Skills (Practical)</li> <li>• Restaurant Service Skills,</li> <li>• Social Media Engagement in Hospitality,</li> <li>• Supervise Bar Service,</li> <li>• Supervise Room Service,</li> <li>• Supervise Staff</li> </ul>
38.	Pei Sin Yee	Bachelor of Communication  Diploma in Hotel Management	Murdoch University, Australia  Shatec Institutes	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Application of Host Communications,</li> <li>• Carry Out Thorough Cleaning,</li> <li>• Communications in Business,</li> <li>• Communications Skills,</li> <li>• Conduct Orientation and Training,</li> <li>• Coordinate Housekeeping Operations,</li> <li>• Front Office Operations,</li> <li>• Fundamentals of Hospitality Hosting,</li> <li>• Handle Guest or Resident Arrival,</li> <li>• Handle Guest or Resident Departure,</li> <li>• Hospitality and Tourism Public Relations,</li> <li>• Housekeeping Operations,</li> <li>• Implement Loss Prevention,</li> <li>• Interact with Guests,</li> <li>• Introduction to Tourism and Hospitality Industry,</li> <li>• Maintain Guest or Resident Account,</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Maintain Inventories,</li> <li>• Monitor Bell Services,</li> <li>• Monitor Concierge Services,</li> <li>• Monitor Front Office or Guest Services Operations,</li> <li>• Monitor Handling of Guest or Resident Accounts,</li> <li>• Monitor Reservation Services,</li> <li>• Monitor Switchboard Operations,</li> <li>• Professional Development for Hospitality</li> <li>• Promote Tourism</li> <li>• Property Management System</li> <li>• Provide Bell Services,</li> <li>• Provide Concierge Services,</li> <li>• Provide Laundry Room Services,</li> <li>• Provide Reservation Services,</li> <li>• Provide Safety and Security for Guests,</li> <li>• Service Guest Rooms,</li> <li>• Service Other Public Areas and Back of House,</li> <li>• Social Media Engagement in Hospitality,</li> <li>• Supervise Housekeeping Operation,</li> <li>• Supervise Linen or Uniform Room Operations,</li> <li>• Supervise Public Area Cleaning and Servicing,</li> <li>• Supervise Staff</li> <li>• Work Safely</li> </ul>
39.	Qamarzeb S/O Aurangzeb	Bachelor of Science Second Class Honours (Second Division) in International Tourism and Hospitality Management	University of Sunderland, UK	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Apply Tourism Knowledge</li> <li>• Communications In Business</li> <li>• Communications Skills</li> <li>• Conduct Orientation and Training</li> <li>• Conduct Situational Analysis</li> <li>• Coordinate Entertainment and Food and Beverage Services</li> <li>• Coordinate Site Services</li> <li>• Coordinate Support Services</li> <li>• Define MICE and Events Industry</li> <li>• Describe MICE and Events Industry and Its Impact</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>on Economy</li> <li>• Destination Planning and Development</li> <li>• Develop and Implement Business Strategies</li> <li>• Develop Relationships with New Corporate Clients</li> <li>• Develop Sales Proposal</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Handle Air Ticketing Reservations</li> <li>• Hire Staff</li> <li>• Hospitality and Tourism Public Relations</li> <li>• Hospitality Sales and Marketing</li> <li>• Interact with Guests</li> <li>• Introduction to Tourism and Hospitality Industry</li> <li>• Leisure Management</li> <li>• Maintain Inventories</li> <li>• Manage Exhibition Events</li> <li>• Manage Logistics</li> <li>• Manage Loss Prevention</li> <li>• Manage Meeting and Convention Events</li> <li>• Manage Training</li> <li>• Manage Travel Operations</li> <li>• Plan and Develop Proposal for Incentive Travel Event</li> <li>• Principles of Management</li> <li>• Professional Development for Hospitality</li> <li>• Promote Tourism</li> <li>• Provide Inbound Travel Packages, Products and Services</li> <li>• Provide Outbound Travel Packages, Products and Services</li> <li>• Provide Safety and Security for Guests</li> <li>• Quality Service in Hospitality</li> <li>• Resort Operations and Management</li> <li>• Resort Operations and Management,</li> <li>• Special Interest Tourism,</li> <li>• Supervise Staff</li> <li>• The Evolving Tourism Landscape</li> </ul>



No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Tourism Attractions</li> <li>• Tourism Geography</li> <li>• Tourism Management</li> <li>• Tourism Management (Integrated Resorts)</li> <li>• Tourism Psychology</li> <li>• Travel and Tour Operations</li> <li>• Work Safely</li> </ul>
40.	Sung Wong Tee	<p>National ITE Certificate (Intermediate) in Baking</p> <p>Diploma in Information Technology</p>	<p>Institute of Technical Education Singapore</p> <p>Temasek Polytechnic, Singapore</p>	WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Conduct Baking Ingredients Experiments,</li> <li>• Demonstrate Baking Techniques; Mixing Methods and Piping Skills,</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures,</li> <li>• Maintain Food and Beverage Production Environment,</li> <li>• Maintain Quality Control Procedures,</li> <li>• Maintain Safe and Secure Working Environment,</li> <li>• Prepare Basic Breads,</li> <li>• Prepare Basic Cakes,</li> <li>• Prepare Cookies,</li> <li>• Prepare Icing; Chocolates and Glazes,</li> <li>• Prepare Mise En Place 1,</li> <li>• Prepare Muffins and Scones,</li> <li>• Prepare Pre Mix; Frozen and Bake Off Products,</li> <li>• Prepare Short Crust Pastry,</li> <li>• Prepare Sweet and Savoury Fillings; Sauces and Creams</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
41.	Tan Sioh Kian	Diploma in Baking & Pastry Arts	Baking Industry Training Centre Pte Ltd	Advanced Certificate in Training & Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Conduct Baking Ingredients Experiments</li> <li>• Demonstrate Baking Techniques, Mixing Methods and Piping Skills</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Prepare Basic Breads</li> <li>• Prepare Basic Cakes</li> <li>• Prepare Cookies</li> <li>• Prepare Icing; Chocolates and Glazes</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Muffins and Scones</li> <li>• Prepare Pre Mix, Frozen and Bake Off Products</li> <li>• Prepare Short Crust Pastry</li> <li>• Prepare Sweet and Savoury Fillings; Sauces and Creams</li> </ul>
42.	Tan Yishan, Jane	Bachelor of Science (Third Class Honours) in Business	University of London, UK	Certificat De Patisserie Superieure Le Cordon Bleu, France  Certificat De Patisserie Intermediaire Le Cordon Bleu, France  Certificat De Patisserie De Base Le Cordon Bleu, France	<ul style="list-style-type: none"> <li>• Pastry and Baking (Demonstration)</li> <li>• Pastry and Baking (Individual Stoves)</li> <li>• Principles of Baking (Demonstration)</li> <li>• Principles of Baking (Individual Stoves)</li> <li>• Asian Sweets and Pastries (Demonstration)</li> <li>• Asian Sweets and Pastries (Individual Stoves)</li> <li>• Elaborate Sweets and Pastries</li> <li>• Fundamentals of Baking (Individual Stoves)</li> <li>• Fundamentals of Baking (Theory/Demonstration)</li> </ul>
43.	Tan Yu Yu	Degree of Bachelor of Engineering	The National University of Singapore	ACTA CU2: Apply Adult Learning Principles & Code of Ethics	<ul style="list-style-type: none"> <li>• Industrial Attachment</li> </ul>
44.	Teo Shi Jia Carissa	Diploma Intensive	Ferrandi Paris	• WSQ Advanced	• Practicum and Event Catering,

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
		Professional Program in French Pastry		Certificate in Training and Assessment (ACTA)	• Practicum,
45.	Toh Heng Wee	Diploma in Food and Beverage Management	Tourism Management Institute of Singapore	<ul style="list-style-type: none"> <li>• National Trade Certificate Grade Three in Food Preparation (Practical and Theory Parts)</li> <li>• National Trade Certificate Grade Two in Food Preparation (Practical and Theory Parts)</li> <li>• Advanced Food Preparation</li> <li>• ACTA CU1: Interpret the Singapore WSQ Framework</li> <li>• ACTA CU2: Apply Adult Learning Principles &amp; Code of Ethics</li> </ul>	<ul style="list-style-type: none"> <li>• (Asian) Butchering</li> <li>• (Asian) Mise-en-place</li> <li>• (Asian) Prepare Asian Dishes</li> <li>• (Asian) Prepare Simple Appetisers</li> <li>• (Asian) Prepare Simple Desserts</li> <li>• (Asian) Prepare Soups</li> <li>• (Asian) Prepare Stocks and Sauces</li> <li>• (Asian) Prepare Vegetables</li> <li>• (Western) Butchering</li> <li>• (Western) Mise-en-place</li> <li>• (Western) Prepare Basic Pastry</li> <li>• (Western) Prepare Basic Soups</li> <li>• (Western) Prepare Simple Cold Appetisers and Dressings</li> <li>• (Western) Prepare Simple Dishes</li> <li>• (Western) Prepare Stocks and Sauces</li> <li>• (Western) Prepare Vegetables</li> <li>• Advanced Culinary Skills</li> <li>• Advanced Food Knowledge</li> <li>• Apply Sensory Analysis to Food and Beverage Preparation and Presentation</li> <li>• Appreciation of Culinary Skills</li> <li>• Asian Cuisine</li> <li>• Butchering</li> <li>• Carve Fruits and Vegetable for Food Presentation</li> <li>• Culinary Arts</li> <li>• Demonstrate Basic Dry Heat Cooking Methods</li> <li>• Demonstrate Basic Moist Heat Cooking Methods</li> <li>• Demonstrate Cook and Chill Method</li> <li>• Demonstrate Regeneration Process</li> <li>• Demonstrate Sous Vide Cooking Method</li> <li>• Demonstrate Western Curing Methods</li> <li>• Develop Menu</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					<ul style="list-style-type: none"> <li>• Essentials in Food Knowledge</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Food and Beverage Cost Control</li> <li>• Food Production Management</li> <li>• Food Science and Hygiene</li> <li>• Food Science and Nutrition</li> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual Stoves)</li> <li>• Kitchen Design</li> <li>• Kitchen Organisation</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Make Vegetable Preparations</li> <li>• Master Recipes from Various Cuisines</li> <li>• Meat Fabrication</li> <li>• Menu Planning and Pricing</li> <li>• Mise-en-place</li> <li>• Nutrition and Diet</li> <li>• Practicum</li> <li>• Practicum and Event Catering</li> <li>• Prepare Advanced Western Egg and Dairy Products</li> <li>• Prepare Advanced Western Salads and Garnishes</li> <li>• Prepare Advanced Western Sauces</li> <li>• Prepare Advanced Western Soups</li> <li>• Prepare Basic Western Egg and Dairy Products</li> <li>• Prepare Basic Western Grains and Legumes</li> <li>• Prepare Basic Western Stocks and Soups</li> <li>• Prepare Buffet</li> <li>• Prepare Cold Plates and Garnishes</li> <li>• Prepare Herb and Spice Blends of Various</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					Cuisines <ul style="list-style-type: none"> <li>• Prepare Mise En Place 1</li> <li>• Prepare Mise En Place 2</li> <li>• Prepare Sauces and Stocks</li> <li>• Prepare Simple Cold Appetisers</li> <li>• Prepare Simple Dishes</li> <li>• Prepare Soups</li> <li>• Prepare Vegetables</li> <li>• Prepare Western Cold Sauces</li> <li>• Prepare Western Foundation Sauces</li> <li>• Prepare Western Specialty Meat, Poultry, Fish and Seafood Products</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Produce La Mien and Prepare The Dishes</li> <li>• Supervise Food Production</li> <li>• The Essentials in Food Knowledge</li> <li>• Use Herbs and Spices in Various Cuisine Preparation and Presentation</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
46.	Toh Hong Poh	Diploma in Pastry & Baking	Shatec Institutes, Singapore		<ul style="list-style-type: none"> <li>• Demonstrate Baking Techniques, Mixing Methods and Piping Skills</li> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Maintain Food and Beverage Production Environment</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Pre-Mix, Frozen and Bake-off Products</li> <li>• Conduct Baking Ingredients Experiments</li> <li>• Prepare Basic Breads</li> <li>• Prepare Basic Cakes</li> <li>• Prepare Cookies</li> <li>• Prepare Icing, Chocolates and Glazes</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Muffins and Scones</li> <li>• Prepare Pre-Mix, Frozen and Bake-off Products</li> <li>• Prepare Short-crust Pastry</li> <li>• Prepare Sweet and Savoury Fillings, Sauces and Creams</li> </ul>
47.	Wong Wah Ling Alicia	<ul style="list-style-type: none"> <li>• Diploma in Training &amp; Development Management</li> <li>• Ordinary National Diploma in Hotel and Catering Operations</li> <li>• Diploma in Catering and Hotel Keeping</li> </ul>	<ul style="list-style-type: none"> <li>• Singapore Institute of Management</li> <li>• The Hotel, Catering and Institutional Management Association, UK</li> <li>• Loughborough Technical College, UK</li> </ul>	<ul style="list-style-type: none"> <li>• Certificate in Vocational Education</li> <li>• Certificate in Cookery for the Catering Industry</li> <li>• Certificate in Housekeeping</li> <li>• Certificate in General Catering</li> <li>• Certificate in Food Hygiene &amp; Handling of</li> </ul>	<ul style="list-style-type: none"> <li>• Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Food Science and Hygiene</li> <li>• Food Science and Nutrition</li> <li>• Foundations in Food Knowledge</li> <li>• The Essentials in Food Knowledge</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
		• Diploma in Food Hygiene	• The Royal Institute of Public Health & Hygiene	Food • WSQ Advanced Certificate In Training And Assessment (ACTA)	
48.	Yap Yee Hua	Bachelor of Applied Science with major studies in Information Technology	Royal Melbourne Institute of Technology, Australia	• Basic Food Hygiene Test • WSQ Advanced Certificate In Training And Assessment (ACTA)	<ul style="list-style-type: none"> <li>• Advanced Culinary Skills</li> <li>• Advanced Food Knowledge</li> <li>• Apply Sensory Analysis to Food and Beverage Preparation and Presentation</li> <li>• Appreciation of Culinary Skills</li> <li>• Carve Fruits and Vegetable for Food Presentation</li> <li>• Culinary Arts</li> <li>• Demonstrate Basic Dry Heat Cooking Methods</li> <li>• Demonstrate Basic Moist Heat Cooking Methods</li> <li>• Demonstrate Cook and Chill Method</li> <li>• Demonstrate Regeneration Process</li> <li>• Demonstrate Sous Vide Cooking Method</li> <li>• Demonstrate Western Curing Methods</li> <li>• Develop Menu</li> <li>• Essentials In Food Knowledge</li> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual stove)</li> <li>• Introduction to Management and Organisation</li> <li>• Kitchen Design</li> <li>• Kitchen Organisation</li> <li>• Maintain Food and Beverage Production</li> </ul>

No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
					Environment <ul style="list-style-type: none"> <li>• Maintain Inventories</li> <li>• Maintain Quality Control Procedures</li> <li>• Maintain Safe and Secure Working Environment</li> <li>• Make Vegetable Preparations</li> <li>• Master Recipes from Various Cuisines</li> <li>• Menu Planning and Pricing</li> <li>• Nutrition and Diet</li> <li>• Practicum</li> <li>• Prepare Advanced Western Egg and Dairy Products</li> <li>• Prepare Advanced Western Salads and Garnishes</li> <li>• Prepare Advanced Western Soups</li> <li>• Prepare Basic Western Grains and Legumes</li> <li>• Prepare Basic Western Stocks and Soups</li> <li>• Prepare Cold Plates and Garnishes</li> <li>• Prepare Herb and Spice Blends of Various Cuisines</li> <li>• Prepare Mise En Place 1</li> <li>• Prepare Mise En Place 2</li> <li>• Prepare Western Cold Sauces</li> <li>• Prepare Western Foundation Sauces</li> <li>• Prepare Western Specialty Meat, Poultry, Fish and Seafood Products</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual stoves)</li> <li>• Principles Of Western Food Preparation (Demonstration)</li> <li>• Principles Of Western Food Preparation (Individual Stoves)</li> <li>• Produce La Mien and Prepare The Dishes</li> <li>• Professional Development for Hospitality</li> <li>• Supervise Food Production</li> <li>• Use Herbs and Spices in Various Cuisine Preparation and Presentation</li> </ul>



No.	Name	Highest Academic Qualification	University/ Institutes/ Training Centre	Professional Certification	Modules Teaching
49.	Zhang Weili	Master of Education (Curriculum And Teaching)	Nanyang Technological University National Institute of Education	WSQ Diploma in Adult Continuing Education (DACE)	<ul style="list-style-type: none"> <li>• Advanced English: Writing Skills and College Writing,</li> <li>• Apply Basic Negotiation Skills and Techniques</li> <li>• Communication in Business,</li> <li>• Communication Skills,</li> <li>• Develop Sales Proposals,</li> <li>• Facilitate Effective Communication and Engagement at the Workplace</li> <li>• Introduction to Management and Organisation,</li> <li>• Principles of Communication,</li> <li>• Principles of Management,</li> <li>• Professional Development for Hospitality,</li> <li>• Research Methods,</li> <li>• Write Proposal</li> </ul>