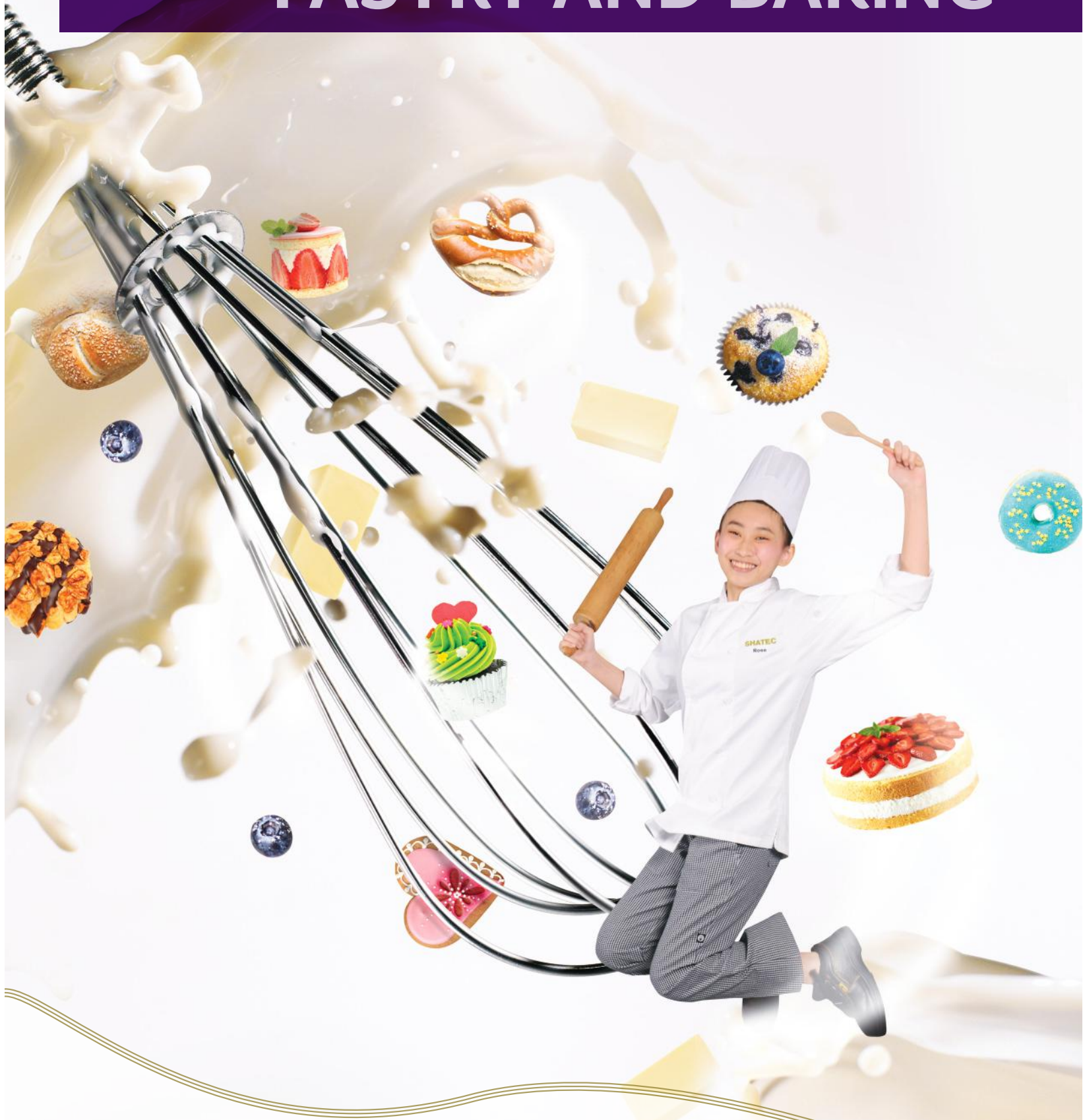


DIPLOMA IN PASTRY AND BAKING



SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)

ABOUT SHATEC

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

Please visit the SHATEC website (www.shatec.sg) for more information on SHATEC.



Programme Information*

Programme Intakes

Please refer to the SHATEC website (www.shatec.sg) for the detailed intake schedule and application procedures.

Mode of Study

Full time

Assessment Framework

Theory and practical examinations, practical exercises, presentations, written assignments, projects, class participation and performance during industrial attachment.

Duration & Structure

18 months consisting of:

12-month Institutional Training

Students will be expected to complete 13 subjects. The programme consists of 28 to 36 instructional hours per week spread over 4 terms or 2 semesters. Each term is 10 weeks in duration, excluding exam and break weeks.

6-month Industrial Attachment¹

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

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

Students who have completed a preceding course in WSQ Higher Certificate in Pastry and Bakery conducted by SHATEC may be eligible for subjects and/or Industrial Attachment exemptions and as such complete the programme in less than 18 months.

Certification

Diploma in Pastry and Baking awarded by SHATEC

* Please find full details of the programme information in the annex of the programme brochure or visit the SHATEC website at www.shatec.sg.

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

THE SAPLING – A TRAINING RESTAURANT FOR SHATEC STUDENTS

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

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

Programme Outline^{+#}

First Semester

- Fundamentals of Baking (Demonstration / Individual Stoves)
- Principles of Baking (Demonstration / Individual Stoves)
- Practicum and Event Catering I

Second Semester

- Professional Development for Hospitality
- Introduction to Management and Organisation
- Food, Wine and Beverage Studies
- Essentials of Food Knowledge
- Food Science and Nutrition
- Kitchen Organisation
- Food and Beverage Cost Control
- Principles of Western Food Preparation (Demonstration / Individual Stoves)
- Desserts I
- Menu Planning and Pricing
- Practicum and Event Catering II

+ Please refer to the SHATEC website at www.shatec.sg for the complete subject synopses.

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

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

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



Shatec Institutes Pte. Ltd.

CPE Registration Number: 198301550C

Period of Registration: 16 July 2018 - 15 July 2022

Tel: (65) 6415 3588 / 519 / 528 / 537 / 554

Fax: (65) 6415 3530

Email: enrolment@shatec.sg

Website: www.shatec.sg

Get connected with us on social media!



ShatecSG



myshatec



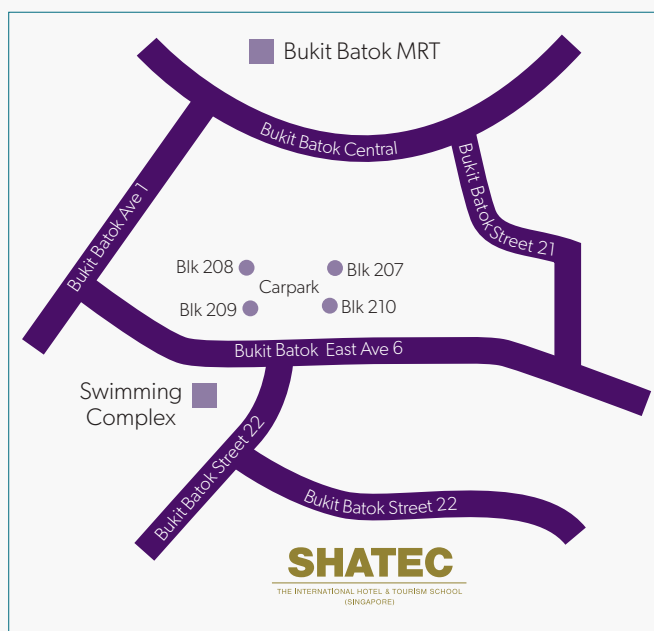
SHATEC.SG



Shatec Sg



Shatec



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Office Hours

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

Fridays: 8:30am - 5:30pm

Closed on Saturdays, Sundays & Public Holidays



Cert No.: EDU-2-2051
Validity: 03/04/2018 - 02/04/2022

Information in this brochure may be subjected to change. Please visit www.shatec.sg for the latest information and updates. SHATEC reserves the right to alter, amend or delete any programme fee, admission requirement, mode of delivery or other arrangements without prior notice. The information in this brochure is correct at the time of printing (April 2018).

