

## 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> | Certificate in Accommodation Management<br><br>WSQ Advanced Certificate In Training And Assessment (ACTA) | <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/<br>Institutes/<br>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,<br>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/<br>Institutes/<br>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/<br>Institutes/<br>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/<br>Institutes/<br>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/<br>Institutes/<br>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/<br>Institutes/<br>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/<br>Institutes/<br>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<br>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<br><br>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/<br>Institutes/<br>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> <br/> <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/<br>Institutes/<br>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/<br>Institutes/<br>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<br><br>Diploma in Hotel Management | Murdoch University, Australia<br><br>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<br>Le Cordon Bleu, France<br><br>Certificat De Patisserie Intermediaire<br>Le Cordon Bleu, France<br><br>Certificat De Patisserie De Base<br>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/<br>Institutes/<br>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<br>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<br>• 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<br>• 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/<br>Institutes/<br>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<br>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> |