

DIPLOMA IN
**CULINARY
SKILLS**
(PART-TIME)



SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)

ABOUT SHATEC

Established by the Singapore Hotel Association (SHA) in 1983, an era which preceded structured education in hotel management in Singapore, SHATEC partnered the world-renowned Swiss École hôtelière de Lausanne to develop its earliest programmes and soon became the region's first dedicated hotel school, training new entrants to ensure a continuous pipeline of talents for Singapore's hospitality industry. Today, SHATEC is recognised for producing generations of accomplished hospitality professionals, entrepreneurs and renowned chefs across the globe.

A school for the industry by the industry, SHATEC has made its mark as a premium hospitality school with many of its graduates highly sought after by and holding key positions in the hospitality and tourism industry all over the world. Carrying its true brand promise that "the art of hospitality lies within the heart", SHATEC believes every individual can succeed given the right stimuli, and provides the caring environment where aspiring professionals can thrive and grow to be their own success stories.



SHATEC helped me build an iron cast foundation as a trainee chef and forged a strong career headstart in the hospitality industry.

It wasn't an easy journey to get to where I am today, but I encourage aspiring chefs to stay on the course with both patience and the passion, to build a career out of doing something you love. ▮ ▮

Derrick Ang

Deputy General Manager

(Business Development / Culinary)

Aston Food & Development Specialities Pte Ltd

SHATEC Alumnus, Class of 1997



PROGRAMME INFORMATION^a

Supported by Enterprise Singapore and Singapore Tourism Board under the SkillsFuture Study Awards for the Food Services Sector and Hotel Sector respectively, this programme is designed to equip early to mid-career culinary professionals with a holistic overview of key culinary principles, management science, contemporary dining concepts and cuisines, to operate competently in profitable commercial kitchen outfits.

PROGRAMME INTAKES

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

MODE OF STUDY

Part-Time

The average teacher-to-student ratio is 1:40 for theory lessons and 1:20 for practical lessons.

ASSESSMENT FRAMEWORK

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

CERTIFICATION

Diploma in Culinary Skills awarded by SHATEC.

DURATION & STRUCTURE

26 months OR

8.5 months with approved exemptions^b

Participants will be expected to complete 13 subjects (before exemptions). The programme will be conducted once a week on a full-day basis.

^aPlease find full details of the programme information on the SHATEC website at www.shatec.sg.

PROGRAMME OUTLINE^{c,d}

1. Fundamentals of Western Cooking (Demonstration / Individual Stoves)^b
2. Principles of Western Cooking (Demonstration / Individual Stoves)
3. Professional Development for Hospitality
4. Introduction to Management and Organisation
5. Food, Wine and Beverage Studies
6. Essentials in Food Knowledge^b
7. Food Science and Nutrition
8. Kitchen Organisation
9. Food and Beverage Cost Control
10. Pastry and Baking (Demonstration / Individual Stoves)
11. Asian Cuisine^b
12. Menu Planning and Pricing
13. Practicum and Event Catering^b

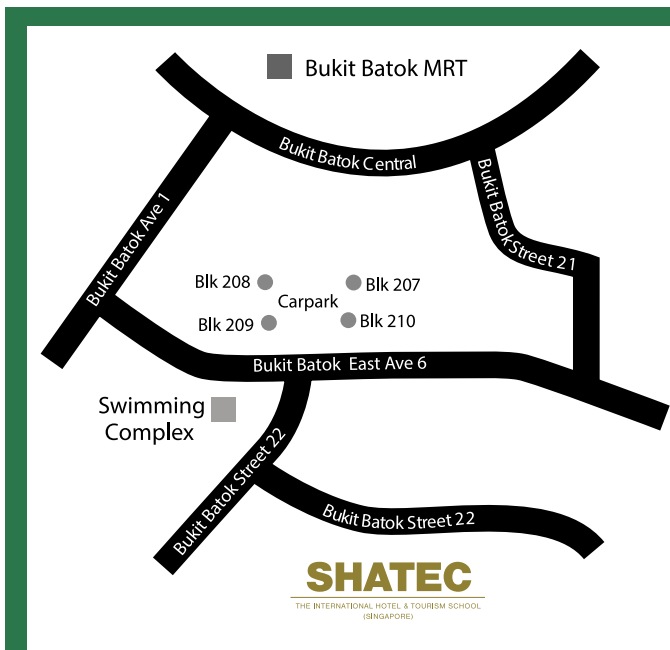


^b Trainees with relevant work experience are eligible for subject exemptions and may complete the programme in 8.5 months instead of 26 months.

^d Please visit SHATEC website at www.shatec.sg for the complete subject synopses.

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. The Committee for Private Education and EduTrust Certification 5. Student Protection (Fee Protection Scheme and Medical Insurance Scheme) 6. Refund, Withdrawal, Transfer / Deferment Process 7. Admission Procedures



ADDRESS

21 Bukit Batok Street 22, Singapore 659589

OFFICE HOURS

Mondays – Saturdays: 9.00a.m. – 5.00p.m.
Closed on Public Holidays



By Bus

From Bukit Batok Bus Interchange, take bus 173 and alight opposite Bukit Batok Swimming Complex (4th stop). It is a 2-minute walk to SHATEC Institutes campus.



By MRT

Alight at Bukit Batok Station (NS2), and walk for approximately 10 minutes to SHATEC campus.



By Car / Taxi

- Ayer Rajah Expressway (AYE): Exit 11, Clementi Ave 6
- Bukit Timah Expressway (BKE): Exit 2, Dairy Farm Road / Upper Bukit Timah Road
- Kranji Expressway (KJE): Exit 5, Brickland Road
- Pan Island Expressway (PIE): Exit 28, Bukit Batok East Ave 3

SHATEC INSTITUTES PTE LTD

CPE Registration Number: 19830155C

Period of Registration: 16 July 2018 to 15 July 2022

Tel: (65) 6415 3588 / 510 / 554 / 527 / 548 / 528

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Email: enrolment@shatec.sg

Website: www.shatec.sg

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



DISCLAIMER

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, and mode of delivery or other arrangements without prior notice. The information in this brochure is correct at the time of printing (December 2018).