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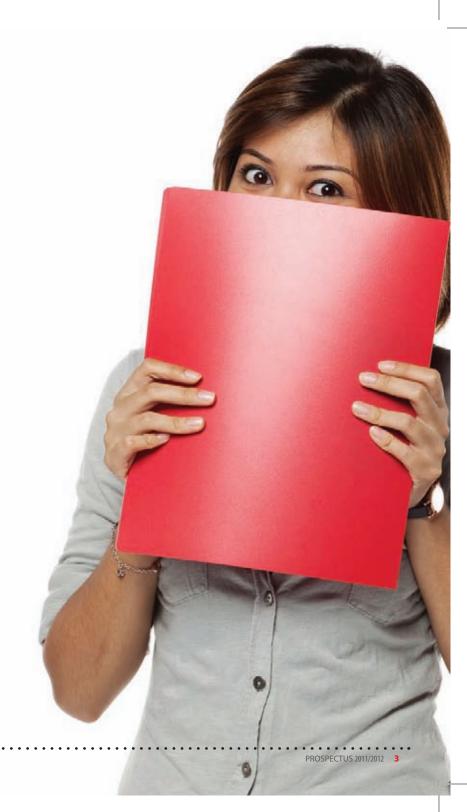
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welcome Consideration of the Stablished in April 1990, Temasek

stablished in April 1990, Temasek
Polytechnic (TP) operates from a
30-hectare campus fronting the scenic
Bedok Reservoir. It currently has a student
population of about 15,000 and a staff strength of
about 1,300.

There are six academic schools at TP – the Applied Science, Business, Design, Engineering, Informatics & IT, as well as the Humanities & Social Sciences Schools. Together, they offer 52 market-driven full-time diploma courses that prepare students to be ready for further studies, future careers and life.

The Polytechnic prides itself as an organisation that embraces excellence. In July 2001, TP achieved the Public Service Award for Organisational Excellence in recognition of its attainment of the ISO 9000 certification for full-time programmes, the People Developer Standard and the Singapore Quality Class.

In November 2005, the award was renewed through dedicated and concerted efforts made

to maintain TP's reputable standing of quality. TP continued in its quest for excellence and achieved a renewal of the Singapore Quality Class in September 2008 and the People Developer Standard in April 2009. TP's ISO 9000 certification was also renewed in June 2009.

With its continuing quest for organisational excellence and industry relevance, commitment to providing a holistic programme to its students, and its dedication to effective teaching approaches, TP ensures that its students are well-prepared to face the challenges of the future.

our decision on your post-secondary education institution is a difficult one. This prospectus presents information that I hope will help you decide on the right diploma course to pursue; one that matches your aptitude and interest, as well as career and life goals.

TP currently offers 52 market-driven courses. Matched with our rigorous curriculum, these courses are designed to broaden your career options, and enhance opportunities for further education. Our graduates are work-ready, although many have also pursued degree courses at one of the over 200 universities around the world, including Singapore, which recognise our diploma.

You will find TP to be a place where learning comes to life, where cutting-edge facilities meet with excellent teaching strategies that prepare you for success in life. Our students thrive in an environment that is dynamic, and under the guidance of caring lecturers.

To prepare you for the world, TP also offers many opportunities for you to develop a global mindset, both within and outside Singapore, be it through study trips, internships or community service.

I look forward to welcoming you to TP in 2011.

BOO KHENG HUA Principal & Chief Executive Officer



learning at



LEARNING IN A POLYTECHNIC WILL MEAN A SIGNIFICANT ADJUSTMENT FOR SOME STUDENTS. AT TP, YOU CAN BE ASSURED OF A SMOOTH TRANSITION TO POLY LIFE WITH OUR INNOVATIVE EDUCATIONAL APPROACHES AND SYSTEMS. THESE ARE DESIGNED TO DEVELOP YOUR POTENTIAL BY MAXIMISING YOUR LEARNING AND HONING YOUR TALENTS.



TEACHING EXCELLENCE

TP lecturers are recruited based on their proven track record in industry and their commitment to enhance student learning. All lecturers go through a professional development programme in pedagogy conducted by the polytechnic's Learning Academy. Lecturers use a wide repertoire of learning-teaching approaches which include the use of new technologies, interactive digital media and state-of-theart facilities to help you learn as well as ignite your passion for learning.

PROBLEM-BASED LEARNING

As a TP student, you will gain first-hand experience of the Problem-based Learning (PBL) approach that TP has adopted since 1997. PBL is an innovative learning approach that goes beyond content knowledge and helps you acquire learning, communication, problem-solving and teamwork skills. Through this, you will develop abilities in independent study,

self-reflection and creative thinking.

Under PBL, the lecturer functions as a facilitator and an activator of student learning whilst you, the student, become a self-directed and active learner. All this means that PBL will make you a better learner and more adept at handling the challenges that you will encounter in the future.

TP was awarded The Enterprise Challenge (Innovation Award) from the Prime Minister's Office in 2001. This award was for developing and implementing a PBL model as an educational innovation for the knowledge-based economy. In 2003, we were awarded The Enterprise Challenge Shield, also from the Prime Minister's Office. This prestigious award recognises the most outstanding project which has created the highest new value to the public service.

FLEXIBLE ACADEMIC SYSTEM

All courses at TP come under the Flexible Academic System for Temasek (FAST). This system provides you with greater flexibility in matching

your interest and aptitude, while adapting your academic workload to suit your pace of learning.

In this academic framework, all diploma course structures have three main categories of subjects:

- TP Core Subjects compulsory subjects for all TP students
- Diploma Subjects subjects specific to your diploma course
- Cross-Disciplinary Subjects subjects beyond your diploma specialisation

Under FAST, each subject is a distinct and selfcontained unit of study. As such, you need only re-take subjects that you have failed instead of repeating the entire year or semester of study. To give you a good foundation, some subjects include pre-requisites and co-requisites that must be met before you are allowed to take the subjects. Academic advisors in the six Schools at TP will help you make your choices wisely in order to meet your academic and personal goals.

TP has obtained and will continue to seek accreditation, both at course and subject levels, with other institutions. You will be able to gain credits from other institutions and use them towards meeting the minimum graduation requirements at TP. By the same token, you can also use the credits earned at TP to seek credit exemption for furthering your studies.

LEARNING ACROSS DISCIPLINES

In our effort to provide you with a holistic education at TP, you will be introduced to Cross-Disciplinary Subjects (CDS), ie, subjects beyond your diploma specialisation, as well as those that promote character building and a global perspective. The subjects are intended to ensure our students have a broad-based education when they graduate.

TP's six Schools offer a wide range of interesting CDS for you to choose from, including subjects in the arts, humanities and social sciences. This broad-based education will give you an edge in a world of work that increasingly bridges academic disciplines. For a list of these subjects, please refer to the section on "Cross-Disciplinary Subjects".

CERTIFICATE PROGRAMME

In today's competitive global economy, jobs are increasingly multi-disciplinary in nature as employers demand higher productivity from their workers. To help meet this challenge, Temasek Polytechnic offers a programme that is specially designed to help students attain an additional qualification while pursuing their three-year diploma in TP. Together with their TP diploma specialisation, the certificate in a field outside their diploma course of study gives students an edge over the competition when they graduate.

The Certificate Programme comprises a series of subjects which have been grouped in clusters according to their specific field of study. Each subject cluster consists of four fundamental subjects in that given field. Students who are ranked in the top 10 percent in the first semester of their Freshman year are eligible to sign up for the Certificate Programme. A certificate will be

awarded to students who successfully complete the four subjects in the subject cluster.

The subject clusters are:

- Certificate in Business Fundamentals
- Certificate in Cross-Cultural Studies
- Certificate in Design Fundamentals
- Certificate in Digital Literacies
- Certificate in Language & Culture (French & Japanese)
- Certificate in Life Sciences Fundamentals
- Certificate in Management & Enterprise
- Certificate in Psychology Fundamentals

CHARACTER EDUCATION

A Centre for Character Education (CCE) at TP provides experiential opportunities for you to learn how to lead a more meaningful and effective life by developing character traits that are valued in the workplace and family, traits that become all the more important if you are in a leadership position. Through the CCE's programmes, you will learn about making ethical decisions that are in line with values that can guide your life, increase your personal effectiveness and add value to your future career.

ENTREPRENEURSHIP

TP believes that entrepreneurship is a mindset and discipline that must be embraced by both students and staff. In line with this, the Entrepreneurship Centre was set up in 2004. Across the polytechnic, entrepreneurial values are recognised, assimilated and developed in students. No matter which course of study or specialisation area you choose, you will be given the opportunity to develop your entrepreneurial talent. At TP, entrepreneurship goes beyond classroom learning. Experience is gained through real life projects and interaction with industry.



E-LEARNING

In the course of your study in TP, you will have many opportunities to engage in e-learning. You will acquire valuable skills in learning how to learn and how to create knowledge in an online environment. You will have the opportunity to be exposed to both independent and collaborative learning online through TP's new platform, OLIVE (Online Learning Interactive Virtual Environment). The flexibility of e-learning means that you will be able to study when and where you like in TP's wireless environment.

You can also look forward to using leading specialised software applications and new technologies, including those related to IDM (Interactive Digital Media), to enhance skills and understanding in your chosen field.

student life at to



LIFE AS A TP STUDENT IS AS EXCITING AS YOU MAKE IT TO BE. THE CAMPUS IS ABUZZ WITH STUDENT ACTIVITIES ALL YEAR ROUND. BESIDES LIVE CONCERTS, NUMEROUS ARTS EVENTS AND SPORTS COMPETITIONS, OUR STUDENTS HAVE THE OPPORTUNITY TO PARTICIPATE IN LOCAL/OVERSEAS COMMUNITY PROJECTS, CAMPS, EXPEDITIONS, STUDENT LEADERSHIP PROGRAMMES AND MANY OTHER MEANINGFUL EVENTS THAT DEVELOP STUDENTS BEYOND THEIR ACADEMIC PURSUITS.



CO-CURRICULAR ACTIVITIES

From sports to arts and leadership training, you will experience a variety of co-curricular activities (CCAs) that will provide you with a well-rounded educational experience and contribute to your personal enrichment. You will have access to CCAs that match your interests by joining our student organisations such as the Students' Union, academic/non-academic clubs and interest groups. Having the Bedok Reservoir (adopted by TP under PUB's "Partner of Water" Programme) located next to the campus also

provides opportunities for you to enjoy a wide range of water sports such as dragon boating, kayaking and wakeboarding.

A CARING CAMPUS

As a student, you will get to know caring lecturers who take their time to know their students well. You will even get your own Care Person, a lecturer dedicated to taking care of you and a group of friends throughout your three years here.

At TP, the Campus Care Network (CCN) has been developed to emphasise personal contact and rapport between lecturers and students, to create a family-like environment, and to maintain a caring culture so as to ensure your personal growth.

The CCN Day carnival held on campus every year brings staff and students together in the spirit of caring and sharing to raise funds for needy students. This poly-wide event aims to cultivate community-spiritedness, while providing an opportunity for staff and student bonding.

STUDENT WELLNESS AND COUNSELLING

As you pursue an exciting and enriching educational experience at TP, there may be times when the challenges that come your way seem overwhelming, and you need help through these challenges. The Student Wellness & Counselling Centre is staffed by qualified professional counsellors who are here to help you cope with challenges on the social, financial, emotional, career or any other personal front. In addition to providing counselling support, our counsellors also conduct student wellness workshops that enhance life-skills, such as relationship management, stress management, time management and study skills.

supporting yourstudies



LIBRARY AND INFORMATION **RESOURCES**

Situated strategically at the heart of Temasek Polytechnic, the 11-storey Library provides students with up-to-date facilities and learning resources for their academic and enrichment needs.

The Library's extensive collection includes books, audio-visual titles, journals and magazines. Students also get to enjoy facilities such as computers with Internet

access, scanners, printers, reading carrels and project rooms.

Students looking for a place to take a break from study will find the Library's Lifestyle floor the ideal hangout. This popular chill out place comes with comfortable sofas and leisure-reading materials. There is also a Podium where regular performances are held. Students can also select from a wide range of cable TV programmes at the viewing area.

The Library is not just a bricks-and-mortar pillar of learning support. The Digital Library Portal provides a whole host of research materials in the form of online videos, databases and e-resources with 24/7 access. Students are also able to reserve and renew loans online and book study rooms and PCs, without needing to be on campus to do so. In addition, the Library has made it even easier to access TP's digital media resources such as exam papers, newsletters and annual reports from its WebOPAC.

To equip students with lifelong information searching skills, the Library also provides onsite user education classes and PASS (Project Advisory Services for Students) where librarians are attached to project groups to help students map out research strategies. Students thus receive various modes of research assistance with personal attention and guidance throughout the research process.

E-CAMPUS

TP has embarked on an initiative known as "e-Campus" to establish a strategic technology platform that allows staff and students to be connected anytime, anywhere. The framework enables the realisation of personalised web space where almost every service and learning resource can be accessed, from within and outside the campus.

Among the services available is a personalised timetable that can be accessed anywhere. Students can also update their personal particulars, check their examination results and enrol for courses online. TP students are also able to read news and announcements. access information resources stored in TP's library, submit work assignments from home, study online, attend virtual tutorials and group discussions, and chat online with lecturers. These are all part of the growing e-lifestyle for you at TP.

Currently, TP is in the midst of upgrading its campus network to be 10 Gigabit Ethernet (10GE) ready. With that, staff and students could enjoy high-speed connectivity that facilitates rich media delivery. This, coupled with enhanced mobility will bring about a fully collaborative e-lifestyle for students and staff campus-wide.

INTERNATIONAL RELATIONS & INDUSTRY SERVICES DEPARTMENT

The International Relations & Industry Services (IRIS) Department is TP's "eye" that scans, seeks and seizes opportunities for TP to connect to the world, so as to achieve the 4G outcomes of:

- Inculcating a Global Mindset in our staff and students
- Giving them an enriching Global Experience
- Forming Global Partnerships with industry
- · Establishing a strong Global Branding for TP

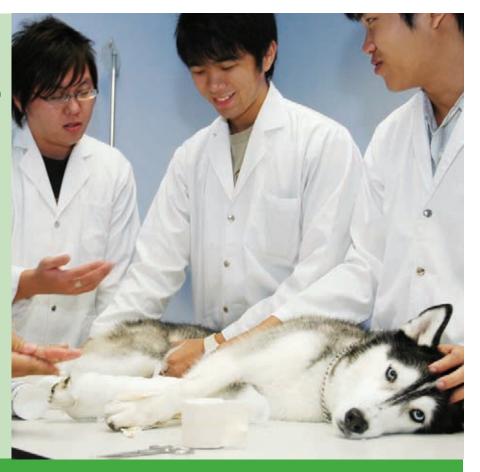
IRIS supports the enhancement of staff capability development, student learning experience and graduate employability through:

- Developing partnerships with industry through consultancy, joint R&D projects, student internships, and job placements.
- Promoting innovation and commercialisation.
- Linking TP with the world through international technical transfer programmes and projects, staff/student exchanges, overseas student internships.
- Recruiting quality international students and helping international students adapt and adjust to life in Singapore by meeting their holistic needs in three key areas, namely, emotional, social and practical needs.
- Advising students on post-diploma education and career options through our Career and Course Advising Office.

school of applied science

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The School offers eight courses in food, chemical and life sciences, aimed at nurturing a passion for science and research in you, and preparing you for a rewarding career in the vibrant food, F&B, chemical and life sciences industries, as well as further studies.

Our ability-driven curriculum strives to develop in you competence, character and change-readiness to enable you to stay relevant and competitive in a rapidly changing global world.

hrough Problem-based Learning (PBL), the Student Internship Programme, Differential Research Programme, major projects and practicum at our learning enterprises (frozen desserts factory, plantlet production unit and food outlets), you will develop critical thinking as well as interpersonal and problem-solving skills that are vital for success in the dynamic global economy. A strong emphasis on hands-on applications means that you will get the opportunity to integrate and apply your knowledge and skills in a real work environment. In addition, the online delivery mode, in the form of interactive course materials and e-lectures, enables you to access online resources and learn at your own pace and convenience.

The School also keenly encourages participation in competitions and involvement in programmes such as the Overseas Community Projects and the Student Leadership Programme. These, together with subjects such as Applied Principles for Effective Living, Communication Skills, and Cross-Disciplinary Subjects provide a holistic dimension to the curriculum.

To keep abreast of the latest developments, the School has carved out niche areas in applied research that contribute to the professional growth of its staff and enhance students' learning. Some of the areas of research or student projects are in Traditional Chinese Medicine, membrane technology, plant biotechnology, proteomics, microbiology and immunology, nanotechnology, analytical services, environment and water technology, baking science and technology, hydroponics and applied nutrition research. These research projects, often undertaken with industrial involvement, open up a common ground for multi-disciplinary technical teams to collaborate and innovate.

Centres of Excellence

TEMASEK APPLIED SCIENCE RESEARCH CENTRE

This is a 1,400 square-metre centralised location for major research activities in chemical and life sciences within the School. Its state-of-the-art facilities promote inter-disciplinary research among staff and collaborative work with the industry and institutions of higher learning. The centre comprises various laboratory facilities such as Certified Class 10,000 lab, Bio-Safety Labs, Analytical Testing & Services Labs, Nutrition Research Facility and various specialised research labs for Traditional Chinese Medicine, proteomics, fermentation and plant biotechnology.

TEMASEK ANALYTICAL SERVICES FACILITY

Temasek Polytechnic School of Applied Science is the first tertiary institution in Singapore to be awarded accreditation under the Singapore Laboratory Accreditation Scheme (SINGLAS) by the Singapore Accreditation Council (SAC) for its Chemical and Biological Testing Laboratory in April 2009. This recognition is a stamp of approval for its high quality assurance standard in the testing services provided to its customers in the industry. The analytical testing facility is well equipped with a wide range of state-ofthe-art analytical instruments, supported by a team of competent staff with multi-disciplinary experience in laboratory quality management, testing and test methods development. The accreditation is granted in the field of Chemical & Biological Testing for 16 test methods for food products and eight methods for Traditional Chinese Medicine. This accreditation adds value to the School's consultancy and technical services offered to partners and collaborators who require high quality analytical testing services.

CENTRE FOR TRADITIONAL MEDICINE (CTM)

The CTM is set up within the School of Applied Science to be a one-stop centre supporting the Traditional Medicine (TM) industry in Singapore as well as the region. The objectives of the CTM are to assist in the modernisation of the TM industry, enhance the knowledge of the TM industry and support government agencies and regulating authorities in TM-related matters. With dedicated project teams, the CTM offers Consultancy Services and conducts Applied Research in TM-related industry aspects. The CTM also promotes TM through its Education Programmes and TM publications.

CHROMATOGRAPHY & MASS SPECTROMETRY RESEARCH FACILITY

This facility serves as a training ground for students conducting project work under the different research schemes offered by the School. It is also used for staff and consultancy projects as well as collaborative projects with other research groups. It is fully equipped with research instruments including High Performance Liquid Chromatography with UV and light scattering detector, Ion-Trapped Liquid Chromatography – Mass Spectrometer (LC-MS) with a nitrogen generator, Flash Chromatography and flow cytometer.

TEMASEK ANIMAL FACILITY

Comprising two workstations, namely the Laboratory Animal Workstation and the Aquaculture Workstation, this facility provides a conducive training environment for students to learn essential skills related to both aquaculture and laboratory animal science and technology.

BISTRO WALK TRAINING CAFE

This contemporary café provides part of the training ground for students to apply their knowledge and skills in managing a real café. Students are not only involved in the planning and preparation of various menus items and baked products; they are also involved in the daily operations of the café. The café offers healthier menu options as well as some recipe dishes specially developed by the students. Being a HACCP Certified F&B outlet, students are also trained to maintain and upkeep the food safety standards there.



CULINARY FACILITY

This specialised facility comprises three culinary laboratories, the Asian Kitchen, Bakery/ Pastry Kitchen and the Western Kitchen. These kitchens are equipped with some of the latest equipment to support training for the culinary as well as scientific/ technological experimentation. Each kitchen is built in its unique style to facilitate learning, and simulate actual commercial kitchen settings, such that students are able to gain extensive hands-on training in fundamental baking and culinary skills.

DELI DELITE TRAINING FOOD KIOSK

This learning enterprise is an alternative training venue for students as well as graduates to operate and manage a takeaway food kiosk outlet. The kiosk offers a range of quick takeaway food and beverage; among them are some alltime favourites such as sandwich rolls, sausages and mash, bubble teas, smoothies and also the popular teppanyaki ice cream, which is produced specially by the School's Koolwerkz training factory. This set up is also managed and operated to simulate that of other commercially run food kiosk to evaluate its commercial viability and sustainability for future franchising.

GLYCEMIC INDEX RESEARCH UNIT

This facility is Singapore's first Glycemic Index Research Unit (GIRU) and is equipped to conduct *in-vivo* analysis of the glycemic index (GI), insulinemic index (II), and glycemic response of various foods. The facility also offers consultancy services in the area of nutrition research, GI testing and has also the capacity to conduct nutrition intervention studies.

KOOLWERKZ LEARNING ENTERPRISE

An off-campus training factory for ice cream production, KoolWerkz provides a hands-on training approach for entrepreneurship development. Together with TP's Entrepreneurship Centre, it offers learning opportunities to all TP students in technical or business-related fields. Here, students learn about ice cream processing, inventory management, Hazard Analysis and Critical Control Point (HACCP), quality control and assurance, logistics and marketing functions as in real business scenarios.

FOOD PRODUCT DEVELOPMENT FACILITY

This facility enables the formulation of both processed and ready-to-eat food products like spreads, drinks, baked products, desserts and sauces. It supports the School's frozen dessert capabilities by developing prototypes for our training factory. It also houses both food science and food processing laboratories that allow scaling up of formulations. The facility also houses a sensory evaluation laboratory to conduct consumer testing of prototypes.

NUTRITION ASSESSMENT FACILITY

This facility comprises a counselling and observation room equipped with sophisticated facilities for focus group discussions and nutrition counselling sessions. It allows for anthropometric assessments like skinfold measurement and bioelectrical impedance analysis, and dietary assessments to be conducted. The facility thus serves to provide a realistic training ground for students and has the capacity to undertake nutrition research projects.

MEMBRANE TECHNOLOGY FACILITY

This facility, housed in the Chemical Pilot Plant in the School, is well equipped to train students in membrane technology and embark on consultancy projects for our industrial partners. Major membrane equipment includes the NEWater pilot system and the nanofiltration/Reverse Osmosis (nF/RO) membrane skid. The facility is also equipped with other conventional water and liquid waste treatment equipment such as jar test units, ion-exchange systems, filter press, activated carbon bed, etc.

NANOTECHNOLOGY RESEARCH FACILITY

This facility is equipped with the basic equipment for the fabrication of inorganic nanoparticles and their surface modification for a variety of applications. It provides staff and students with the opportunity to be directly involved in the emerging field of nanotechnology, ie, R&D at the atomic, molecular or macromolecular levels. It involves creating and using structures, devices and systems that have novel properties and functions due to their small sizes.

PHARMACEUTICAL TECHNOLOGY FACILITY

This facility, designed to meet current good manufacturing practices (cGMP), is complete with a class 100K drug formulation and preparation room and class 10K aseptic dispensing room. It allows students to experience gowning procedures, secondary pharmaceutical manufacturing of various dosage forms such as syrups, tablets and creams as well

as aseptic drug dispensing commonly used in the preparation of parenteral nutrition and chemotherapeutic drugs. The facility is equipped with the necessary utilities and documentation according to regulatory requirements simulating a cGMP certified manufacturing facility.

PROTEOMICS RESEARCH FACILITY

This facility positions the School as a centre for proteomics R&D and training. It is equipped with instruments for protein prefractionation, two-dimensional gel analysis, two-dimensional high performance liquid chromatography, gel spot cutting/processing and protein identification (via MALDI) so as to provide the capability to perform the main steps of a proteomics workflow. It also has the capabilities for molecular and biochemical analysis of the identified proteins.

PLANT TISSUE CULTURE TRAINING FACILITY

This facility serves as a platform for students to acquire knowledge of operation for the mass propagation of tissue culture plantlets in an actual production environment. Here, students are not only trained in specific tissue culture laboratory skills, they are also exposed to the process and workflow in a real-life production environment. In this way, they can better appreciate the industrial applications of different laboratory techniques taught in class.

TP HERB GARDENS

With a collection of more than 120 species of medicinal plants, the gardens are part of the School's comprehensive technical competency development in Traditional Chinese Medicine (TCM). It comprises an open concept garden and a specially designed nursery. It is a useful teaching tool for the identification and classification of plants commonly used in TCM.

TP HYDROPONIC GREENHOUSE

TP Hydroponic Greenhouse is equipped with aeroponics system and different types of hydroponics systems suitable for growing orchids and vegetables. TP is the first to also have developed the chilling technology for growing temperate plants as well as the innovative method of growing orchids using hydroponics. The facility includes amenities for nutrient analysis and preparation of hydroponic nutrient solution, artificial light studies and post-harvesting.

applied food science & nutrition



"It is obvious that the practical training provided to TP students have well-prepared them to adapt quickly with confidence in this fast-changing environment. Most importantly, the attitude they take in their work performance show great character and promise for our next generation of professionals."

Belinda Pang Regional Sensory & Consumer Insights Manager, Asia Pacific International Flavors & Fragrances (Asia Pacific) Pte Ltd Just package it and eat it! It all sounds so simple. But is it? What goes into making a packaged food product and how are they made healthier or nutritious for us? Get to be with the foodie people – nutritionists, dieticians, food technologists and scientists to learn the tricks of the trade of creating innovative food products and providing healthier food choices.

Have the best of both worlds - food science and nutrition. With society's greater demand for tasty yet healthier foods, there are also rising concerns on the impact of our diet of convenience foods on our health in later years. Applying the scientific knowledge of both food science and nutrition, and receiving the practice-oriented training, you will gain the necessary competence to embark on a career in the food, nutrition and the healthcare industries. Electives are available from the fourth semester for you to specialise in either food science or nutrition.

The food science and technology subjects will enable you to face the challenging food industry to develop innovative, healthier and safer foods - through the use of the latest processing technology, functional food ingredients and techniques of preservation. While the nutrition and health-related subjects will provide you with the knowledge and skills to design and evaluate healthier meals for different population groups, assess their nutritional status, develop nutrition education programmes, and understand the management of diet-related diseases.

The course also hones your entrepreneurial skills to help you embark on your own business ventures or take up challenges in sales and marketing of food and nutrition-related products and services.

CAREER OPPORTUNITIES

Our graduates can embark on a career in the food, nutrition and healthcare industries. You may be employed as a nutrition executive, dietetic technologist, nutrition educator, food laboratory analyst, R&D executive, QA/QC executive, food microbiologist, or food hygiene officer in food operations.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1-7 Mathematics (E or A) Grades 1-6 Grades 1-6 One of the following Science subjects:

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry). Any two other subjects, excluding CCA

Applicants who do not meet the Science requirement but with Food & Nutrition/Human & Social Biology may apply through Direct Admissions Exercise (DAE).

Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REOUIREMENTS

Cumulative Grade Point Average : min 1.0 **TP Core Subjects** : 19 credit units

Diploma Subjects

Core Subjects : 79 credit units **Elective Subjects** : min 22 credit units **Cross-Disciplinary Subjects** : min 9 credit units **Total Credit Units Completed** : min 129 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACS1001	Communication Skills for Applied Science 1	1	2
ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ACS3001	Communication Skills for Applied Science 4	3	2
ASI3005	Student Internship Programme	3	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACH1002	Organic & Biological Chemistry	1	5
ACH1005	Principles of Inorganic & Physical Chemistry 1	1	5
AFS1001	Food Chemistry	1	5
AMA1003	Mathematics & Statistics 1	1	3
AMA1004	Mathematics & Statistics 2	1	3
AMB1002	Human Anatomy & Physiology	1	5
AMB1003	Basic Microbiology	1	5
ANT1001	Science in Food Preparation	1	4
ANT1002	Basic Nutrition & Food	1	4
AFS2001	Food Ingredients	2	4
AFS2002	Food Preservation & Quality Assurance	2	5
AFS2003	Food Preservation & Quality Assurance Project	2	5
AFS2004	Applied Food Sanitation	2	4
ANT2001	Nutrition Across the Life Span	2	5
AFS3001	Food Safety	3	4
AFS3003	Product Development & Marketing	3	5
AMP3001	Major Project	3	8

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACE2002	Environmental Technology	2	4
ACH2004	Principles of Instrumental Analysis	2	4
ANT2003	Community Nutrition	2	5
ANT2004	Principles of Biochemistry & Physiology for Nutrition	2	5
ANT2005	Food Service Management	2	5
ANT2006	Health & Wellness	2	4
ANT2007	Catering Technology	2	4
AFS3004	Advanced Food Science	3	4
AFS3005	Food Processing & Packaging	3	5
AHE3001	Advanced Food Preparation	3	4
AHE3003	Consumer Resource Management	3	5
ANT3001	Nutrition in Disease	3	5
ANT3002	Applied Nutrition	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

baking & culinary science



"Skill, knowledge, passion, discipline and love for cooking – great values nurtured by the school and lived by the students - the essence of our industry's future. Well done!"

Michael Leibl Executive Chef The Sentosa Resort & Spa Cooking up a five-course menu or a banquet for a hundred and achieving the same quality standards each time – is that culinary skill or is there science in it? How would you package and sell your café/restaurant's dishes? Could you freeze and thaw your fully-decorated creamed cakes for a future event? Infuse the scientific know-hows into your culinary practice to create innovative dishes with unique qualities that the food and beverage industry is dying to know about.

This unique cocktail of science with baking and culinary skills are blended together to allow you to prepare amazing dishes that are not only flavourful but also nutritious. This course will also teach you to scientifically evaluate the consistency and safety aspects of the dishes you prepare. You will undertake some comprehensive hands-on training yet an intensive and interactive experience with a curriculum that encompasses chemistry, microbiology, food safety, product development, as well as baking and culinary technology. Part of the uniqueness of this course is that you will undergo a truly Asian culinary experience.

During the fifth semester, you will undergo a 16-week internship to gain and develop further your career-specific skills in the diverse food and beverage (F&B) industry or food/ingredients companies. This will provide you the opportunities to integrate and apply the various disciplines. Depending on your areas of interest, be it in baking or culinary aspects, the course will prepare you to become a culinary professional in the dynamic and rapidly growing F&B industry. The course also hones your entrepreneurial skills to help you embark on your own business ventures or take up challenges in the sales and marketing of food products/ingredients and services.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results, as well as directly through the Joint Polytechnic Special Admissions Exercise (JPSAE). Candidates who are shortlisted through the JPSAE will be required to undergo an interview to which they should bring portfolios of their work in culinary as evidence of their passion and creativity. The process seeks to determine the aptitude and attitude such as commitment and enthusiasm of the candidate for the culinary arts.

For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

Note

With the curriculum emphasis on Asian culinary with science to develop innovative recipes and products, students will be required to handle various forms of food ingredients. These include meats of various sources such as pork and beef

(and their by-products); stabilisers/ emulsifiers/ gelling agents of animal origin; as well as alcohol-based products such as wines, spirits and flavourings. Students may not necessarily consume their developed recipes/ products but will be required to evaluate and assess their physical/ chemical properties.

Students are also required to purchase uniform sets, safety shoes, bakery and knife sets, and text books. These are entirely not included in the tuition fees.

CAREER OPPORTUNITIES

Our graduates are well-positioned to join the F&B industry as baking technologists, junior chefs, food product R&D executives or food safety officers. They can also choose to work in the baking, food service and food consultancy industries as well as in other supporting industries dealing with food ingredients. Graduates with a strong desire to pursue higher degrees may move on to universities that offer food or culinary science courses.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 6
One of the following Science subjects: Grades 1 - 6

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Any two other subjects, excluding CCA

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average: min 1.0TP Core Subjects: 19 credit unitsDiploma Core Subjects: 97 credit unitsCross-Disciplinary Subjects: min 9 credit unitsTotal Credit Units Completed: min 125 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACS1001	Communication Skills for Applied Science 1	1	2
ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ACS3001	Communication Skills for Applied Science 4	3	2
ASI3004	Student Internship Programme	3	8

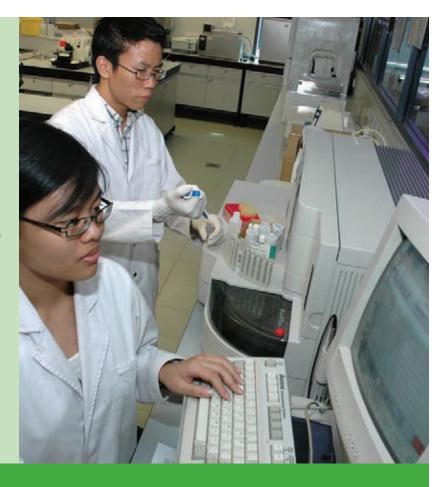
Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ADC1001	Food 0 Culture	1	2
ABC1001	Food & Culture		3
ABC1006	Fundamental Culinary Skills	1	5
ACH1002	Organic & Biological Chemistry	1	5
AFS1001	Food Chemistry	1	5
AMA1005	Mathematics & Statistics	1	3
AMB1003	Basic Microbiology	1	5
ANT1001	Science in Food Preparation	1	4
ANT1002	Basic Nutrition & Food	1	4
ABC2005	Baking Science	2	5
ABC2006	Baking Practicum	2	7
ABC2007	Western Culinary Practicum	2	6
ABC2008	Asian Culinary Practicum	2	12
ABC2010	Basic Food Safety	2	3
ABC2011	Applied Food Safety	2	3
ABC2012	Principles of Food Service Management	2	5
AFS2001	Food Ingredients	2	4
ABC3004	Baking & Culinary Technology Application	3	5
ABC3005	Product Development in Food Service	3	5
AMP3004	Major Project	3	8

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

biomedical science



"We are pleased with the quality of the graduates and SIP students from TP's Biomedical Science course. They are technically competent and diligent – important attributes employers look out for in a prospective employee. The course has equipped the students with the necessary knowledge and skills to meet the challenges in clinical laboratories."

Dr Alvin Lim Soon Tiong Deputy Head Cytogenetics Laboratory Department of Pathology Singapore General Hospital Serve mankind! Save lives! Do your part for the Singapore healthcare system while contributing to the nation's goal to be Asia's biomedical hub and the region's medical hub. Play a role in the research and development of novel diagnostics and therapeutics. You never know, you may just find yourself commercialising discoveries at laboratory benches and making headlines in patient care.

Singapore has emerged as the springboard to Asia in many areas of our economy and may well be the next global hub for biomedical sciences. The local biomedical sciences sector is growing with increasing foreign investment that boosts job opportunities in testing laboratories, clinical trials as well as research and development. Singapore's thrust to be the region's medical hub with world-class healthcare services emphasises the need for quality trained technologists in clinical laboratories and clinical research. This course puts you in demand!

You begin by learning the foundational sciences to understand the biology and chemistry of health science. You will study the inner workings of living cells, the biological processes involving proteins and enzymes, the structure, parts and functions of the human body, the world of bacteria, viruses and other microorganisms, and the structure, functions and chemical reactions of molecules. You will progress to learn the nature, causes and progression of human diseases, our biological responses and defences, and diagnosis so that appropriate treatment can be provided.

Our course emphasises learning through established collaborative training with industry, taught by experienced teaching staff and industry practitioners. It incorporates various approaches that develop not only technical knowledge and skills but also life skills such as teamwork, communication and time management. The compulsory internship in relevant industries carried out concurrently with major projects helps you to experience real working life and allows you to apply theory to practice on real industry projects. The flexible learning structure at TP that incorporates core subjects, character education, co-curricular activities, overseas exposure and cross-disciplinary subjects develops talents and grooms holistic individuals ready to take on the challenge of a changing Singapore economic landscape.

CAREER OPPORTUNITIES

Our graduates can work as medical technologists or laboratory technologists in hospital/clinical laboratories, medical research centres, central testing laboratories at contract research organisations, and clinical trials.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

One of the following Science subjects:

Grades 1 - 7

Grades 1 - 6

Grades 1 - 6

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Any two other subjects, excluding CCA

Applicants with partial or complete Colour Appreciation Deficiency are not eligible to apply.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 90 credit units
Elective Subjects : min 8 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 126 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACS1001	Communication Skills for Applied Science 1	1	2
ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ACS3001	Communication Skills for Applied Science 4	3	2
ASI3003	Student Internship Programme	3	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ABM1002	Human Physiology & Immunology	1	4
ABT1001	Cell Biology	1	4
ABT1002	Biomolecules	1	4
ACH1003	Organic Chemistry 1	1	5
ACH1005	Principles of Inorganic & Physical Chemistry 1	1	5
AMA1003	Mathematics & Statistics 1	1	3
AMA1004	Mathematics & Statistics 2	1	3
AMB1002	Human Anatomy & Physiology	1	5
AMB1003	Basic Microbiology	1	5
ABM2007	Clinical Chemistry	2	5
ABM2008	Histological Techniques	2	3
ABM2009	Fundamentals of Pathology	2	4
ABM2010	Applied Immunology	2	3
ABM2011	Haematology	2	4
ABT2007	Molecular Genetics	2	5
ABT2013	Molecular Biology	2	4
AMB2004	Medical Microbiology	2	4
APH2006	Basic Pharmacology	2	4
ABM3001	Blood Banking	3	4
ABM3004	Laboratory Management & Quality Assurance	3	4
AMP3004	Major Project	3	8

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACH1006	Principles of Inorganic & Physical Chemistry 2	1	5
BRM1002	Principles of Retail Management	1	4
ABT2014	Metabolic Biochemistry	2	4
ABT2015	Mammalian Cell Technology	2	3
ACE2009	Occupational Safety & Health	2	4
ACE2010	Process Control & Instrumentation	2	5
APH2002	Pharmaceutical Chemistry	2	4
BRM2006	Store Management	2	4
ABM3003	Drug Development & Clinical Trials	3	5
APH3005	Bioprocess Technology	3	5
APH3006	Good Dispensing Practice & Pharmacotherapy	3	5
APH3008	Biopharmaceutical Unit Operations	3	4
BMK3007	Principles of Entrepreneurship	3	4
BMK3012	Sales Management	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

biotechnology



"We are quite pleased with the graduates we hired from TP. They are intelligent and show good work ethics. In fact, one of the students we hired as a medical technologist co-authored a paper with us!"

Dr Cheah Peh Yean Senior Scientist, Department of Colorectal Surgery Singapore General Hospital

Have you ever wondered if wounds could heal without scarring? Or thought about how close we are to turning stem cells into brain cells to save stroke patients? Recent advances in biotechnology are spearheading advances that will impact on medicine and therapeutic treatment and even food production. You too can be involved in this emerging field that is set to bring huge benefits to mankind.

As the government pushes to make Singapore the regional biomedical science hub, research technologists are increasingly in demand in both basic and translational research. This is especially so with the growing incidence of old-age related diseases and new emerging diseases in the region.

In your first year, this course will focus on establishing a solid foundation in the basic biology and chemistry of life sciences. In the next two years, you will undergo a well-integrated sequence of modules on cell and molecular biotechnology. A hands-on approach forms the core basis of training, as you receive exposure to a repertoire of research skills in the areas of laboratory animal science and technology, genomics, proteomics, plant biotechnology, immunology and other key supporting technology essential for biomedical and scientific research.

As part of the holistic training provided, you will be given opportunities to cultivate an independent and inquiring mind, as well as learn process skills. In order to further hone your technical skills, you will undergo a five-month attachment either locally or overseas in the biotechnology and biomedical industries. There will also be research opportunities with experienced staff researchers in the form of enrichment activities at the Temasek Applied Science School Research Centre.

CAREER OPPORTUNITIES

You will be able to find employment as a research technologist/assistant involved in cell and molecular biotechnology research at research centres, healthcare specialty centres, and biotechnology companies. You may also work as a laboratory technologist assisting in pre-clinical trials at contract research organisations, or in laboratory operations and maintenance at research and teaching institutions, or even hospitals. Graduates interested to work as technical support officers can also work in aquaculture and agrotechnology parks and farms. Your broad training will also enable you to work as a sales and marketing executive for life sciences instruments and products.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

One of the following Science subjects:

Grades 1 - 6

Grades 1 - 6

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Any two other subjects, excluding CCA

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 95 credit units
Elective Subjects : min 8 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 131 credit units

^{*}Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACS1001	Communication Skills for Applied Science 1	1	2
ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ACS3001	Communication Skills for Applied Science 4	3	2
ASI3003	Student Internship Programme	3	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ABM1002	Lives are Dispersion of the many of the ma	1	4
	Human Physiology & Immunology	1	4
ABT1001	Cell Biology		4
ABT1002	Biomolecules	1	4
ACH1003	Organic Chemistry 1	1	5
ACH1005	Principles of Inorganic & Physical Chemistry 1	1	5
AMA1003	Mathematics & Statistics 1	1	3
AMA1004	Mathematics & Statistics 2	1	3
AMB1002	Human Anatomy & Physiology	1	5
AMB1003	Basic Microbiology	1	5
ABM2009	Fundamentals of Pathology	2	4
ABM2010	Applied Immunology	2	3
ABT2006	Analytical Biochemistry	2	5
ABT2007	Molecular Genetics	2	5
ABT2009	Plant Cell Technology	2	5
ABT2013	Molecular Biology	2	4
ABT2014	Metabolic Biochemistry	2	4
ABT2015	Mammalian Cell Technology	2	3
AMB2001	Applied Microbiology	2	5
ABT3012	Genomics & Proteomics	3	3
ABT3013	Recombinant Technology & Bioinformatics	3	4
AVT3003	Laboratory Animal Science & Technology	3	4
AMP3004	Major Project	3	8

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
AFR2001	Forensic Toxicology	2	4
APH2006	Basic Pharmacology	2	4
ABM3003	Drug Development & Clinical Trials	3	5
ABT3014	Ecology & Biodiversity	3	4
ABT3015	Conservation Biology	3	5
ABT3016	Stem Cells & Tissue Engineering	3	4
AFR3001	Forensic Biological, Chemical & Physical Analysis	3	5
APH3005	Bioprocess Technology	3	5

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

chemical engineering



"Our researchers in organic synthesis lab were impressed with the students. They are diligent, trustworthy, possess good organisational and communication skills. Being self-motivated, they completed their assignments with high quality consistently, despite deadline pressures. They have shown their ability to work in a team and demonstrated leadership abilities."

Xiao Yang Senior Research Officer Institute of Materials Research and Engineering Singapore is home to oil refinery and pharmaceutical giants, as well as major manufacturers of petrochemicals and specialty chemicals. Hyflux, a local water treatment company, has spread its wings and built many plants in Asia. SHELL and Exxon Mobil have invested heavily in expanding their Singapore operations. These diverse companies, with annual outputs worth billions of dollars, have one thing in common – they rely on chemical engineers to determine the pulse of the industry.

Chemical engineering is the bridge that channels products that are developed in laboratories to the hands of the masses. Chemical engineers are involved in the manufacture of products such as fuel, petrochemicals, cosmetics, plastics, processed foods and medicine so that we can enjoy and reap the benefits of scientific discoveries. They hold crucial responsibilities in the process industry such as running plant operations, designing reactors and process equipment, improving efficiency as well as looking into the safety and environmental aspects of processes.

This course trains you to have an extensive grounding in chemistry and chemical engineering principles for the chemical process industries. Moreover, specialised modules like Pharmaceutical Manufacturing Technology and Bioprocess Technology are offered to equip you with the relevant knowledge to join the pharmaceutical manufacturing industry. Practical knowledge of process safety and laboratory techniques, as required by the relevant industries, are also taught. You can also take part in state-of-the-art research projects related to nanotechnology, fermentation and membrane technology.

The extensive scope of this course will prepare you for higher education well. The University of New South Wales, University College of London and many top overseas universities offer advanced standing to our graduates. Locally, you can apply for admission to the National University of Singapore, Nanyang Technological University and Singapore Management University to pursue a degree.

CAREER OPPORTUNITIES

Trained to be versatile, you can work in a broad range of companies in various industries. You can embark on careers in the chemical industry, the largest manufacturing industry in Singapore. You can also conduct analytical or research work in laboratories or consider prospects in pharmaceutical manufacturing companies running the production of pharmaceutical products. You may also embark on a career in technical sales or purchasing.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

One of the following Science subjects:

Grades 1 - 6

Grades 1 - 6

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Any two other subjects, excluding CCA

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REOUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 93 credit units
Elective Subjects : min 7 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACS1001	Communication Skills for Applied Science 1	1	2
ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effectiv e Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ACS3001	Communication Skills for Applied Science 4	3	2
ASI3002	Student Internship Programme	3	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACE1001	Mass 9 Engrey Palanca	1	F
	Mass & Energy Balance	1	5
ACE1002	Thermodynamics		4
ACH1003	Organic Chemistry 1	1	5
ACH1004	Organic Chemistry 2	1	4
ACH1005	Principles of Inorganic & Physical Chemistry 1	1	5
ACH1006	Principles of Inorganic & Physical Chemistry 2	1	5
AMA1001	Applied Mathematics	1	4
AMA1002	Engineering Mathematics 1	1	5
ACE2002	Environmental Technology	2	4
ACE2007	Unit Operations 1	2	5
ACE2008	Unit Operations 2	2	5
ACE2009	Occupational Safety & Health	2	4
ACE2010	Process Control & Instrumentation	2	5
ACH2004	Principles of Instrumental Analysis	2	4
AMA2001	Engineering Mathematics 2	2	5
AMB2005	Introduction to Biochemistry & Microbiology	2	4
ACE3002	Chemical Reaction Engineering	3	4
ACE3004	Plant Safety & Loss Prevention	3	4
ACE3010	Materials & Nanotechnology	3	4
AMP3004	Major Project	3	8

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACE2003	Industrial Chemical Processes	2	4
ACE3005	Membrane Separation	3	3
ACE3006	Petrochemical Technology	3	4
ACH3003	Applications of Instrumental Analysis	3	5
AEW3001	Industrial Utilities	3	3
AEW3002	Industrial Wastewater Treatment	3	4
AEW3003	Environmental Management System	3	3
AMA3001	Engineering Mathematics 3	3	4
APH3002	Current Good Manufacturing Practices	3	3
APH3004	Pharmaceutical Manufacturing Technology	3	4
APH3005	Bioprocess Technology	3	5

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

consumer science &technology



"During the ten-week attachment, the intern from your course worked proficiently and independently and was a great asset to the Home Economics Department. She carried out her duties with enthusiasm and displayed a great sense of responsibility. With her commitment and passion, I have no doubt that she has what it takes to be a good teacher."

Lim Chek Quay Home Economics Subject Co-ordinator Temasek Secondary School

Learn to manage the food we eat, the money we spend and the clothes we wear. Teach the young to value a healthy lifestyle, stretch the dollar, fashion a confident person and create a happy family. This noble contribution will build the future of Singapore.

With Singapore fast becoming an education hub, a career in teaching will give you a bright future. If you have a passion for food, science, fabric and design, consumer needs and wants, a zest for learning and an interest in nurturing students to reach their potential, you have what it takes to become a Home Economics teacher.

This course is one of two diploma programmes offered under the Ministry of Education's four-year Home Economics Teacher Training Scheme. Students embarking on this course are equipped with technical skills and scientific knowledge of nutrition, food preparation, food science, textiles, sewing and consumer education to manage the content of Home Economics in secondary schools. Graduating from TP, you will proceed to the National Institute of Education to pursue the diploma course in Education (Home Economics) that trains you in effective pedagogy.

The course incorporates various approaches that develop not only technical knowledge and skills but also life skills such as teamwork, communication, time and conflict management and skills in preparation for the realities of working life. The compulsory internship helps you to experience Home Economics teachers' work in secondary schools. At TP, you will go through a flexible learning structure where core subjects are

taken together with the character education programme, overseas community projects and cross-disciplinary subjects. This flexibility develops talents and grooms holistic individuals ready to take on the challenge of a changing Singapore education landscape.

APPLICATION

Application to this course is administered at the same time as the Joint Admissions Exercise conducted after the release of the GCE O Level results. Applications are to be made online directly to MOE at the following website:www.moe.gov.sg/careers/teach/applying/o-levels/#home-economics

Applications must be submitted to MOE within one week of the release of the GCE O Level results.

SPONSORSHIP

Students admitted into this course will be fully sponsored by MOE. This sponsorship includes course fees as well as a monthly bursary during the first three years. In the fourth year, each student will be appointed to the Education Service as an untrained teacher drawing a salary. In return, students will serve a five-year bond with MOE.

CAREER OPPORTUNITIES

Graduates with both diplomas will serve as Home Economics teachers in secondary schools.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

One of the following Science subjects:

Grades 1 - 6

Grades 1 - 6

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Any two other subjects, excluding CCA

Grades 1 - 6

Applications are to be made online directly to MOE at the following website: www.moe.gov.sg/careers/teach/applying/o-levels/#home-economic

*Sijil Pelajaran Malaysia (SPM)/Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average: min 1.0TP Core Subjects: 17 credit unitsDiploma Core Subjects: 101 credit unitsCross-Disciplinary Subjects: min 9 credit unitsTotal Credit Units Completed: min 127 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACC1001	C CI'll C A I' IC	4	2
ACS1001	Communication Skills for Applied Science 1	l l	2
ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ASI2001	Student Internship Programme	2	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACH1002	Organic & Biological Chemistry	1	5
ACH1005	Principles of Inorganic & Physical Chemistry 1	1	5
AFS1001	Food Chemistry	1	5
AMA1003	Mathematics & Statistics 1	1	3
AMA1004	Mathematics & Statistics 2	1	3
AMB1002	Human Anatomy & Physiology	1	5
AMB1003	Basic Microbiology	1	5
ANT1001	Science in Food Preparation	1	4
ANT1002	Basic Nutrition & Food	1	4
DAD1134	Lifestyle Sewing 1	1	4
DAS1106	Textile Fundamentals	1	4
DAS1107	Apparel Design Fundamentals	1	3
AFS2001	Food Ingredients	2	4
AFS2002	Food Preservation & Quality Assurance	2	5
AFS2003	Food Preservation & Quality Assurance Project	2	5
ANT2001	Nutrition Across the Life Span	2	5
ANT2003	Community Nutrition	2	5
ANT2004	Principles of Biochemistry & Physiology for Nutrition	2	5
DAD2135	Lifestyle Sewing 2	2	4
AHE3001	Advanced Food Preparation	3	4
AHE3003	Consumer Resource Management	3	5
ANT3001	Nutrition in Disease	3	5
DAD3137	Decorative Construction	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

pharmaceutical science



"We were impressed with the enthusiasm, commitment and positive attitude of TP's intern. The cGMP and Pharmaceutical Legislation & Marketing modules covered in your course enabled her to blend into the company's GMP regulated environment easily. They also equipped her to participate actively in discussions and complete related assignments."

Susan Chan Regulatory Affairs Manager Zuellig Pharma Pte Ltd Novel drugs and even newer technologies! Join this field that is critical to the discovery and development of new drugs and therapies. Learn the knowledge and skills required to design, analyse, manufacture and market new therapies for cancer and infectious diseases to benefit mankind. Be ready to seize the many career opportunities presented by the evergrowing pharmaceutical industry.

Pharmaceuticals accounted for 85 percent of the biomedical science industry output for Singapore in 2009, which grew by another 12 percent despite the economic downturn. Total output hit \$\$18 billion. Biopharmaceutical manufacturing, with 6 new plants announced to be set up in Singapore worth \$\$2.1 billion, is poised to be the next leading driver of the industry. Pharmaceutical sales and marketing, regulatory as well as pharmacy practice sectors are also expected to grow, following provision of enhanced healthcare services and burgeoning medical tourism sector in Singapore.

The course will train you to join the various sectors of the pharmaceutical and healthcare industries, and lay the foundation for you to become a specialist investigator in criminal forensics. You will begin your learning journey with us through fundamental chemistry and biological science subjects in your first year. These will form the foundation for you to learn specialised subjects related to disease, pharmaceutical legislation and marketing, drug action, chemical and biological analysis and pharmaceutical manufacturing. Moreover, electives like Drug Development & Clinical Trials, Good Dispensing Practice & Pharmacotherapy, Forensic Biological, Chemical & Physical Analysis and Biopharmaceutical Unit Operations will also better prepare you to join the industries.

Furthermore, if you have an inclination towards analytical work, or have a passion for a career in forensics, you will have the opportunity to select elective subjects in our new Forensics & Analytical Science specialisation.

When you are in your final year of study, you will be able to take up an internship position at hospitals, retail pharmacies, pharmaceutical manufacturing industry, or QC and research laboratories in Singapore or overseas. The internship with relevant industries helps you to experience real working life and allows you to apply theory to practice on real industry projects. During your study here, you can also take part in state-of-the-art research projects offered by the School or research institutes in various research topics like pharmaceutical science, analytical science, biologics and traditional medicine.

The extensive scope of the course will also provide you with excellent opportunities to further your studies in reputable local and overseas universities.

SPECIALISATION

- Forensics & Analytical Bioscience
- Pharmacy Practice
- · Biopharmaceutical Manufacturing

CAREER OPPORTUNITIES

Graduates can work as pharmacy technicians in hospitals or community/ retail pharmacies, QA/QC technologists to conduct quality checks or process technologists to manufacture the drugs in the pharmaceutical industry. For the research-inclined, you can also join one of the research institutes or pharmaceutical companies to assist in research work on drug development and clinical trials, or conduct analytical work. You can also embark on a career in technical sales and marketing for pharmaceutical/ health products, or in forensics as an investigator or a laboratory technologist.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 6
One of the following Science subjects: Grades 1 - 6

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science

(Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Any two other subjects, excluding CCA

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 86 credit units
Elective Subjects : min 12 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 126 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACS1001	Communication Skills for Applied Science 1	1	2
ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ACS3001	Communication Skills for Applied Science 4	3	2
ASI3003	Student Internship Programme	3	8

Diploma Subjects - Core Subjects

ABM1002 Human Physiology & Immunology 1 4 ABT1001 Cell Biology 1 4 ABT1002 Biomolecules 1 4 ACH1003 Organic Chemistry 1 1 5 ACH1005 Principles of Inorganic & Physical Chemistry 1 1 5 AMA1003 Mathematics & Statistics 1 1 3 AMA1004 Mathematics & Statistics 2 1 3 AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
ABT1001 Cell Biology 1 4 ABT1002 Biomolecules 1 4 ACH1003 Organic Chemistry 1 1 5 ACH1005 Principles of Inorganic & Physical Chemistry 1 1 5 AMA1003 Mathematics & Statistics 1 1 3 AMA1004 Mathematics & Statistics 2 1 3 AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
ABT1002 Biomolecules 1 4 ACH1003 Organic Chemistry 1 1 5 ACH1005 Principles of Inorganic & Physical Chemistry 1 1 5 AMA1003 Mathematics & Statistics 1 1 3 AMA1004 Mathematics & Statistics 2 1 3 AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
ACH1003 Organic Chemistry 1 1 5 ACH1005 Principles of Inorganic & Physical Chemistry 1 1 5 AMA1003 Mathematics & Statistics 1 1 3 AMA1004 Mathematics & Statistics 2 1 3 AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
ACH1005 Principles of Inorganic & Physical Chemistry 1 1 5 AMA1003 Mathematics & Statistics 1 1 3 AMA1004 Mathematics & Statistics 2 1 1 3 AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
AMA1003 Mathematics & Statistics 1 1 3 AMA1004 Mathematics & Statistics 2 1 1 3 AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
AMA1004 Mathematics & Statistics 2 1 3 AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
AMB1002 Human Anatomy & Physiology 1 5 AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
AMB1003 Basic Microbiology 1 5 ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
ACH1004 Organic Chemistry 2 1 4 ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
ABM2009 Fundamentals of Pathology 2 4 ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
ACH2004 Principles of Instrumental Analysis 2 4 AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
AMB2003 Pharmaceutical Microbiology 2 4 APH2004 Pharmaceutical Legislation & Marketing 2 4
APH2004 Pharmaceutical Legislation & Marketing 2 4
APH2005 Introduction to Pharmacotherapeutics 2 4
APH2006 Basic Pharmacology 2 4
APH3002 Current Good Manufacturing Practices 3 3
APH3004 Pharmaceutical Manufacturing Technology 3 4
APH3007 Pharmaceutical Analysis 3 5
AMP3004 Major Project 3 8

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ACH1006	Principles of Inorganic & Physical Chemistry 2	1	5
BRM1002	Principles of Retail Management	1	4
ABT2014	Metabolic Biochemistry	2	4
ABT2015	Mammalian Cell Technology	2	3
ACE2006	Pharmaceutical Unit Operations	2	5
ACE2009	Occupational Safety & Health	2	4
ACE2010	Process Control & Instrumentation	2	5
AFR2001	Forensic Toxicology	2	4
APH2002	Pharmaceutical Chemistry	2	4
BRM2006	Store Management	2	4
ABM3003	Drug Development & Clinical Trials	3	5
ACH3004	Laboratory Accreditation & Automation	3	5
AFR3001	Forensic Biological, Chemical & Physical Analysis	3	5
APH3005	Bioprocess Technology	3	5
APH3006	Good Dispensing Practice & Pharmacotherapy	3	5
APH3008	Biopharmaceutical Unit Operations	3	4
BMK3007	Principles of Entrepreneurship	3	4
BMK3012	Sales Management	3	4
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CROSS-DISCIPLINARY SUBJECTS

 $Students\ are\ required\ to\ obtain\ a\ minimum\ of\ 9\ credit\ units\ from\ the\ list\ of\ Cross-Disciplinary\ Subjects.$

veterinary technology



"The biomedical, pharmaceutical and agricultural industries are growth industries which will need more veterinary technologists to service their expanding businesses. Government-related agencies such as the AVA, research institutes and the Biopolis also have a good demand for veterinary technologists."

Dr Ngiam Tong Tau President Singapore Veterinary Association (2007) Singaporeans' affluence has led to an increase in pet ownership and correspondingly, an increased activity in the pet trade. Animals are also used as models in biomedical research and pre-clinical trials in our pursuit to find cures for human diseases. All these make responsible and humane animal care and use very important and in turn, veterinary and animal technologists have become much soughtafter professionals.

This course focuses on establishing a good grounding in the basic and applied animal sciences for meeting the needs of the veterinary, biomedical research and pet retail industries. The practice-oriented programme trains students with specialised skill sets that would prepare them well as responsible and competent veterinary/animal technologists. Other than veterinary diagnostics, surgery and anesthesia assistance, animal nutrition and health, students would also learn about molecular and cellular techniques as well as humane care and use of laboratory animals for biomedical and veterinary research. Technical competency is further honed through enrichment workshops and 5-month internship either locally or overseas in animal facilities and research institutions, animal parks, veterinary hospitals/clinics and other animal related organisations.

CAREER OPPORTUNITIES

Our graduates can work in either biomedical research or veterinary industries. You may be employed as a veterinary technologist in veterinary clinics/hospitals, or as an animal education officer/assistant, animal health inspection assistant or technical support officer in animal welfare organisations, Agri-Food and Veterinary Authority of Singapore, animal quarantine centres and pet shops. You may also work as an animal technologist in animal facilities at research/tertiary institutions or pre-clinical trial centres. You could also be a sales and marketing executive in pet feed or accessory companies and companies promoting veterinary/scientific equipment.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

One of the following Science subjects:

Grades 1 - 6

Grades 1 - 6

Biology, Chemistry, Combined Science, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Any two other subjects, excluding CCA

Applicants with complete Colour Appreciation Deficiency are not eligible to apply.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Core Subjects : 99 credit units

Cross-Disciplinary Subjects : min 9 credit units

Total Credit Units Completed : min 127 credit units

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TP Core Subjects

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ACS1002	Communication Skills for Applied Science 2	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ACS2001	Communication Skills for Applied Science 3	2	2
ACS3001	Communication Skills for Applied Science 4	3	2
ASI3001	Student Internship Programme	3	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ABM1002	Human Physiology & Immunology	1	4
ABT1001	Cell Biology	1	4
ACH1002	Organic & Biological Chemistry	1	5
ACH1005	Principles of Inorganic & Physical Chemistry 1	1	5
AMA1005	Mathematics & Statistics	1	3
AMB1002	Human Anatomy & Physiology	1	5
AMB1003	Basic Microbiology	1	5
ABM2009	Fundamentals of Pathology	2	4
ABM2010	Applied Immunology	2	3
ABT2007	Molecular Genetics	2	5
ABT2010	Animal Anatomy & Physiology	2	5
ABT2013	Molecular Biology	2	4
ABT2014	Metabolic Biochemistry	2	4
AVT2001	Clinical Diagnostics 1	2	5
AVT2002	Clinical Diagnostics 2	2	4
AVT2003	Laboratory Safety & Management	2	2
AVT2004	Veterinary Practice Management	2	2
AVT2005	Animal Care & Management	2	5
AVT3001	Animal Health & Diseases	2	5
APH2006	Basic Pharmacology	3	4
AVT3002	Surgical & Anaesthetic Principles	3	4
AVT3003	Laboratory Animal Science & Technology	3	4
AMP3004	Major Project	3	8

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

Subject Synopses

ABC1001 FOOD & CULTURE

This subject aims to equip you with the necessary knowledge of the different types of cuisines in selected countries, the ingredients used, and the foods and alcoholic beverages used in major festivals and celebrations in these countries. It also provides an understanding of the important roles of food in culture such as its association with religious beliefs, collective identities, symbolism, and the arts. This subject provides the cultural backdrop to enhance the understanding of food use and is relevant to other subjects in the course.

ABC1006 FUNDAMENTAL CULINARY SKILLS

This subject introduces you to fundamental Asian and Western culinary skills for food preparation such as sautéing, broiling, poaching, simmering, pan-frying, and deep-fat frying. Knife skills, operation of equipment, purchasing, receiving and storage of food will also be covered. You will also explore the fundamentals of ingredient applications in various recipes/cuisines.

ABC2005 BAKING SCIENCE

This subject covers the fundamentals of baking science. You will investigate the various types of flour derived from milling, the tests used to evaluate the quality of flour, the functions of common and special ingredients used in baking, and baker's mathematics. Processing methods for breads, cakes and pastries will also be covered.

ABC2006 BAKING PRACTICUM

This subject aims to develop your repertoire of baking skills with emphasis on the preparation of lean dough and sweet dough products and cakes and pastries with the use of commercial baking equipment. You will also apply various dough/batter processing methods in the preparation of the products. Knowledge of equipment selection and safety in the bakery will be emphasised.

ABC2007 WESTERN CULINARY PRACTICUM

This subject aims to provide practice in the preparation, presentation, and evaluation of common dishes from various European regions with focus on French and Italian dishes. You will apply culinary skills in kitchen practicals which include stocks, sauces, soups, salads, fruits/vegetables, grains, eggs, poultry, red meat, and seafood. Knowledge of equipment selection and kitchen safety will be emphasised.

ABC2008 ASIAN CULINARY PRACTICUM

This subject provides practice in the preparation, presentation and evaluation of common dishes from various Asian regions with focus on Chinese and South East Asian dishes. You will apply culinary skills in kitchen practicals which include stocks, sauces, soups, salads, fruits/vegetables, grains, eggs, poultry, red meat, and seafood. Knowledge of equipment selection and kitchen safety will be emphasised.

ABC2010 BASIC FOOD SAFETY

This subject introduces current food safety issues and basic food safety requirements related to food service operations. It covers the potential sources of food hazards and their associated health risks, personal hygiene, hygiene aspects of food premises design, cleaning and sanitation, and pest control in the food service environment.

ABC2011 APPLIED FOOD SAFETY

This partial problem-based learning subject, which focuses on the food safety aspects associated with food service operations, will be delivered in blended e-Learning mode. It covers various types of potential food hazards from different sources, various laboratory techniques used for toxins and pathogens detection, as well as Hazard Analysis and Critical Control Point (HACCP) in food service operations.

ABC2012 PRINCIPLES OF FOOD SERVICE MANAGEMENT

This subject provides you with a basic knowledge on the management and operational functions of a food service establishment. It provides the technical and operational knowledge in facilities planning and design, menu planning and their applications in various food establishments. Production planning, quantity food production, food inventory control, human resource and financial management will also be covered.

ABC3004 BAKING & CULINARY TECHNOLOGY APPLICATION

This subject is designed to equip you with the knowledge and skills necessary to produce foods using various technologies such as sous vide, cook-chill/cook freeze, and frozen dough technologies. Engineering concepts on heat transfer, freezing, equipment design and selection, and packaging will be highlighted.

ABC3005 PRODUCT DEVELOPMENT IN FOOD SERVICE

This subject provides you with opportunities to develop new food products in the food service environment. Idea generation techniques, applications of knowledge in food science and nutrition, functionality and selection of food ingredients, food safety, and sensory evaluation are demonstrated through product development projects.

ABM1002 HUMAN PHYSIOLOGY & **IMMUNOLOGY**

This subject covers the knowledge of human physiology and basic immunology. It introduces common terms, concepts, fundamental procedures and applications used in both physiology and immunology.

ABM2007 CLINICAL CHEMISTRY

This subject focuses on the pathophysiological changes in disease and the application of clinical chemistry concepts for diagnosis, prognosis, monitoring and screening of disease.

ABM2008 HISTOLOGICAL TECHNIQUES

This subject covers the basic knowledge. principles and skills of histotechnology which include fixation, decalcification, tissue processing, microtomy, frozen sections and staining. It also covers basic diagnostic cytopathology.

ABM2009 FUNDAMENTALS OF PATHOLOGY

This subject introduces the fundamental knowledge of general and systemic pathology. You will learn the nature and cause of diseases, disease mechanisms as well as structure and functional abnormalities of diseased organs and organ systems.

ABM2010 APPLIED IMMUNOLOGY

This subject covers the immunopathology and immunological techniques used in screening, diagnosis and monitoring of diseases. It also deals with the way in which our immune system is manipulated for prevention and treatment of diseases through various immune interventions and approaches.

ABM2011 HAEMATOLOGY

This subject covers theoretical foundations and practical skills in haematology. It includes development of blood cells, diseases and disorders related to blood as well as bone marrow. It focuses on screening, diagnosis, prognosis and monitoring of haematological diseases and disorders.

ABM3001 BLOOD BANKING

This subject provides the basic knowledge of blood banking and covers the theoretical, practical and clinical aspects of blood transfusion. There is emphasis on the application of immunologic principles as applied to blood grouping, antibody screening, identification and compatibility testing. It also stresses the importance of laboratory quality control and clinical considerations in transfusion practices.

ABM3003 DRUG DEVELOPMENT & CLINICAL TRIALS

This subject introduces a comprehensive overview of drug discovery, drug development and clinical trial. It includes different approaches to drug design and discovery such as rational drug design and computer aided drug design etc. This subject also incorporates studies involved in the drug development process such as pharmacological and toxicological studies etc. Different phases of clinical trial are also covered. An outline of the roles of GLP, GMP and GCP from the time of drug discovery to the time it enters the market is also provided.

ABM3004 LABORATORY MANAGEMENT & OUALITY ASSURANCE

This subject covers laboratory management, quality assurance, laboratory automation, statistical methods and safety regulations practised in laboratories. The role of different quality systems monitoring the quality assurance is also included.

ABT1001 CELL BIOLOGY

This subject covers the biology of cells of higher organisms: structure-function relationships of cellular membranes and internal organelles, cell cycle and cell division; transport mechanisms and cell communication, cell motility and the cytoskeleton and cell death. You will also acquire basic laboratory skills.

ABT1002 BIOMOLECULES

This subject investigates the properties of carbohydrates, lipids and proteins, and their significance in biological systems. It aims to provide an overview of metabolism and emphasises the relationship between anabolism and catabolism, and their role in maintaining life.

ABT2006 ANALYTICAL BIOCHEMISTRY

This subject focuses on the applications of analytical and biochemical techniques in the field of biotechnology. Topics covered include sample pre-treatment, separation techniques, spectrometry, chromatography, and the use of fluorochromes and radioisotopes in biochemical analysis.

ABT2007 MOLECULAR GENETICS

This subject teaches both the theoretical knowledge and practical techniques of molecular genetics using the E. coli system as a model. Topics covered include DNA structure, replication, transcription, translation, mutations, and regulation of gene expression in prokaryotes.

ABT2009 PLANT CELL TECHNOLOGY

This subject covers the theoretical and practical aspects of plant cell technology. Topics covered include micropropagation techniques, callus induction, organogenesis, somatic embryogenesis, protoplast isolation and secondary metabolites production.

ABT2010 ANIMAL ANATOMY & PHYSIOLOGY

This subject covers an introduction to veterinary anatomy related to systemic, applied and comparative anatomy. It also covers veterinary physiology in relation to anatomy, using the basic principle of form and function, to explain the functions of the various organ systems. There is also a basic introduction to zoology as seen from the veterinary perspective.

ABT2013 MOLECULAR BIOLOGY

This subject provides you with the basic theoretical and practical knowledge of Molecular Biology. Topics include the molecular biology techniques, gene regulation in eukaryotes, eukaryotic viruses, genetics and cancer.

ABT2014 METABOLIC BIOCHEMISTRY

This subject focuses on the principles of Biochemistry by building on concepts learnt from Organic Chemistry I and Biomolecules. You will be introduced to the basics of bioenergetics before progressing to studying energy metabolism pathways and their regulation. The individual pathways will then be integrated together to give you a holistic view of energy metabolism.

ABT2015 MAMMALIAN CELL TECHNOLOGY

This subject provides basic theoretical and practical knowledge of mammalian cell culture. Topics covered include cell culture techniques, prevention and contamination control, isolation of primary cell from tissue, working in a tissue culture laboratory and applications of animal cell culture in biotechnology such as hybridoma generation.

ABT3012 GENOMICS & PROTEOMICS

This subject covers the technologies used in global analysis of genes (genomics) and proteins (proteomics). This will include microarrays, real-time PCR, serial analysis of gene expression (SAGE), high-throughput sequencing, labelling technologies, 2D-Gel Electrophoresis, 2D-nano-Liquid Chromatography and mass spectrometry. The principles behind the technologies as well as the data interpretation methods will be strongly emphasised.

ABT3013 RECOMBINANT TECHNOLOGY & BIOINFORMATICS

This subject covers both the theory and practical techniques of bioinformatics and molecular biotechnology. It includes studies on the applications, potential, present and future trends of molecular and protein technology.

ABT3014 ECOLOGY & BIODIVERSITY

This subject covers the principles of ecology as well as the study of plant and animal distributions and their interactions with one another and their environment. It will also cover the effects of environmental factors such as climate and topography that define the habitat for animals and plants. The biodiversity topics will train students on the study of life-forms within an ecosystem which will include genetic diversity, species diversity and ecosystem diversity.

ABT3015 CONSERVATION BIOLOGY

This subject covers theoretical and practical skills used in the study of conservation biology in relation to nature and marine conservation. Topics covered will include trends and process of biodiversity loss, species extinction and preservation, sustainable management of natural systems, species and communities as well as the impact of imbalance in the ecosystem and biodiversity.

ABT3016 STEM CELLS & TISSUE ENGINEERING

This subject covers the principles and methods of stem cells technology and tissue engineering. You will be taught the importance of knowledge integration in life sciences and engineering so as to enhance their understanding of structural-function relationships in normal and pathological mammalian tissues. The isolation and use of stems cells, as well as the development of biological substitutes that restore, maintain or improve tissue function will also be discussed.

ACE1001 MASS & ENERGY BALANCE

This subject examines the scientific principles and techniques involved in material and energy balances which are the fundamentals of chemical engineering. Topics include the understanding of units, dimensional analysis and material balance with emphasis on application. Ideal and non-ideal gas laws, gas mixtures and psychometrics will also be studied in relation to engineering applications.

ACE1002 THERMODYNAMICS

This subject investigates the scientific principles and techniques which are the basic laws of chemical engineering thermodynamics. Further studies into the first and second law of thermodynamics, energy analysis, gibbs free energy, phase equilibrium and chemical reaction equilibrium will be included.

ACE2002 ENVIRONMENTAL TECHNOLOGY

This subject provides the basic scientific knowledge related to environmental problems and environmental control technology. Topics include water treatment, air pollution and pollution control technology, solid waste management, hazardous waste treatment technology, pollution control strategies and environmental monitoring in Singapore.

ACE2003 INDUSTRIAL CHEMICAL PROCESSES

This subject covers selected chemical processes and operations. Topics include the making of petrochemical raw materials from various sources and studies on the manufacture and uses of industrial gases, adhesives, plastics and pharmaceutical products.

ACE2006 PHARMACEUTICAL UNIT OPERATIONS

This subject emphasises the application of engineering principles in the unit operations commonly employed in the upstream, pharmaceutical industry. Topics covered include reagent handling, dissolution, extraction, distillation, crystallisation, filtration and drying.

It also covers the various fractionation processes and mechanical operations including solids handling, sieving, milling and comminution. Commonly used equipment in pharmaceutical manufacturing are also introduced.

ACE2007 UNIT OPERATIONS 1

This subject is a development from basic engineering principles and covers both Newtonian and non-Newtonian flows, basic equations, fluid flow in pipes and fittings as well as fluidisation and filtration. It also covers the principles and operations of pumps, compressors and their performances. Practicals are included to enhance understanding.

ACE2008 UNIT OPERATIONS 2

This subject investigates the fundamental scientific principles and techniques in chemical engineering. Selected unit operations which involve diffusion and gas-liquid mass transfer (absorption and humidification), gasliquid mass transfer (batch and continuous distillation) and liquid-liquid mass transfer (extraction) are discussed.

ACE2009 OCCUPATIONAL SAFETY & HEALTH

This subject covers health issues and safety at the workplace. The section on health examines the causes of occupational diseases and their respective controls (heat stress/strain, ventilation, noise and industrial lighting). The section on safety explores topics like machinery safety, electrical safety, hazards of fire and explosion, housekeeping and material handling, personal protection equipment and legislation concerning occupational safety and health.

ACE2010 PROCESS CONTROL & INSTRUMENTATION

This subject covers the basic concepts and principles of process control and instrumentation in chemical process industries. Current journals are used to highlight the latest advancement in process control and instrumentation technologies. Topics include process measuring instruments, basic concept of process control and open and closed-loop control systems. In addition, application of control systems in different aspects of chemical processes is covered.

ACE3002 CHEMICAL REACTION ENGINEERING

This subject examines the scientific principles behind the kinetics of chemical reactions and techniques which are the basic principles of chemical engineering. Further studies into the characteristics of batch reactors, mixed-flow reactors and plug-flow reactors will be carried out. Differences in the behaviour of ideal and non-ideal reactors are also highlighted.

ACE3004 PLANT SAFETY & LOSS PREVENTION

This subject examines plant and process safety. Emphasis will be on risk assessment, hazard analysis and the concept of loss prevention in the chemical plant.

ACE3005 MEMBRANE SEPARATION

This subject covers the fundamental principles of membrane separation operation and maintenance of membrane equipment and its applications for water treatment and wastewater reclamation. Topics include membrane separation principles, membrane types and system configurations, membrane fouling and control, and advanced membrane processes such as diffusion dialysis, electrodialysis and continuous deionisation,

ACE3006 PETROCHEMICAL TECHNOLOGY

This subject covers the production of petrochemicals from various sources, the basic chemistry of petrochemicals, their usefulness and applications. You will also learn about raw materials and their building blocks and the various processes and unit operations involved in the production of petrochemicals.

ACE3010 MATERIALS & NANOTECHNOLOGY

This subject provides key concepts of materials technology and their relevance to the chemical process industry. You will also be exposed to various groups of nanomaterials, their properties and potential applications. Topics include basic concepts of materials property, types of materials, materials corrosion and prevention, and nanotechnology.

ACH1002 ORGANIC & BIOLOGICAL CHEMISTRY

This subject provides the basic concepts in organic chemistry as well as the constituents of biological systems and their properties and significance to biological science. Topics covered include organic chemistry, proteins and enzymes, carbohydrates and lipids.

ACH1003 ORGANIC CHEMISTRY 1

This subject provides the basic concepts in organic chemistry which correlate the structure of organic molecules with their properties of the functional groups. Topics covered are classification of organic compounds, structure and properties of alkanes, alkenes, alcohols, aldehydes and ketones, carboxylic acids, amines and stereochemistry. Emphasis will be on the applications of organic compounds and their derivatives, and their impact on the chemical related industries.

ACH1004 ORGANIC CHEMISTRY 2

This subject provides the additional concepts in organic chemistry with emphasis placed on reaction mechanisms. Topics covered include nucleophilic substitution and dehydrohalogenation of alkyl halides, structure and properties of derivatives of carboxylic acids, condensation reactions in carbonyl compounds, electrophilic aromatic substitution in aromatic hydrocarbons, phenol and aniline.

ACH1005 PRINCIPLES OF INORGANIC & PHYSICAL CHEMISTRY 1

This subject provides the basic theory and practical knowledge of inorganic and physical chemistry. Topics include fundamentals of chemistry, gas laws, atomic structure, chemical bonding, periodic table and periodicity, nomenclature, stoichiometry and equilibria concepts of a chemical reaction.

ACH1006 PRINCIPLES OF INORGANIC & PHYSICAL CHEMISTRY 2

This subject provides the additional theory and practical knowledge of inorganic and physical chemistry. Topics include ionic equilibria and calculations, chemical kinetics, chemistry of transition elements, electrochemistry and phase equilibria and phase diagrams.

ACH2004 PRINCIPLES OF INSTRUMENTAL ANALYSIS

This subject provides the basic knowledge of the principles and applications of some instruments commonly used in chemical industries. Topics include measurement uncertainty, sampling techniques, sample pre-treatment, UV-visible spectroscopy, gas chromatography, high performance liquid chromatography and atomic absorption spectroscopy.

ACH3003 APPLICATIONS OF INSTRUMENTAL ANALYSIS

This subject provides the additional knowledge of the principles and applications of some specialised instruments used in the analytical laboratory. Topics include atomic and molecular spectroscopic methods, sampling, data analysis, test method development, test method validation and technique development.

ACH3004 LABORATORY ACCREDITATION & AUTOMATION

This subject covers concepts of quality management in the areas of laboratory accreditation and automation. You will be exposed to SAC-SINGLAS accreditation in accordance with ISO/ IEC 17025 standard as well as various relevant standards. Topics on basic requirements of laboratory design and applications of automation in laboratory, with an emphasis on Laboratory Information Management System (LIMS), will also be covered.

ACS1001 COMMUNICATION SKILLS FOR APPLIED SCIENCE 1

This subject introduces the fundamentals of interpersonal skills that will equip you to work effectively in a team. It covers the basic principles of writing laboratory reports to prepare you for technical writing in the context of the Applied Science courses.

ACS1002 COMMUNICATION SKILLS FOR APPLIED SCIENCE 2

This subject hones your public speaking skills and provides you with opportunities for hands-on experiences in the delivery of successful oral presentations. It also trains you to read to organise information.

ACS2001 COMMUNICATION SKILLS FOR APPLIED SCIENCE 3

This subject equips you with skills in academic project report writing for the Applied Science courses. It also covers research methodology necessary for applying information in the context of these courses.

ACS3001 COMMUNICATION SKILLS FOR APPLIED SCIENCE 4

This subject equips you with job application skills, such as writing effective cover letters and resumes to secure job interviews. The interview skills component provides you with tips for successful job interviews and culminates in your performance at mock interviews. Written communication skills in the context of the applied science workplace will also be covered.

AEW3001 INDUSTRIAL UTILITIES

This subject covers the operation and maintenance of common utilities found in the manufacturing industries. Topics include ultrapure water production systems, boiler systems, industrial chillers and cooling towers.

AEW3002 INDUSTRIAL WASTEWATER TREATMENT

This subject covers the classification of industrial wastewaters and the strategies for wastewater treatment to meet trade effluent standards and for resource recovery. Case studies on the unique characteristics and treatment methodology for industries like chemical, semiconductor, pharmaceutical, metal-plating, etc, will be covered.

AEW3003 ENVIRONMENTAL MANAGEMENT SYSTEM

This subject covers an integrated approach to environmental management through the consideration of the potential impact of human activities on the physical and biological environment. Topics include environmental impact assessment, ISO 14001 and environmental resource management.

AFR2001 FORENSIC TOXICOLOGY

This subject aims to develop your understanding of the practice of the application of toxicology from a legal perspective. It will teach you to carry out analytical toxicology tests on biological and non-biological samples. The subject will also cover the pathological observations associated with different drug toxicities, and the common analytical techniques available in the field of forensic toxicology. You will learn how to interpret the data acquired and formulate informed conclusions to appropriate case studies.

AFR3001 FORENSIC BIOLOGICAL, CHEMICAL & PHYSICAL ANALYSIS

This subject covers the application of bioanalytical, chemical and physical analytical techniques in forensics investigation. Topics include the evaluation of evidences, biological fluids, biomolecules produced by the body and skeletal remains with an emphasis on DNA profiling, finger-printing and blood, semen and saliva stains analysis. It also focuses on the use of instrumental techniques such as optical microscopy, microspectroscopy, molecular spectroscopy, chromatography, mass spectrometry and capillary electrophoresis in the analysis of alcohols, illicit drugs and poisons, glass, paints, fibres, explosions and firearms.

AFS1001 FOOD CHEMISTRY

This subject covers the four major components in food, namely water, carbohydrates, fats & oils, and protein. You will investigate the chemical reactions, physical and functional properties of these components.

AFS2001 FOOD INGREDIENTS

This subject covers the main ingredients/ additives commonly used in food manufacture. These include emulsifiers, stabilisers, sweeteners, flavourings, colourings, acidulants, bulking agents, chelating agents and leavening agents. Food regulations on the use of additives are also covered.

AFS2002 FOOD PRESERVATION & QUALITY ASSURANCE

This subject is an integration of three areas: Food Quality Control, Food Preservation and Food Microbiology. You will learn to apply basic concepts of food preservation and quality assurance to produce quality products with respect to microbiological, chemical and physical aspects, hence ensuring food quality and safety for compliance with standards and legislation.

AFS2003 FOOD PRESERVATION & QUALITY ASSURANCE PROJECT

This is a Problem-based Learning subject, integrating three content areas: Food Quality Control, Food Preservation and Food Microbiology.

AFS2004 APPLIED FOOD SANITATION

This subject focuses on the sanitation aspects associated with food establishments. The emphasis is on professional sanitation practices and procedures needed to ensure wholesome and safe food products from processing to consumption. Topics covered include hygienic aspects of food premise design and equipment, water sanitation and the appropriate use of cleaning and sanitising chemicals.

AFS3001 FOOD SAFETY

This subject is delivered in a blended learning mode. The main content areas are foodborne illnesses, food regulations and legislation, the HACCP system, Genetically Modified foods/ingredients and principles of instrumental analysis.

AFS3003 PRODUCT DEVELOPMENT & MARKETING

This subject provides technical skills training for developing new food products. You will integrate and apply knowledge in nutrition, food chemistry, food legislation, quality control, microbiology, food ingredients and labelling in product development projects. The effects of food preparation, food processing, packaging and marketing are also emphasised.

AFS3004 ADVANCED FOOD SCIENCE

This subject covers specialised topics such as rheology of foods, sensory evaluation of food products, experimental design and statistical analysis. You will be kept up-to-date with some of the more advance developments in food science.

AFS3005 FOOD PROCESSING & PACKAGING

This subject provides a general overview of the current food processing methods used in the food industry. In addition, the processing conditions and equipment for selected food commodities are discussed. This subject also provides an insight into food packaging technology and a brief introduction to process control.

AHE3001 ADVANCED FOOD PREPARATION

The subject integrates your knowledge and skills in food science and nutrition with food preparation, emphasising the application of food science to the principles of cooking. It incorporates food preparation and food investigation skills.

AHE3003 CONSUMER RESOURCE MANAGEMENT

This subject illustrates the basic concepts and principles of consumer resource management and family life management. It introduces the basis of goal-setting and the management of various consumer resources like money and time, emphasising the various tools used for making effective consumer decisions. In addition, it also illustrates the principles of economics on consumption and the power of advertising and its influences on consumer behaviour.

AMA1001 APPLIED MATHEMATICS

This subject equips you with the basic applied mathematical concepts and techniques that are essential for your course of study. Topics include the application of statistics and mechanics. The section on statistics covers investigations into basic statistics, sampling distribution, hypothesis testing and analysis of variances. The section on mechanics includes investigations into statistics, kinematics, Newton's Laws of Motion, circular motion and impulses.

AMA1002 ENGINEERING MATHEMATICS 1

This subject enhances your knowledge of the basic concepts of mathematics and applications in an engineering environment by adopting the problem-solving approach. Topics covered include the types of basic functions, composite and inverse functions, quadratic equations, remainder and factor theorems, partial fractions and basic Calculus.

AMA1003 MATHEMATICS & STATISTICS 1

This subject equips you with the basic mathematical techniques that are essential for your course of study. Algebra, differentiation, integration, linear regression and their applications are some topics that are covered.

AMA1004 MATHEMATICS & STATISTICS 2

This subject provides you with the basic statistical techniques that are essential for your course of study. Topics covered include basic probability and distributions, basic statistics, sampling distribution, hypothesis testing, analysis of variance and chi-square testing.

AMA1005 MATHEMATICS & STATISTICS

This subject provides the necessary statistical skills to deal with application problems in the Applied Sciences context. The focus is on probability and statistics, measures of central tendency, events and probabilities, and probability distributions. This subject also covers some basic calculus.

AMA2001 ENGINEERING MATHEMATICS 2

This subject, a continuation of Engineering Mathematics 1, equips you with the advanced concepts of engineering mathematics that can be applied to an engineering environment using a problem-solving approach.

Topics include types of arithmetic and geometric series, convergence, matrices and transformations, trigonometry and differential equations.

AMA3001 ENGINEERING MATHEMATICS 3

This subject enhances your understanding of advanced mathematical concepts. You will learn to apply these concepts to solve problems related to Chemical Engineering. This subject also provides adequate grounding for further tertiary education. Topics include types of Laplace transform, numerical methods, vectors and complex numbers.

AMB1002 HUMAN ANATOMY & PHYSIOLOGY

This subject provides you with a basic understanding of human anatomy and physiology. Topics include anatomy of human organs and organ systems and their functions.

AMB1003 BASIC MICROBIOLOGY

This subject investigates the important fundamentals of microbiology and its relevance to the food, biomedical and biotechnology industries. It covers the types of microorganisms, their cultivation and growth as well as their control.

AMB2001 APPLIED MICROBIOLOGY

This subject has a theoretical and practical/ laboratory focus that allows you to build on the basic concepts in microbiology to its application in the fields of food, industry, medicine and environment.

AMB2003 PHARMACEUTICAL MICROBIOLOGY

This subject covers the importance of micro-organisms in the manufacture of pharmaceutical products. It includes the applications of antimicrobial agents, sterilisation methods, aseptic dispensing and microbiological testing in the pharmaceutical industry. Laboratory skills for assessing product quality and safety, and the practice of quality assurance, current Good Manufacturing Practice (cGMP) and Good Laboratory Practice (GLP) are also emphasised.

AMB2004 MEDICAL MICROBIOLOGY

This subject covers the host-microbe interactions with emphasis on infectious diseases in humans. It includes various modes of transmission, diagnosis, prevention and control of infectious diseases caused by bacteria, viruses, fungi and parasites.

AMB2005 INTRODUCTION TO BIOCHEMISTRY & MICROBIOLOGY

This subject investigates the importance of fundamentals of biochemistry and microbiology. Topics covered for biochemistry include the classes of biomolecules, enzymes and major biochemical pathways like the Krebs Cycle and glycolysis. Topics on microbiology include classification of microorganisms, laboratory microbial techniques and microbial nutrition.

AMP3001 MAJOR PROJECT (APPLIED FOOD SCIENCE & NUTRITION)

This subject provides a framework for you to solve practical and/ or technical problems, conduct research work and/or develop studies through a self-managed project. The scope of the subject includes project proposal, investigative studies, data analysis, interpretation of results, written report and presentation.

AMP3004 MAJOR PROJECT (BAKING & CULINARY SCIENCE/ BIOMEDICAL SCIENCE/ BIOTECHNOLOGY/ CHEMICAL ENGINEERING/ PHARMACEUTICAL SCIENCE/ VETERINARY TECHNOLOGY)

This subject provides a framework for you to solve practical problems, conduct research work and/or develop studies, through a selfmanaged project. The scope of the subject includes project proposal, investigative studies, analysis, interpretation of results, written report and presentation.

ANT1001 SCIENCE IN FOOD PREPARATION

This subject illustrates the principles of food science and food preparation, emphasising the functional and structural properties of food constituents and their behaviour during food preparation. It also integrates the science of cooking with the selection, storage, purchase and preparation of fresh and processed foods available today. Throughout the subject, careful attention is given to the preservation of major nutrients and palatability of prepared food. Learning experiences are built through basic demonstration of key principles and the application of such principles.

ANT1002 BASIC NUTRITION & FOOD

Topics covered in this subject include the roles and importance of macro- and micronutrients, energy balance, the nutritive value of food and recent advances in the field of nutrition. You will be provided with basic understanding and application of human nutrition, food and dietary practices in relation to health.

ANT2001 NUTRITION ACROSS THE LIFE SPAN

This subject covers the nutritional requirements of man during his life span. Contents include nutrition in pregnancy and lactation, nutrition for the growing years, adults and elderly.

ANT2003 COMMUNITY NUTRITION

This subject focuses on the importance of disease prevention and health promotion in the community setting. It covers the steps involved in the planning and delivery of a nutrition programme. The methods used to assess the nutritional status of a population and the types of nutrition education for the community are also discussed. Basic knowledge in behavioural change models relating to programme design and delivery of nutrition messages in the public setting are included.

ANT2004 PRINCIPLES OF BIOCHEMISTRY & PHYSIOLOGY FOR NUTRITION

This subject provides a basic knowledge of biochemistry and human physiology in relation to nutrition. The content of this subject builds on the knowledge acquired in the year one subjects such as Human Anatomy & Physiology and Basic Nutrition & Food.

ANT2005 FOOD SERVICE MANAGEMENT

This subject focuses on the management strategies in foodservice to enable you to supervise a foodservice operation. It equips you with the technical knowledge and operational know-how in production planning, food inventory control, customer service skills, human resource and financial management and total quality management. Various management information system software will also be incorporated.

ANT2006 HEALTH & WELLNESS

This subject focuses on selected public health concerns, the risk factors involved and the prevention of these health problems. You will apply key procedures involved in the planning and delivery of health promotion programmes.

ANT2007 CATERING TECHNOLOGY

This subject provides you with a basic knowledge on the operational functions of a catering establishment namely: menu planning, operation of foodservice equipments, facilities planning and design, purchasing, receiving and storage of food. It will also equip you with the necessary practical skills in quantity food production and quality control.

ANT3001 NUTRITION IN DISEASE

This subject focuses on the dietary principles and its relevance to the medical nutrition therapy of diet-related diseases. It covers the basic knowledge of the pathophysiology of some diet-related diseases. You will learn to integrate and apply the knowledge of food and nutrition sciences in the management of these diet-related disorders.

ANT3002 APPLIED NUTRITION

This subject focuses on the theory and skills required for counselling and effective communication in the healthcare industry. It also covers basic concepts and principles of research methodology and survey techniques. Knowledge associated with statistical analysis is included to inculcate a critical disposition towards reading health statistics.

APH2002 PHARMACEUTICAL CHEMISTRY

This subject examines the important functional group chemistry of pharmaceutical compounds and their structure-activity relationships. Concepts relevant to drug action and biological systems, and theories of drug-receptor interaction and receptor characterisation will be examined. An introduction to drug discovery and development will also be covered.

APH2004 PHARMACEUTICAL LEGISLATION & MARKETING

This subject provides an overview of legislations affecting the pharmaceutical industry. Topics covered include Poisons Act, Misuse of Drugs Act, Medicine Act, Sale of Drugs Act, SAPI code of marketing practice and legal status of Traditional Chinese Medicine. It also provides an understanding of basic marketing concepts, tools and techniques pertaining to the commercialisation of pharmaceutical products. The focus is on market analysis, marketing strategies & planning, product development program, pricing strategies and product life cycle management. You will also gain an understanding of the pharmaceutical industry and healthcare services.

APH2005 INTRODUCTION TO PHARMACOTHERAPEUTICS

This subject covers the pharmacotherapeutic approaches in the management of ailments, with emphasis on basic pathophysiology and the role of medications and/or retail products and their use. It also covers basic over-the-counter dispensing and counselling practices and an appreciation of complementary medicine.

APH2006 BASIC PHARMACOLOGY

This subject covers the basic principles and knowledge of pharmacology. Topics include an introduction to pharmacology, pharmacodynamics, pharmacokinetics, pharmacology of classes of drugs and an overview of toxicology.

APH3002 CURRENT GOOD MANUFACTURING PRACTICES

This subject provides the fundamental knowledge and applications of cGMP in the pharmaceutical industries. An overview of cGMP, quality systems, documentation and record keeping, laboratory controls, validation and self-inspection are among the topics that will be covered.

APH3004 PHARMACEUTICAL MANUFACTURING TECHNOLOGY

This subject equips you with the fundamental knowledge of pharmaceutical downstream manufacturing processes. Topics covered include industrial aspects of drug production, manufacturing techniques and packaging technologies. It also covers solid, liquid and gaseous dosage formulation design and characterisation. The importance of cGMP and the associated regulatory aspects are also covered.

APH3005 BIOPROCESS TECHNOLOGY

This subject provides the fundamental principles of bioprocess technology and its relevance to the biotechnology industry. Topics include an overview of industrial bioprocesses, with an emphasis on fermentation and enzymes application, operations involved at various bioprocess stages, beginning from raw materials to finished products, basic concepts of bioprocess engineering, process control and instrumentation, bioreactor designs for culturing microorganisms, animal cells and plant cells.

APH3006 GOOD DISPENSING PRACTICE & PHARMACOTHERAPY

This subject covers the fundamentals of good dispensing practice to enable you to read and interpret prescriptions, to prepare and pack medicine in accordance with prescriptions within the legal requirements of pharmacy law. It also covers the theory of common diseases and the use of drugs to treat these diseases. Patient counselling and OTC product counselling will also be taught.

APH3007 PHARMACEUTICAL ANALYSIS

This subject introduces the principles and applications of pharmacopeial analytical methods. It emphasises analytical instruments such as high performance liquid chromatography (HPLC), ultravioletvisible spectrophotometry and infrared (IR) spectroscopy as well as their applications in the analysis of pharmaceuticals. Physical analytical methods such as particle size analysis. dissolution, disintegration and friability tests will also be included. Method development will be elaborated in relevance to the optimisation of chromatographic performance. Method validation will be covered based on International Conference on Harmonisation of Technical Requirements for Registration of Pharmaceuticals for Human Use (ICH) quidelines.

APH3008 BIOPHARMACEUTICAL UNIT OPERATIONS

This subject provides an overview of the biopharmaceutical processing, with emphasis on the unique separation and purification processes applied in the biopharmaceutical industry. Examples of such unit operations include chromatography, membrane chromatography and cross flow filtration. Consideration is also given to both analytical and process validation issues that are critical to successful manufacturing.

ASI2001 STUDENT INTERNSHIP PROGRAMME

(CONSUMER SCIENCE & TECHNOLOGY)

This programme will help orient and integrate you into the working world. It also provides you with the opportunity to put theory into practice and enhances your ability to develop and organise the different aspects of a Home Economics teacher's role in a secondary school.

ASI3002 STUDENT INTERNSHIP PROGRAMME

(CHEMICAL ENGINEERING)

This programme involves a compulsory 16-week attachment at a chemical or chemical-related company. It will enable you to apply knowledge and skills to solve practical problems and develop studies or product formulations. Emphasis will be placed on the development of skills such as teamwork, safety consciousness and written and oral presentation skills. Prior to the programme, students are required to undergo a six-week training programme at the Chemical Process Technology Centre.

ASI3003 STUDENT INTERNSHIP PROGRAMME (BIOMEDICAL SCIENCE/ BIOTECHNOLOGY/ PHARMACEUTICAL SCIENCE/VETERINARY TECHNOLOGY)

This programme involves attachment to industries related to the course of study for a period of 20 weeks. You are expected to undertake various activities discussed with and assigned by the participating host organisations. The programme enables you to apply knowledge and skills acquired in the course of your study to solve practical problems in the real workplace. Emphasis is also placed on training of transferable skills such as teamwork, interpersonal, written and oral communication skills.

ASI3004 STUDENT INTERNSHIP PROGRAMME

(BAKING & CULINARY SCIENCE)

This programme encompasses a compulsory 16-week attachment to bakeries, food service and food-related companies. It exposes students to industrial/market practices in the working environment.

ASI3005 STUDENT INTERNSHIP PROGRAMME (APPLIED FOOD SCIENCE & NUTRITION)

You will be attached to industries related to your course of study – food, healthcare or catering industries for a period of 16 weeks. You will be required to undertake various tasks and activities as discussed with, and agreed by the participating organisations. Besides training in technical knowledge and skills, emphasis is placed on training in desired professional conduct in areas such as communications – both oral and written, team-work, problem-solving and self-management.

AVT2001 CLINICAL DIAGNOSTICS 1

This subject covers microbiology, radiology, histology and cytology in relation to veterinary applications.

AVT2002 CLINICAL DIAGNOSTICS 2

This subject covers clinical chemistry and haematology in relation to veterinary applications. Topics include the processes and principles used to evaluate pancreatic and liver functions, kidney function and electrolytes, haematology and making of blood smears.

AVT2003 LABORATORY SAFETY & MANAGEMENT

This subject covers basic principles and techniques of laboratory safety, and management as well as quality assurance, risk assessment and management.

AVT2004 VETERINARY PRACTICE MANAGEMENT

This subject covers the fundamentals on good dispensing practice, simple patient counselling skills, record keeping and veterinary reception.

AVT2005 ANIMAL CARE & MANAGEMENT

This subject covers an introduction to the care and management of animals (young and ageing) in general, and of specific animals, in the areas of housing, environmental factors, nutrition, reproduction, breed identification, first aid and wound management and animal behaviour. Animals covered would include birds, fish, rodents, dogs, cats, equine and some exotic animals. Dental prophylaxis will also be covered.

AVT3001 ANIMAL HEALTH & DISEASES

This subject covers an introduction to animal diseases of significance to veterinary technicians. The subject introduces you to pathogenic agents, their modes of action, and the observed symptoms as well as basic epidemiology and veterinary microbiology.

AVT3002 SURGICAL & ANAESTHETIC PRINCIPLES

This subject covers the principles of surgery and anaesthetic management for laboratory and selected companion animals. Topics covered include anaesthetic administration, monitoring and recovery from anaesthesia, basic suturing skills, preoperative preparations and postoperative care of animals.

AVT3003 LABORATORY ANIMAL SCIENCE & TECHNOLOGY

This subject covers the care and use of common laboratory animals for research as well as operations and maintenance of animal facilities, animal biosafety levels, animal research models, disease prevention and occupational health and safety.

BMK3007 PRINCIPLES OF ENTREPRENEURSHIP

This subject covers the key principles of entrepreneurship. The early part of the course examines the traits of successful entrepreneurs. You will learn how to identify business opportunities and be given the opportunity to conduct field research in order to identify, evaluate and select viable businesses. You will then prepare basic business plans.

BMK3012 SALES MANAGEMENT

Selling forms an integral part of the "promotion" component of the marketing mix. This subject provides a comprehensive coverage of consultative selling, partnering, value-added selling, sales force automation, contextualised selling in both consumer and non-consumer industries, and time-proven fundamentals of sales management.

BRM1002 PRINCIPLES OF RETAIL MANAGEMENT

This subject introduces the basic principles and concepts in the field of retailing with particular emphasis on topics ranging from an introduction to basic retailing principles and practices, building and sustaining relationships in retailing to the key elements in the retail marketing mix.

BRM2006 STORE MANAGEMENT

This subject introduces the basic principles of store management with particular emphasis on topics ranging from introduction to store management, human resource management to operational management.

DAD1134 LIFESTYLE SEWING 1

This subject introduces the basics of operating the sewing machine. Basic sewing techniques are taught to make lifestyle items such as bags, hair accessories, cushion covers and tablecloths, etc. Lessons are specially designed for you to have fun while discovering the functions of the sewing machine.

DAD2135 LIFESTYLE SEWING 2

This subject introduces you to the technique in basic sketching, study of measurements, flat pattern drafting techniques, pattern layout, while applying sewing techniques in making basic apparel and lifestyle products.

DAD3137 DECORATIVE CONSTRUCTION

This subject introduces the basic skills involved in the surface decoration of textiles for clothing, furnishing, wall hanging and accessories. Various fabric manipulation techniques will be taught through hands-on demonstrations. You will be encouraged to carry out your ideas through intermediate design work and find personal ways of designing on fabrics so that a rich and stimulating base will be established in an integrated approach during the design development process.

DAS1106 TEXTILE FUNDAMENTALS

This subject gives a basic understanding of fibres and yarn in the context of textiles formation. You will be taught the fundamentals of knits and weaves, and to identify fabrics by names through visual identification and their intrinsic characteristics. Your understanding of textiles will encompass production processes, practices and new developments in the industry.

DAS1107 APPAREL DESIGN FUNDAMENTALS

The subject explores the three basic elements of design: line, colour and texture, and the design principles specific to apparel and accessory items. It examines their effects on personal appearances as well as their influences on changes in fashion trends in the apparel industry.

GCD1001/1002/1003 APPLIED PRINCIPLES FOR EFFECTIVE LIVING (APEL)

Applied Principles for Effective Living is TP's Core Programme consisting of three subjects, namely APEL 1 (Personal Effectiveness), APEL 2 (Interpersonal Effectiveness) and APEL 3 (Extropersonal Effectiveness). APEL was specially developed for TP students with the aim to help nurture in them the dispositions (ie, attitudes, skills, knowledge) towards the Principles for Effective Living, hence laying the vital foundation for their life-long success. The principles introduced in this programme are largely derived from applied psychological studies.

schoolof

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The School's programmes are designed to address both your career and academic aspirations. We offer 11 courses that prepare you for careers in various areas of contemporary business. Our curricula tap on continual input from eminent industry experts and academic professionals, and equip you with up-to-date knowledge and life skills.

Our professional staff, with their extensive industry experience, will help you obtain both theoretical knowledge and practical experience. Lectures, tutorials and group facilitation are complemented by hands-on practice at various specialised facilities like training laboratories and studios.

he school provides training and learning opportunities for budding entrepreneurs to develop skills in starting and managing new businesses. Our graduates are also imbued with a keen sense of enterprise as students get to participate in many industry projects and competitions both local and international.

Under the Student Internship Programme, you will undergo a period of internship with companies to gain first-hand work experience and apply the knowledge and skills that you have acquired. Many students also get the opportunity to go overseas for their internship.

E-learning is an integral part of student learning. Using personal computers or mobile digital devices, students can access resource materials at home or in the campus, thus making learning interactive and collaborative.

While there is a strong emphasis on imparting knowledge, the courses also equip you with important life skills. Through various teaching methods, you will be trained to adapt to changing conditions and to anticipate future opportunities while being innovative and resourceful. In the process, you hone your problem-solving, creative thinking, presentation, and communication skills, which are all important for your careers or further studies.

Centres of Excellence

The School of Business firmly believes in a practical orientation for all its courses. To better prepare you for the world of work, the school has a wide range of laboratories and teaching facilities that allow you to undergo hands-on training.

ACCOUNTING & FINANCE REUTERS LAB

Students can explore the exciting financial markets and a real trading environment with online share prices, interest rates, bond, currency and derivative prices worldwide using Reuters. Information and news from diverse sources can be gleaned from Factiva, a state-of-the-art research tool widely used in the finance industry. A computerised accounting software, Sage Accpac ERP, is also on hand for the accounts enthusiasts.

KELLY SERVICES CAREER CENTRE

The centre operates as a branch of a global staffing corporation, Kelly Services (a Fortune 500 company and listed on NASDAQ). It gives students hands-on training in international recruiting and staffing practices.

TELEVISION STUDIO

This 200 square metre studio is fully-equipped with broadcast technology equipment that allows students to learn how to produce television programmes and news bulletins. It is also equipped with state-of the-art postproduction facilities for online and offline editing.

CENTRE FOR LOGISTICS & OPERATIONS MANAGEMENT

This centre houses laboratories that simulate the entire supply chain. It includes a warehouse management system, operations management subsystem and transport and distribution subsystem. It is also equipped with logistics simulation games that teach the concepts used in logistics and operations management.

THE BRAND HUB

Understanding the world of branding is a key competitive advantage for our marketing graduates. The Brand Hub was set up with this in mind. Subjects such as Brand Management and Integrated Marketing Communications are conducted in this well-equipped facility. It also provides the perfect setting for students to meet real life clients, as well as develop and produce marketing strategies to build their clients' brand image.

1ST AVENUE

An on-campus retail training store managed by students, 1st Avenue helps to develop students' entrepreneurial acumen through hands-on retailing store management. The facility will be used by students to develop skills and expertise in managing all aspects of retail operations.

FOCUS GROUP ROOM

This is a multi-purpose marketing research training room. Fully-equipped as a real commercial focus group room, it allows observation of group discussions and sales presentations.

E-BUSINESS CENTRE

The centre offers a training platform for students to learn the complexity of using state of-the-art technology in electronic business development. It aims to provide a real-life project development environment for students and staff to work on electronic business projects. It can also be used as a launch pad for e-commerce projects or for students to work on proof-of-concepts with industry partners.

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THE COMMUNICATION HUB

The Communication Hub is specially designed to support communication learning. It is well-equipped with facilities to help students experience various aspects of corporate communication work, especially in the areas of corporate journalism and publications, media relations and news dissemination. Facilities include digital cameras and desktop publishing equipment. The layout of the hub is also specially designed for Problem-based Learning discussions.

SILICON STUDIOS

The twin Silicon Studios are equipped with state-of-the-art multimedia facilities to enable students to do project research, make presentations and engage in collaborative learning. Besides workstations and an intelligent classroom management system, there are network points for students to access the network and other IT facilities using notebooks. Wireless access to the network is also possible in the Silicon Studios.

THE TEMASEK CULINARY ACADEMY

This training complex houses modern kitchens as well as two attractive and contemporary dining outlets: "Sugarloaf" which is a guickservice café and "Top Table" which is a fullservice restaurant. The kitchens comprise the Skills Kitchen, Pastry and Bakery, Asian and Western kitchens, and a garde manger (cold kitchen). These training facilities will allow students to hone their skills in food preparation and food service. It is an ideal platform to train them in the art of providing excellent service.

BUSINESS TECHNOLOGY LABS

The labs are designed to support the teaching of the latest information technologies to students. They allow staff and students to explore application software, programming languages, and emerging technologies in a structured manner. These labs are used for student research, projects and presentations.

LEGALAB

The lab offers students training and practice in a wide range of software as well as electronic filing and information retrieval systems used in the courts and the legal profession.

NEWSROOM & PUBLISHING ROOM

These facilities replicate the real print journalism environment. The newsroom represents the front-end of the news production process involving reporters and editors, while the Publishing Room involves the back-end subediting process where page layout is done. Journalism students use the facilities to produce a regular student newspaper and gain valuable hands-on experience working in a newsroom set-up.

ILAW CHAMBERS

The ILaw Chambers is a simulated law office training facility set up with the intention of exposing students to the full workflow involved in running a legal matter. It is used to train students in the day to day running of a typical law firm, from the moment a client brings in a new matter to the time the case is closed and the client billed.

RADIO STUDIO

This studio provides students with practical training in using industry-standard equipment. The radio facility comprises a training studio, an on-air studio and several production suites. Students also "broadcast" live from the on-air. radio studio.

accounting& finance



"TP trains its students in the practical aspects of accounting and finance and meets the needs and demands of the accounting and fast-growing finance industry. The graduates have achieved high standards. The proof of the pudding is in the eating and we have been very satisfied with those who have joined us."

Kon Yin Tong Partner, CPA Firm Foo Kon Tan Grant Thornton With the Government's commitment to promote Singapore as a financial centre and wealth management hub, the demand for finance professionals will undoubtedly continue to increase. The emphasis on corporate governance and the vision to transform Singapore into a global accountancy hub also fuel the need for qualified accountants.

The dual specialisation in both Accounting and Finance offers you wide career and further study options. Our broad-based training aims to instil confidence and equip you with both technical and soft skills for the dynamic accounting and finance sectors. How do we achieve this? Through an industry-relevant curriculum, current teaching methods, opportunities to develop problem-solving, teamwork, communication and service skills.

You will learn through hands-on activities such as industry projects and investment games. You will also be exposed to accounting software, real-time financial databases and state-of-theart research tools widely used in the industry. There would be opportunities for overseas exposure through study trips and internship programmes.

Furthermore, you will be able to choose your preferred Accounting, Banking or Investment specialisation and take cross-disciplinary subjects to pursue interests beyond your diploma.

The Accounting and Finance subjects begin in the first year to lay a strong foundation for more advanced subjects. In addition, a key focus in the first year is to provide a solid grounding in general business and management disciplines such as economics, management, statistics and information technology.

The second and final years build on industry knowledge and skills through subjects such as Finance, International Finance, Investment, Management Accounting, Taxation, Corporate Reporting, Audit, and Financial Analysis. In the final year, you will select four electives from a range of Accounting/Audit/Tax, Banking and Investment subjects to fit your preferred career path.

Your knowledge and skills will also be put into practice in the industry through a 14-week Student Internship Programme.

CAREER OPPORTUNITIES

An exciting range of career opportunities awaits you in the areas of accounting, audit, taxation, finance, banking, investment, insurance, stock-broking and wealth management. You could be employed as officers in banks or stock-broking firms, financial planning consultants, research assistants, assistant financial analysts, securities traders, accounts assistants, auditors in public accounting firms, compliance/internal auditors and tax executives.

Many of our graduates pursue further studies. They are considered by local universities for admission into their accountancy and business programmes and enjoy credit transfers to many overseas universities in Australia, United Kingdom and New Zealand. In addition, our graduates are granted exemptions from selected modules of professional qualifications such as the ACCA (The Association of Chartered Certified Accountants), CIMA (Chartered Institute of Management Accountants), ICSA (The Institute of Chartered Secretaries and Administrators) and CMFAS (Capital Markets and Financial Advisory Services) examinations.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 6
Any three other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, Higher Art, Higher Music, History, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Media Studies (English), Music or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 22 credit units

Diploma Subjects

Core Subjects : 78 credit units
Elective Subjects : min 16 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 125 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
BCS1001 BCS1002	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3011	Student Internship Programme	3	10

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BAF1003	Financial Accounting 1	1	4
BAF1004	Financial Accounting 2	1	4
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1007	Business Office Applications	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BHT1018	Etiquette of Business & Service Knowledge	1	1
BLO1001	Business Statistics	1	4
BMK1001	Basics of Entrepreneurship	1	1
BAF2002	Business Finance	2	4
BAF2003	Computerised Accounting System	2	4
BAF2004	Cost & Management Accounting 1	2	4
BAF2005	Cost & Management Accounting 2	2	4
BAF2006	Fundamentals of Investment	2	4
BAF2007	International Finance	2	4
BAF2011	Partnership & Company Accounts	2	4
BAF2018	Fundamentals of Taxation	2	4
BAF2019	Corporate Reporting & Audit	2	4
BLM2005	Legal Aspects of Business	2	4
BAF3008	Financial Analysis	3	4
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Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS		
Accounting Elective Cluster					
BAF3014	Practice of Taxation	3	4		
BAF3019	Advanced Accounting	3	4		
BAF3020	Audit Practice	3	4		
Banking Elective Clus	ter				
BAF3006	Consumer Banking	3	4		
BAF3007	Credit Administration & Control	3	4		
BAF3013	Personal Financial Planning	3	4		
Investment Elective C	luster				
BAF3003	Bank Treasury Management	3	4		
BAF3013	Personal Financial Planning	3	4		
BAF3016	Security Analysis & Portfolio Management	3	4		
Diploma Free Elective	Subjects				
BLO1002	Business Calculus	1	4		
BAF3009	Financial Institutions & Markets	3	4		
BAF3019	Advanced Accounting	3	4		
BLM3009	Company Law for Business	3	4		

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

business studies grouping

(business/logistics coperations management/marketing)



This is a common first-year course that offers you the unique opportunity to study various core subjects in your first two semesters and to discover your personal strengths, aptitude, interests and career aspirations. During this time, you can explore the career opportunities and course requirements of the three diplomas before opting for one course.

CURRICULUM FOR FRESHMAN YEAR

Students enrolled in this grouping take the following core subjects in the Freshman year of study:

- Principles of Management
- Communication Skills 1
- Business Accounting 1
- Business Accounting 2
- Applied Principles for Effective Living 1 (APEL 1)
- Organisational Behaviour
- Microeconomics
- Macroeconomics
- Computer Systems & Applications
- Marketing Fundamentals
- Business Statistics

COURSE OPTION FOR JUNIOR AND SENIOR YEARS

At the end of your Freshman year, you are given the choice to opt for one of the following three diploma courses:

- Business
- Logistics & Operations Management
- Marketing

Each of these diploma courses is a specialised area of study relevant to the industry in which you aspire to start your career. You will be streamed into the respective courses from your third semester of study. Please see the sections on the respective courses in the following pages for more information.



business

"The Business graduates from the School of Business are highly competent and adaptable; and given the training they have received, I am confident that they are geared for success in the business world of today and tomorrow."

Dhirendra Shantilal Senior Vice President, Asia Pacific Kelly Services

This course will give you a broad-based business education in management, international business, marketing and finance. The flexible and relevant curriculum covers the core knowledge and skills that supervisors and executives are expected to have in business and management.

Throughout your studies here, you will be challenged with real-life business problems and assignments. Through the Problem-based Learning pedagogy adopted by the School of Business, you will develop critical thinking, problem-solving, analytical, teamwork and communication skills. Hands-on learning opportunities are available through the Kelly Services Career Centre (TP branch), The Communication Hub. as well as the Student Internship Programme. Our students are given abundant opportunities to maximise their international exposure through overseas study trips and overseas student internship programmes. In summary, you will receive a holistic business education when you graduate from Temasek Polytechnic.

The course provides graduates with a strong foundation of business and management concepts, covering core business-related disciplines. Subjects covered include Management, Business Accounting, Economics, Business Statistics, Marketing, Computing, Human Resource Management, Finance, Managerial Accounting, Entrepreneurship, International Business, Communication and Law.

In the latter half of your course, you will specialise in two business areas out of eight business elective clusters: International Business, Tourism & Leisure Business, Finance & Investment, Human Resource Management, Marketing, Corporate Communication, Banking and Entrepreneurship. You can take non-business Cross-Disciplinary Subjects that interest you.

CAREER OPPORTUNITIES

Trained with a global outlook, you will be equipped to take on supervisory and executive level positions in a wide range of companies, corporations and organisations. By the end of the course, you are expected to possess relevant business knowledge and skills, be well-versed in IT, and possess good interpersonal skills.

Our graduates enjoy a wide choice of employment positions in a wide range of industries in the public or private sectors. You can take on jobs in international business, tourism & leisure business, finance & investment, human resource management, marketing, corporate communication, banking, media, manufacturing, government and services. There is a continuous demand for our graduates in Singapore and the region. You can get credit exemptions from more than 60 reputable local and foreign universities.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*	Grades 1 - 6
Mathematics (E or A)	Grades 1 - 6
Any three other subjects, excluding CCA	Grades 1 - 6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Media Studies (English), Music or Principles of Accounts.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 69 credit units
Elective Subjects : min 28 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 126 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
BCS1002	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3002	Student Internship Programme	3	8

^{*}Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BAF1001	Business Accounting 1	1	4
BAF1002	Business Accounting 2	1	4
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1001	Computer Systems & Applications	1	4
BBT1002	Managing Business Systems	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BLO1001	Business Statistics	1	4
BMK1001	Basics of Entrepreneurship	1	1
BRM1005	Marketing Fundamentals	1	4
BAF2002	Business Finance	2	4
BBS2001	Human Resource Management	2	4
BLM2005	Legal Aspects of Business	2	4
BAF3011	Managerial Accounting 1	3	4
BAF3012	Managerial Accounting 2	3	4
BMK3005	International Business	3	4
BMK3006	Practice of Entrepreneurship	3	4

Diploma Subjects - Elective Subjects

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SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
International Business	s Elective Cluster		
BAF2007	International Finance	2	4
BLO3015	Global Trade & Singapore Logistics	3	4
BBS3007	Issues in Global Management	3	4
BRM3008	International Marketing & Retailing	3	4
Tourism & Leisure Bus	siness Elective Cluster		
BHT2003	Club & Resort Business	2	4
BHT2005	Event Management	2	4
BHT2010	Special Interest Tourism	2	4
BHT2012	Travel & Leisure Business	2	4

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SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS		
Finance & Investment Elective Cluster					
BAF2006	Fundamentals of Investment	2	4		
BAF3008	Financial Analysis	3	4		
BAF3013	Personal Financial Planning	3	4		
BAF3016	Security Analysis & Portfolio Management	3	4		
Human Resource Man	nagement Elective Cluster				
BBS2002	Recruitment & Human Resource Administration	2	4		
BBS2003	Management of Employee Relations	2	4		
BBS3001	Human Resource Development	3	4		
BBS3002	Performance & Compensation Management	3	4		
Marketing Elective Clu	uster				
BMK2001	Advertising & Promotion	2	4		
BMK2002	Consumer Behaviour	2	4		
BMK2003	Customer Relationship Management	2	4		
BMK3012	Sales Management	3	4		
Corporate Communic	ation Elective Cluster				
BBS2006	Principles of Corporate Communication	2	4		
BBS2007	Corporate Journalism & Publications	2	4		
BBS3003	Corporate Events Management	3	4		
BBS3004	Media Relations & News Dissemination	3	4		
Banking Elective Clus	ter				
BAF2007	International Finance	2	4		
BAF3003	Bank Treasury Management	3	4		
BAF3006	Consumer Banking	3	4		
BAF3007	Credit Administration & Control	3	4		
Entrepreneurship Elec	ctive Cluster				
BBS2008	Franchising Business	2	4		
BBS2009	Managing Small & Medium Enterprises	2	4		
BBS3005	Product Development & Innovation	3	4		
BBS3006	Strategic Entrepreneurship	3	4		
Business Calculus Elec	ctive				
BLO1002	Business Calculus	1	4		

CROSS-DISCIPLINARY SUBJECTS



business information technology

"Talent development is a key priority for SAP and we remain committed to address the IT talent crunch by developing qualified professionals who are well versed in SAP software and best practices. The teaching of SAP in this course will enable students to better understand real-world business issues upon graduation and equip them with the necessary skills for future employment."

Krish Datta President SAP South East Asia Singapore's Intelligent Nation 2015 (iN2015) master plan seeks to fuel economic growth through the innovative use of technology and targets to create as many as 80,000 additional jobs and value-add \$26 billion to the infocomm industry within the next 10 years. Riding high on this exciting growth are graduates with the right mix of business and IT skills.

If you believe you have the potential, there is every opportunity for acquiring the necessary skills to contribute to Singapore's success and your personal development. Jointly offered by the School of Business and the School of Informatics & IT, this course opens the doors for students who envision Informatics & themselves to be the catalyst of business growth through the use of IT.

You will learn concepts applicable across all business domains such as accounting, management, economics and marketing. Subjects such as E-Business Management and Open Technology & Business Systems will train you in the application of technological solutions for businesses. Through subjects like **Enterprise Resource Management and Data** Mining, you will learn to harness technology to add value to business verticals such as financials and supply chains.

In your Senior year, you have a choice to further specialise in areas such as Enterprise Applications, Business Intelligence, **Outsourcing Management and Business** Strategies in IT. Business Information System Security & Audit is also a significant feature in your training.

The course stresses on experiential learning. Through projects, role-play, business simulations and a 16-week internship programme, you will be working with business veterans and gaining real world working experience even before graduation.

CAREER OPPORTUNITIES

You will be adept at business and IT as well as bridging the gap between the two. Graduates from the course have found careers in domains of business as well as IT; ranging from banking, financials, trading, logistics and manufacturing. Armed with both business acumen as well as a technological mindset, you can start your career as a business analyst, data miner, ERP/ CRM analyst, pre-sales analyst, project coordinator, account executive, marketing executive and more.

You will also have the opportunity to become a well-recognised business IT consultant by acquiring professional certifications such as the SAP Certified Business Associate awarded by the SAP University Alliance Programme in the course of your study.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 6
Any three other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, you must have also sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

Note: Applicants with complete/ full Colour Appreciation Deficiency are not eligible to apply. Applicants with partial Colour Appreciation Deficiency may apply.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 22 credit units

Diploma Subjects

Core Subjects : 80 credit units
Elective Subjects : min 12 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 123 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
BCS1002	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3003	Student Internship Programme	3	10

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BAF1001	Business Accounting 1	1	4
BAF1002	Business Accounting 2	1	4
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1005	Computer Technology & Office Systems	1	5
BBT1006	E-Business Management	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BLO1001	Business Statistics	1	4
BMK1001	Basics of Entrepreneurship	1	1
CFI1C04	System Analysis	1	4
CID1C02	Web Design	1	4
CIM1Z01	Database Information Systems	1	5
BBT2002	Open Technology & Business Systems	2	5
BBT2003	Data Mining	2	4
BBT2004	Enterprise Resource Management	2	4
BMK2009	Principles of Marketing	2	4
BBT3005	Business Information System Security & Audit	3	4
BMP3003	Major Project	3	8

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BLO1002	Business Calculus	1	4
BAF2016	Management Accounting & Finance	2	4
BLM2007	Legal Aspects of IT	2	4
BBT3006	Business Strategies in IT	3	4
BBT3007	Outsourcing Management	3	4
BBT3008	Business Intelligence	3	4
BBT3009	Enterprise Applications	3	4

CROSS-DISCIPLINARY SUBJECTS



communications & media management

"The Sunday Times has seen a couple of interns from this course and I must say they have been impressive. After a while, they usually prove they are good enough to be assigned stories that are intended for the main paper and not just as someone helping out senior reporters with the legwork. During their stints with the paper, the bylines of these interns appear together with that of other journalists and some of their stories are as good as any you will read in The Straits Times."

Mathew Pereira Sports Editor, The Straits Times (Former News Editor, The Sunday Times) The communication specialists of tomorrow will have the skills necessary to function effectively in any area of the mass media and its related industries. Graduates will be equally proficient in any chosen medium and will be able to transcend the divide between print, broadcast and new media.

This course combines practical, hands-on training with conceptual and critical thinking skills so that you will be able to adapt to the rapidly-changing media world. Regardless of the medium chosen, you will be armed with the fundamental journalistic, communication and design skills to be effective in your chosen fields. You could also explore a career in other media-related businesses such as public relations, corporate communications and entertainment.

The course structure places equal emphasis on both the traditional and essential aspects of the media business and the latest communications technology. You will focus on the fundamentals of mass media and get a solid grounding in print journalism in your Freshman year. Juniors will be comprehensively trained in the fundamentals of audio, radio, video and television production in the second year of the course, and will get to choose diploma electives as well. In the first semester of your Senior year, you will be required to complete a six-month internship programme with media and media-related companies such as CNBC, MediaCorp and Singapore Press Holdings. In the second semester, you will choose one of three specialisations - Print, Broadcast or Media Marketing.

CAREER OPPORTUNITIES

Besides the mass media, graduates are likely to find employment in areas such as public relations, advertising and promotions, corporate communications, marketing communications, video and multimedia production, publishing and sales.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 3

Mathematics (E or A) Grades 1 - 7

Any one of the following subjects: Grades 1 - 6

Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Media Studies (English), Music or Principles of Accounts.

Any two other subjects, excluding CCA Grades 1-6

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 3 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 27 credit units

Diploma Subjects

Core Subjects : 63 credit units
Elective Subjects : min 8 credit units
Option Subjects : min 16 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 123 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCM1008	Persuasive Communication	1	4
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BCM2005	Cross Cultural Communication	2	4
BSI3004	Student Internship Programme	3	16

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCM1001	Communications & Media Marketing	1	4
BCM1002	Graphic Design Fundamentals	1	5
BCM1003	Essential Graphic Software	1	4
BCM1004	Journalism 1: Newswriting	1	4
BCM1005	Journalism 2: Feature Writing	1	4
BCM1006	Media & Society	1	4
BCM1007	Media Management Principles	1	4
BCM1009	Photography	1	5
BMK1001	Basics of Entrepreneurship	1	1
BCM2001	Basic Media Research	2	4
BCM2007	Introduction to Audio Production	2	5
BCM2008	Multi-Camera Studio Production	2	5
BCM2009	Multi-Media & Electronic Publishing	2	4
BCM2010	Radio Studio Production	2	5
BCM2011	Single Camera Production	2	5

Diploma Subjects - Option Subjects (student to choose one option)

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS		
Option 1: Journalism & Publishing					
BCM3001	Advanced Journalism	3	4		
BCM3005	Internet Journalism	3	4		
BCM3006	Magazine Editing	3	4		
BLM3015	Intellectual Property, Media Law & Ethics	3	4		
Option 2: Media & Mar	keting Management				
BCM3002	Advanced Media & Marketing Management	3	4		
BCM3007	Promotions & Campaigns	3	4		
BCM3009	Web Design & Management	3	4		
BLM3015	Intellectual Property, Media Law & Ethics	3	4		
Option 3: Broadcasting	9				
BCM3003	Advanced Television Production	3	4		
BCM3004	Broadcast Journalism	3	4		
BCM3008	Scriptwriting	3	4		
BLM3015	Intellectual Property, Media Law & Ethics	3	4		

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
PI 01002	Pusinoss Calculus	1	4
BLO1002	Business Calculus	ı	4
BCM2002	Basic Sub-editing	2	4
BCM2003	Broadcast Performance	2	4
BCM2004	Chinese Newswriting	2	4
BCM2006	Film Theory & Criticism	2	4
BCM2012	Social Psychology/Sociology	2	4
BCM2013	Sports Media Marketing	2	4
BCM2013	Sports Media Marketing	2	4

CROSS-DISCIPLINARY SUBJECTS

culinary & catering management



"During the Dream Team Competition held at Food and Hotel Asia, the participating students demonstrated amazing qualities in both their floor and kitchen work. Their attitude and potential were impressive and it would be exciting to follow their career development in our industry upon their graduation."

Emmanuel Stroobant Chef and Owner Saint Pierre, The Restaurant The culinary and catering industry in Singapore and the region is set to grow in the next decade and beyond. Supporting facilities and services such as restaurants, hotels, as well as events and conventions, will be in great demand. Conceived against this exciting backdrop, this course will propel you into a rewarding and creative world with exciting career opportunities.

The course focuses on giving you a thorough appreciation of ideas ranging from the management of the overall customer experience in restaurants to the complex and integrated processes found in catering establishments. There are ample opportunities to allow your passion for the culinary arts to flourish, your creative voice to be heard and your commitment to providing great food and wine to be translated into operating and managing a restaurant with excellence.

You will learn about food product knowledge, wine and beverage, basic business skills and develop an understanding of the culinary and catering industries. The course also covers more advanced areas of study such as revenue management and marketing for the restaurant and catering industries. Your culinary and service skills will be honed through hands-on practice and projects in our modern kitchens and restaurants on the campus. You will also undergo a 20-week internship in your Senior year in a commercial environment.

The course stretches your creative and critical thinking skills in decision-making and problem-solving which are required in supervisory and executive or managerial positions.

Together with our experienced lecturers and instructors, award-winning chefs and through our partnership with the Culinary Institute of America, you will be trained by some of the best in the industry.

CAREER OPPORTUNITIES

Graduates would have undergone broad-based training, making them highly versatile. Having been groomed for junior executive positions, you can choose to work in virtually any sector dealing with food and beverage. These career opportunities can be in service areas such as in hotels and independent restaurants and cafes, catering companies and other food and beverage-related enterprises, or in the supply area such as in food and beverage distribution.

You will also have the option to further your studies in universities in Singapore and abroad with credit exemption or advanced standing. Our diploma is well-recognised by many renowned universities and institutions such as the Culinary Institute of America.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results, as well as directly through the Joint Polytechnic Special Admissions Exercise (JPSAE). Students who are shortlisted through the JPSAE will be required to undergo an interview. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

Note:

- As this course focuses on several aspects of food & beverage operations and management, the curriculum includes exposing students to a wide variety of food & beverage products including alcohol, meats (e.g. beef and pork) and their by-products. Our kitchens and restaurants are not Kosher or Halal certified. Although tasting is optional, students will be required to handle and serve these products, in addition to washing non-Kosher/Halal equipment.
- Applicants with medical conditions and/or physical disabilities which affect best safety and sanitation practices should declare them and such applicants should submit qualified doctor's certification of fitness for enrolment.
- Students will also need to purchase cookbooks, uniforms, knife sets, etc., which are not included in the tuition fee.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1-6 Mathematics (E or A) Grades 1-6 Any three other subjects, excluding CCA Grades 1-6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English/ Chinese/Malay/Tamil, Media Studies (English), Music or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0 **TP Core Subjects** : 25 credit units

Diploma Subjects

Core Subjects : 90 credit units : min 3 credit units **Elective Subjects** Cross-Disciplinary Subjects : min 9 credit units **Total Credit Units Completed** : min 127 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
BCS1001	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3012	Student Internship Programme	3	13

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1003	Business Computing Skills	1	4
BCC1001	Food Science & Product Knowledge	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BHT1010	Introduction to Hospitality & Tourism	1	4
BMK1001	Basics of Entrepreneurship	1	1
BAF2001	Accounting for Hospitality & Tourism	2	4
BCC2001	Wine & Beverage	2	4
BCC2002	Food Safety & Hygiene	2	2
BCC2003	Food & Beverage Operations	2	4
BCC2004	Culinary Practicum	2	20
BHT2008	Business Etiquette & Service Excellence	2	4
BHT2014	Principles of Marketing for Hospitality & Tourism	2	4
BCC3001	Service Practicum	3	8
BCC3002	Catering Management	3	4
BCC3003	Business Revenue Management	3	3
BCC3005	Marketing for Restaurant & Catering	3	4

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BLO1002	Business Calculus	1	4
BLR2004	Introduction to Gaming Operations	2	3
BHT3002	E-business in Hospitality & Tourism	3	4

CROSS-DISCIPLINARY SUBJECTS



hospitality & tourism management

"Singapore is evolving into an ever more exciting tourism destination and much of this is attributable to the industry leaders and professionals who have the business capabilities and creativity to bring exceptional Singapore experiences to visitors. The Singapore Tourism Board is confident that Temasek Polytechnic will continue to be an important catalyst in the development of talent and human capital capabilities for the tourism industry."

Aw Kah Peng Chief Executive Singapore Tourism Board The hospitality and tourism industries hold the key to an exciting and dynamic future driven by people and technology. The future is bright for our students as the Singapore Tourism Board estimates that 10,000 jobs will be available in these industries in the forthcoming years.

This course develops hospitality and tourism-related knowledge and core skills underpinned by a solid grounding in key aspects of business management. Going beyond textbooks, it incorporates the latest innovations in both the tourism and hospitality industries by including real-life learning opportunities with industry partners in the curriculum.

A comprehensive overview of the industry is provided through a thematically-organised curriculum revolving round key sectors of the industry: travel business, destination planning and development, service skills management, lodging business (for example, hotels and service apartments), meetings, incentives, conventions and exhibitions, event management, club, resort and spa business.

Learning comes alive in the course through your active engagement in hands-on projects and practical training sessions at our training restaurant. Your learning journey culminates in a 20-week attachment to a company which you will be guided to select.

Throughout the course, your ability to learn will develop through teaching and learning approaches that encourage creative thinking and problem-solving skills, and through the execution of industry-based projects and assignments. Life skills are also given prominence through subjects such as Business Etiquette and Service Excellence, in which you will learn how to interact with others in a business setting, and study the finer points of global citizenship and cross-cultural communication skills.

CAREER OPPORTUNITIES

Having been groomed for junior executive positions, you can choose to work in virtually any service sector. Many of our graduates find employment with the civil service, hotels, clubs, resorts, airlines, tour operators, museums, national tourism organisations, as well as businesses dealing with food services, events management, entertainment promotion, and exhibitions and conventions.

You will also have the option to further your studies in universities in Singapore and abroad with credit exemption or advanced standing. Our diploma is well-recognised by many renowned universities.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results, as well as directly through the Joint Polytechnic Special Admissions Exercise (JPSAE). Students who are shortlisted through the JPSAE will be required to undergo an interview. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 6
Any three other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Media Studies (English), Music or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 25 credit units

Diploma Subjects

Core Subjects : 90 credit units
Elective Subjects : min 6 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 130 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
BCS1001 BCS1002	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1001	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3009	Student Internship Programme	3	13
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SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1003	Business Computing Skills	1	4
BCC1002	Fundamentals of Food & Beverage	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BHT1010	Introduction to Hospitality & Tourism	1	4
BHT1014	Travel & Tour Operations	1	3
BLO1004	Research for Hospitality & Tourism	1	4
BMK1001	Basics of Entrepreneurship	1	1
BAF2001	Accounting for Hospitality & Tourism	2	4
BAF2009	Management Accounting & Finance for Hospitality & Tourism	2	4
BHT2008	Business Etiquette & Service Excellence	2	4
BHT2009	Service Skills Methodology	2	4
BHT2014	Principles of Marketing for Hospitality & Tourism	2	4
BHT2016	Club, Resort & Spa Business	2	4
BHT2018	Geography of Travel & Tourism	2	2
BHT2019	Travel Transport Business	2	2
BCC3004	Operations & Management of Food & Beverage	3	4
BHT3006	Destination Planning & Development	3	4
BHT3008	Meetings, Incentives, Conventions & Exhibitions	3	4
BHT3010	Contemporary Issues in Hospitality & Tourism	3	3
BHT3011	Lodging Systems & Operations	3	3
BHT3012	Contemporary Special Interest Tourism	3	4
BLR3001	Festivals & Events Management	3	4

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BLO1002	Business Calculus	1	4
)	·
BHT2004	Culinary Science	2	4
BHT2015	Ticketing & Reservations	2	3
BLR2004	Introduction to Gaming Operations	2	3
BLR2005	Tourism, Culture & Society	2	3
BHT3002	E-business in Hospitality & Tourism	3	4

CROSS-DISCIPLINARY SUBJECTS



law& management

"With the best of the best setting up shop in Singapore, paralegals with specialist skills, particularly in languages, will likely be in great demand."

Senior Counsel Davinder Singh Chief Executive Officer Drew & Napier LLC

This course provides you with legal and management knowledge and skills to function as paralegal professionals in the local and global arena.

The course aims to equip you with relevant skills and knowledge, including the general management, administration and day-to-day running of a law office or legal department. You will be equipped with cutting-edge information technology skills for the legal environment and will be exposed to hands-on training through projects, assignments and through the Student Internship Programme. In using the Problem-based Learning (PBL) approach, the course will develop the capacity for continuous independent learning, as well as instil the spirit of professional ethics and integrity in you. It seeks to develop your creative problem-solving and analytical skills, your oral and written communication skills, as well as your interpersonal skills and ability to work in teams.

In your Freshman year, you will go through a programme similar to that undertaken by other Business students but with an introduction to some basic law subjects. In your Junior and Senior years, you will go on to study a wider range of substantive and procedural law subjects. In addition, you will be offered more management and accounting subjects that will be covered over the various semesters. You will also study Cross-Disciplinary Subjects of your choice. In the Senior year, you will have the option of choosing two diploma electives.

Where suitable, substantive law subjects will be taught using the PBL approach, involving at times web-based, online interaction. You will study various procedural law subjects using the Real Environment Active Learning (REAL) approach. REAL teaching seeks to promote active learning by simulating, as far as possible, the actual working environment of the legal profession. Furthermore, the subject Management of Law Office & Court Technology taught in the Senior year will reinforce much of the management and legal issues learnt over the previous two years.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 4
Mathematics (E or A) Grades 1 - 6
Any three other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, Higher Art, Higher Music, History, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Music, Media Studies (English), or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM) /Unified Examination Chinese (UEC) holders must have a minimum of grade 4 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 20 credit units

Diploma Subjects
Core Subjects
Elective Subjects
Cross-Disciplinary Subjects
Total Credit Units Completed

: 95 credit units : min 6 credit units : min 9 credit units : min 130 credit units

CAREER OPPORTUNITIES

Graduates are well-placed to find employment as office administrators and paralegals in both law and non-legal organisations. You will assist lawyers in legal work like drafting of documents, legal research and in day-to-day management and administration.

The diploma is recognised by the National University of Singapore, the Singapore Management University, various United Kingdom, Australian and New Zealand universities as an entry qualification into their LLB programmes. In addition, many overseas universities also accord our graduates advanced standing towards various non-law degree courses.

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1003	Legal Communication Skills 1	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BCS2001	Legal Communication Skills 2	2	4
BSI3006	Student Internship Programme	3	8

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BAF1001	Business Accounting 1	1	4
BAF1002	Business Accounting 2	1	4
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1001	Computer Systems & Applications	1	4
BBT1002	Managing Business Systems	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BLM1001	Criminal Law	1	4
BLM1002	Law of Tort	1	4
BLM1003	Legal Systems & Methods 1	1	4
BLM1004	Legal Systems & Methods 2	1	4
BMK1001	Basics of Entrepreneurship	1	1
BLM2001	Conveyancing Law & Procedure	2	6
BLM2002	Criminal Procedure	2	4
BLM2003	Family Law	2	4
BLM2004	Law of Contract	2	4
BLM3005	Company Law	2	4
BAF3004	Company & Partnership Accounts	3	3
BLM3003	Civil Procedure	3	6
BLM3006	Corporate Governance & Compliance	3	3
BLM3008	Intellectual Property	3	4
BLM3011	Management of Law Office & Court Technology	3	5
BLM3013	Trusts, Wills & Probate	3	3

Diploma Subjects - Elective Subjects (students to choose TWO subjects)

UBJECT	LEVEL	CREDIT UNITS
usiness Calculus	1	4
ntroduction to Business Finance	3	3
dvanced Civil Procedure	3	3
rbitration & Alternative Dispute Resolution	3	3
ommercial Transactions	3	3
nsurance Law & Practice	3	3
aw of Banking & Finance	3	3
hipping Law & Practice	3	3
nt d r o ns	rroduction to Business Finance Ivanced Civil Procedure bitration & Alternative Dispute Resolution mmercial Transactions surance Law & Practice w of Banking & Finance	siness Calculus 1 roduction to Business Finance 3 lvanced Civil Procedure 3 bitration & Alternative Dispute Resolution 3 summercial Transactions 3 surance Law & Practice 3 w of Banking & Finance 3

CROSS-DISCIPLINARY SUBJECTS

leisure &resort management



"My experience with all the students from this course who have worked on attachment with my team has been extremely positive and satisfying. They consistently display the ability to think on their feet, possess well-rounded knowledge, and exhibit great enthusiasm and eagerness to be tasked with projects. Their turnaround time is good and while they do have respect for authority, they are not afraid to ask questions and challenge their superiors. This gives me great confidence in the bright future of these students."

Elena Arabadjieva Director, MICE Resorts World Sentosa The resort and related leisure businesses will contribute significantly to the success of the remaking of Singapore into a Leisure Island. With a major increase in the demand for trained personnel in the leisure and resort industries, you will be on the pulse of some of the most exciting, trendiest and fastest growing businesses in the world.

This course aims to provide you with maximum exposure to a comprehensive spectrum of leisure and resort business operations and management practices with ample real life and hands-on learning opportunities and interactions with industry leaders. One of the key features of the course is a 20-week attachment at a self-selected company either locally or overseas, in some of the best known resorts and leisure businesses in the world. Our curriculum strongly emphasises three major segments of the tourism industry: the resort business, leisure business and meetings and events business. In each area, you will be exposed to key aspects of operating and managing resorts and leisure entities such as clubs, spas, attractions and cruise ships. Moreover, you will have the opportunity to organise meetings and real events.

You will also be prepared for the demands of working life by learning the essentials of crosscultural communication and how to interact professionally in a business environment. In addition, you will have a choice of elective subjects designed to broaden your knowledge of the tourism industry such as Introduction to Gaming Operations and Culinary Science. The course is also focused on honing your creative thinking and problem-solving skills through active engagement in industry forums and presentations.

CAREER OPPORTUNITIES

You will be prepared for a wide range of career options and readily find employment in leisure and resort businesses such as lodging properties which include hotels and resorts; country clubs; attractions; cruise businesses; spas; event, meeting, exhibition and convention companies. You can expect to assume a junior executive position at the workplace.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results as well as directly through the Joint Polytechnic Special Admissions Exercise (JPSAE), Students who are shortlisted through the JPSAE will be required to undergo an interview. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1-6 Grades 1-6 Mathematics (E or A) Any three other subjects, excluding CCA Grades 1-6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Music, Media Studies (English) or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0 **TP Core Subjects** : 25 credit units

Diploma Subjects

Core Subjects : 90 credit units **Elective Subjects** : min 6 credit units **Cross-Disciplinary Subjects** : min 9 credit units **Total Credit Units Completed** : min 130 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
		ı	4
BCS1002	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3013	Student Internship Programme	3	13

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DDC1001	D: : 1	4	4
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1003	Business Computing Skills	1	4
BCC1002	Fundamentals of Food & Beverage	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BHT1010	Introduction to Hospitality & Tourism	1	4
BLO1004	Research for Hospitality & Tourism	1	4
BMK1001	Basics of Entrepreneurship	1	1
BAF2001	Accounting for Hospitality & Tourism	2	4
BAF2009	Management Accounting & Finance for Hospitality & Tourism	2	4
BHT2008	Business Etiquette & Service Excellence	2	4
BHT2009	Service Skills Methodology	2	4
BHT2014	Principles of Marketing for Hospitality & Tourism	2	4
BLR2001	Introduction to Leisure & Recreation	2	4
BLR2002	Attractions Management	2	4
BLR2006	Leisure & Resort Facilities Management	2	3
BHT3006	Destination Planning & Development	3	4
BHT3008	Meetings, Incentives, Conventions & Exhibitions	3	4
BLR3001	Festivals & Events Management	3	4
BLR3002	Resort Operations & Management	3	4
BLR3004	Club Management	3	4
BLR3005	Cruise Business	3	3
BLR3008	Spa & Wellness Management	3	3

Diploma Subjects - Elective Subjects (students to choose TWO subjects)

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
PLO1003	Purcinage Calculus	1	4
BLO1002	Business Calculus	I -	·
BHT2004	Culinary Science	2	4
BHT2015	Ticketing & Reservations	2	3
BLR2004	Introduction to Gaming Operations	2	3
BLR2005	Tourism, Culture & Society	2	3
BHT3002	E-business in Hospitality & Tourism	3	4

CROSS-DISCIPLINARY SUBJECTS

logistics & operations management



"With more than 200 stores islandwide, NTUC FairPrice depends on an efficient logistics chain to ensure fresh, quality products are delivered in time to our stores to meet the needs of 1.5 million shoppers every week. Efficient logistics and good supply chain management is integral to many businesses. Logisticians, such as those trained by TP, have an important role to play especially in the retail industry where timely delivery of the right product to the right place is a critical success factor."

Dickson Yeo Director, Supply Chain NTUC FairPrice

Any company that is involved in making, storing or selling a product, or providing a service, needs people with knowledge and skills in logistics and operations. The employment opportunities and career prospects are abundant as organisations extend their geographical reach and influence. Companies need trained people who understand the nature of logistics and supply chain in an increasingly connected world.

The course provides you with a strong business foundation in the Freshman year. In the Junior and Senior years, you will be equipped with business knowledge on how companies manage their physical products and services through subjects like Management Science, Management Accounting & Finance, Operations Management, Materials Management, Quality Management and Purchasing Principles & Practice.

Specialised knowledge in logistics will be introduced through subjects like Logistics & Supply Chain Management, Transport Management and Distribution Centre Management. You will be offered three areas of focus in the Senior year where you can choose from a pool of electives.

In order to draw on the knowledge and skills you have acquired from the course and be exposed to the reality of the working world, you will be required to participate in the Student Internship Programme as well as undertake a major industry-based project.

The course emphasises a practical approach that provides you with a good foundation in business studies together with an in-depth knowledge of logistics. You will also develop team-building, problem-solving and human relations skills.

CAREER OPPORTUNITIES

You can look forward to a fruitful and challenging career in the logistics industry or in the operations function of many organisations. There are many career opportunities in the service and manufacturing industries for graduates such as purchasing officer, inventory and production planner, customer service officer, warehousing executive, freight forwarding executive, shipping administrator, logistics executive and supply chain analyst.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 6
Any three other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Music, Media Studies (English) or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma subjects

Core Subjects : 89 credit units
Elective Subjects : min 12 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 130 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
		'	4
BCS1002	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3007	Student Internship Programme	3	8

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAF1001	During and Association of	1	4
BAF1001	Business Accounting 1	l	4
BAF1002	Business Accounting 2	l	4
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1001	Computer Systems & Applications	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BLO1001	Business Statistics	1	4
BMK1001	Basics of Entrepreneurship	1	1
BRM1005	Marketing Fundamentals	1	4
BAF2016	Management Accounting & Finance	2	4
BLO2002	Logistics & Supply Chain Management	2	4
BLO2003	Management Science	2	4
BLO2004	Operations Management	2	4
BLO2005	Purchasing Principles & Practice	2	4
BLO2010	Distribution Centre Management	2	4
BLO2011	Materials Management	2	4
BLO3003	Logistics Planning & Control Systems	3	4
BLO3007	Quality Management	3	4
BLO3008	Transport Management	3	4
BLO3009	Logistics & Operations Measurement	3	4
BMP3007	Major Project	3	8

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BBT1002	Managing Business Systems	1	4
BLO1002	Business Calculus	1	4
BBS2001	Human Resource Management	2	4
BMK2002	Consumer Behaviour	2	4
BLO3012	Logistics Service Management	3	4
Supply Chain Focus			
BLO3013	Advanced Supply Chain Management	3	4
BLO3014	Supply Chain Simulation & Modelling	3	4
International Logistics	Focus		
BLO3015	Global Trade & Singapore Logistics	3	4
BLO3016	International Freight Practices	3	4
Specialised Logistics F	ocus		
BLO3011	Bio-Chemical Logistics	3	4
BLO3017	Cold Chain Management	3	4

CROSS-DISCIPLINARY SUBJECTS



marketing

"The recommendation (proposed by a student team) was good, easy to implement and offered an external point of view. Some highly-paid consultants are likely to come up with this solution too. I would support the team's recommendation."

Elsie Chua Executive Vice President CATS Classified Singapore Press Holdings Limited Markets are different, but marketing is universal and applicable to a job in any part of the world. In fact, all companies ranging from hotels, banks, airlines to government ministries and agencies require marketing and branding expertise to grow their businesses and be leaders in their respective fields. Today, marketing is one of the most exciting, creative and important aspects of any business practice.

The course develops your knowledge and skills through a rigorous curriculum that meets the requirements of a knowledge-based economy. It provides you with practical and innovative learning experiences to prepare you for a career in this field.

The Freshman-year curriculum is oriented towards a fundamental understanding of the business environment and teaches basic business skills and concepts. In your Junior year, the curriculum focuses on the development of functional competencies in areas such as marketing research, consumer behaviour, Internet marketing and customer relationship management. The Senior-year curriculum focuses on strategic marketing, brand management, integrated marketing communications, globalisation and entrepreneurship to prepare you for entry into the professional marketing environment.

Through activities such as client-based projects, overseas study trips, industry talks and enrichment courses, you will see the transition of textbook theories to the practicalities of the real world. Our facilities, such as The Brand Hub, also add to your real learning by creating the actual working environment.

CAREER OPPORTUNITIES

This course opens the door to a varied range of opportunities for you. As you are trained to be flexible and creative problem solvers, employment prospects are bright in a wide range of challenging fields such as branding, advertising, marketing communications, events marketing, resort marketing, public relations, trade and consumer sales and marketing.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

Any three other subjects, excluding CCA

Grades 1 - 6

Grades 1 - 6

Grades 1 - 6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Music, Media Studies (English) or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 97 credit units
Elective Subjects : min 4 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 130 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
BCS1001	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3008	Student Internship Programme	3	8

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SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
245444			
BAF1001	Business Accounting 1	1	4
BAF1002	Business Accounting 2	1	4
BBS1001	Principles of Management	1	4
BBS1002	Organisational Behaviour	1	4
BBT1001	Computer Systems & Applications	1	4
BBT1002	Managing Business Systems	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BLO1001	Business Statistics	1	4
BMK1001	Basics of Entrepreneurship	1	1
BRM1002	Principles of Retail Management	1	4
BRM1005	Marketing Fundamentals	1	4
BMK2001	Advertising & Promotion	2	4
BMK2002	Consumer Behaviour	2	4
BMK2003	Customer Relationship Management	2	4
BMK2004	Financial Aspects of Marketing	2	4
BMK2005	Marketing Research	2	4
BMK2007	Internet Marketing	2	4
BMK2014	Creative Campaign Project	2	4
BMK3002	Entrepreneurship	3	4
BMK3003	Global Marketing	3	4
BMK3004	Strategic Marketing	3	4
BMK3011	Brand Management	3	4
BMK3012	Sales Management	3	4
BMK3013	Integrated Marketing Communications	3	4

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BLO1002	Business Calculus	1	4
BMK3010	Services Marketing	3	4

CROSS-DISCIPLINARY SUBJECTS



retail management

"In today's competitive retail climate it is essential to learn, understand, and execute the mechanics behind successful retailing. Retailing is the final and decisive step in a complex business process between product development and customer satisfaction. There are few business schools focusing on retailing. This course will be a valuable contribution to the vibrant world of retailing today."

Tom Huzell Managing Director IKANO Pte Ltd, IKEA Singapore and Malaysia The retail industry is a key sector of Singapore's vibrant economy. There is an increasing focus on creating clear skills and career advancement routes to raise the professionalism of jobs, improve customer service and retail productivity to make the retail industry an attractive long-term employment option.

This course trains you exclusively in the processes, technologies and trends of retail management. The training aims to help both large as well as small retailers in Singapore to level up and introduce world-class service standards into the specialised field of retailing.

In your Freshman year, training will focus on providing a strong business foundation and building your awareness of the nature and demands of the retail industry. In your Junior and Senior years, analytical and specialised subjects on the various aspects of retail management are offered. There is a strong emphasis on active learning and practical hands-on training in this course. You will be exposed to up-to-date computer-based learning materials and methodologies and software application packages currently used in the retail industry. Highly specialised skills will be acquired through subjects such as Merchandise Buying, Retail Visual Merchandising, Mall Management, International Marketing & Retailing and Retail Informatics.

You will engage in practical retail shop floor activities in our simulated retail store, 1st Avenue. This provides you with the necessary hands-on experience on the shop-floor level in the various practicums to facilitate your transition from education into the workplace.

CAREER OPPORTUNITIES

The field of retailing is large and opportunities for employment are available in many business organisations. With the multidisciplinary skills and relevant shop-floor practice acquired from the course, you will be suitable for a wide range of retailing careers. You could also be entrepreneurs managing your own businesses or be employed as retail operations supervisors, retail business development executives, merchandisers, visual merchandisers or marketing executives.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

Any three other subjects, excluding CCA

Grades 1 - 6

Grades 1 - 6

To be eligible for selection, you must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, Higher Art, Higher Music, History, Introduction to Enterprise Development, Literature in English/Chinese/Malay/Tamil, Music, Media Studies (English) or Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 95 credit units
Elective Subjects : 4 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BCS1001	Communication Skills 1	1	4
BCS1001	Communication Skills 2	1	5
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
BSI3010	Student Internship Programme	3	8

Diploma Subjects - Core Subjects

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SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BBS1001	Principles of Management	1	4
BBT1001	Computer Systems & Applications	1	4
BEC1001	Microeconomics	1	4
BEC1002	Macroeconomics	1	4
BLO1001	Business Statistics	1	4
BMK1001	Basics of Entrepreneurship	1	1
BRM1001	Retail Accounting 1	1	4
BRM1002	Principles of Retail Management	1	4
BRM1003	Retail Accounting 2	1	4
BRM1005	Marketing Fundamentals	1	4
BMK2005	Marketing Research	2	4
BRM2002	Retail Visual Merchandising	2	4
BRM2003	Merchandise Buying	2	4
BRM2006	Store Management	2	4
BRM2009	Retail Buying Behaviour	2	4
BRM2110	Financial Aspects in Retail Management	2	4
BRM2111	Retail Practical 1	2	3
BRM2112	Retail Practical 2	2	3
BMK3002	Entrepreneurship	3	4
BRM3007	Retail Informatics	3	4
BRM3008	International Marketing & Retailing	3	4
BRM3009	Mall Management	3	2
BRM3110	Retail Practical 3	3	3
BRM3111	Distribution Channels	3	4
BRM3112	Strategic Retailing	3	4
BRM3113	Retail Practical 4	3	3

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BLO1002	Business Calculus	1	4
BRM3006	Retail Promotion & Branding	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

Subject Synopses

BAF1001 BUSINESS ACCOUNTING 1

This subject provides an understanding of basic accounting concepts, the accounting conventions, and their applications in businesses. It covers the general framework of the accounting process, including the double entry system, the measurement of income, assets, liabilities and owner's equity, and the preparation of income statement and balance sheet for sole-proprietorships.

BAF1002 BUSINESS ACCOUNTING 2

This subject provides an understanding of various types of organisations, and skills to prepare and interpret final accounts of these organisations. It also covers preparation of the cash flow statement, accounting and control of non-current assets, cash and inventory.

BAF1003 FINANCIAL ACCOUNTING 1

This subject equips you with the principles of accounting, the analysis and recording of business transactions using the double entry system, the accounting process and accounting cycle for businesses. You will learn how to prepare financial statements within the framework of accounting assumptions and principles.

BAF1004 FINANCIAL ACCOUNTING 2

This subject builds on the foundation laid in Financial Accounting 1. It focuses on business profit determination under the accrual accounting system, the accounting system used to account for and control various business assets namely non-current assets, cash and inventory, and independent topics like accounting for incomplete records, and clubs and societies.

BAF1007 BASIC BUSINESS FINANCE

This subject provides a general overview of the balance sheet and profit and loss statement of the company. It also provides a basic understanding of the sources and allocation of funds within a business enterprise, and an appreciation of some of the financial tools and techniques used by the financial manager in the management of funds and other financial resources.

BAF2001 ACCOUNTING FOR HOSPITALITY & TOURISM

This subject explains and illustrates the accounting process and practices in hospitality and tourism establishments. You will learn double-entry bookkeeping and the preparation of financial statements.

BAF2002 BUSINESS FINANCE

This subject provides a basic understanding of the sources and allocation of funds within a business enterprise and the tools and techniques used by the financial manager in the management of funds and other financial resources.

BAF2003 COMPUTERISED ACCOUNTING SYSTEM

This subject prepares you to be a competent and effective user of a computer-based accounting information system. Areas covered include transaction flow and information processing in an accounting system, controls in accounting systems, and concepts of data flow from e-commerce applications to accounting systems. You will also be trained in accounting software widely used in industry.

BAF2004 COST & MANAGEMENT ACCOUNTING 1

This subject focuses on the use of accounting information for management planning decisions with emphasis on product costing. Topics covered include elements of costing, activity-based costing and activity-based management, absorption and variable costing, and cost-volume-profit analysis.

BAF2005 COST & MANAGEMENT ACCOUNTING 2

This subject focuses on the use of accounting information for planning, control and decision-making. Topics covered include relevant costing, performance evaluation, transfer pricing and budgetary control.

BAF2006 FUNDAMENTALS OF INVESTMENT

This subject provides a framework for understanding and analysing securities, and covers the key institutional features and theories of investment. Topics covered include the investment environment, return and risk in an investment setting, common stocks, fixed-income securities and alternative investments.

BAF2007 INTERNATIONAL FINANCE

This subject equips you with the practices of financial institutions, exporters and importers in international trade and introduces you to swaps, options and other instruments available for businesses in hedging foreign exchange and interest rate risks.

BAF2009 MANAGEMENT ACCOUNTING & FINANCE FOR HOSPITALITY & TOURISM

This subject covers the basic concepts of cost and financial management and introduces the use of different types of management tools for management decision-making within the context of a hospitality and tourism organisation. Topics include ratio analysis, cost-volume-profit analysis, time value of money and budgeting.

BAF2011 PARTNERSHIP & COMPANY ACCOUNTS

This subject focuses mainly on the business structures of the partnership and company forms of organisation. You will learn how to prepare the financial accounts of partnerships and companies.

BAF2012 INTRODUCTION TO BUSINESS FINANCE

This subject provides a general overview of the balance sheet and profit and loss statement of the company. It also gives a basic understanding of the sources and allocation of funds within a business enterprise, and an appreciation of some of the financial tools and techniques used by the financial manager in the management of funds and other financial resources.

BAF2016 MANAGEMENT ACCOUNTING & FINANCE

This subject covers the general framework of the financial and cost management processes. The subject focuses on the management of financial resources with topics such as financial analysis, sources of financing and capital investment evaluation. It also deals with basic cost concepts and how accounting information is used for costing, pricing and budgeting.

BAF2018 FUNDAMENTALS OF TAXATION

This subject gives an understanding of the Singapore income tax laws and practices and how these are applied to companies, individuals and other taxable persons. The computation of adjusted trade profit, capital allowances, personal reliefs and income tax liabilities will be discussed.

BAF2019 CORPORATE REPORTING & AUDIT

This subject introduces the financial reporting framework in Singapore and provides you with the basic skills in preparing and presenting group (consolidated) financial statements. You will also be exposed to fundamental concepts and techniques in auditing to gain an understanding of the purpose and practice of auditing in Singapore.

BAF3003 BANK TREASURY MANAGEMENT

This subject provides an overview of the foreign exchange and money markets. You will be introduced to the mechanics of trading in these markets and understand the operations of the settlement procedures.

BAF3004 COMPANY & PARTNERSHIP ACCOUNTS

This subject covers in detail the accounting requirements with regard to partnerships and companies. You will also learn the procedures to account for the legal profession in the preparation of Solicitors' Accounts.

BAF3006 CONSUMER BANKING

This subject provides an insight into the basic types of consumer banking services available in Singapore, and how these services are operated and marketed. Cases will be introduced to illustrate how these personal financial services are marketed.

BAF3007 CREDIT ADMINISTRATION & CONTROL

This subject enables you to become familiar with and understand the supportive functions of the credit administration department. It provides a working knowledge of the importance of good control systems in the credit risk and management department with the primary objective of effectively monitoring the quality of loan portfolio.

BAF3008 FINANCIAL ANALYSIS

This subject covers the application of financial analysis for investment, management and credit decision-making. You will learn how to review annual reports together with other sources of information and analyse company performance in the light of industry and economic conditions.

BAF3009 FINANCIAL INSTITUTIONS & MARKETS

This subject provides a comprehensive overview of the financial system structure in Singapore. You will learn the role and functions of the various financial institutions and how these institutions provide financial support to different types of business organisations and individual clients.

BAF3011 MANAGERIAL ACCOUNTING 1

This subject provides an insight into how accounting information is used as a tool by managers for making planning and control decisions. It emphasises the analysis and interpretation of cost information in management decisions and deals with the effect of management decisions on these costs. Topics include product costing, activity-based costing, absorption and variable costing, analysis of segments and cost-volume-profit analysis.

BAF3012 MANAGERIAL ACCOUNTING 2

This subject introduces you to the tools and techniques used by managers in decision-making, control of operations and evaluation of performance. It emphasises the use of accounting information in managing an organisation. Topics include relevant costing, pricing, budgeting and performance measurements.

BAF3013 PERSONAL FINANCIAL PLANNING

This subject introduces you to personal financial planning. It covers the key aspects of financial planning, encompassing cash and credit management, investment planning, insurance planning, retirement planning, tax planning and estate planning.

BAF3014 PRACTICE OF TAXATION

This subject builds on the principles and concepts acquired from Fundamentals of Taxation. The calculation of benefits in kind for individuals, taxation treatment of partnerships, common investment incentives for companies, double taxation reliefs and distribution of corporate profits are covered.

BAF3016 SECURITY ANALYSIS & PORTFOLIO MANAGEMENT

This subject teaches you how to apply the financial tools and techniques to make decisions in selecting a portfolio of securities that meet a company's predetermined set of financial goals, especially in the investment of funds. Topics covered include security analysis and valuation, modern portfolio theory and formulation of investment policy.

BAF3019 ADVANCED ACCOUNTING

This subject provides an in-depth study of the advanced concepts and principles relating to accounting standards and consolidated accounts. It equips you with the requisite knowledge and skills to be effective in handling realistic and higher level problems and issues in financial reporting.

BAF3020 AUDIT PRACTICE

This subject provides a practical learning experience in which you will apply audit principles and techniques in simulated individual and group audit assignments. The aim is to prepare you for employment in professional firms where you will be able to handle various aspects of an audit assignment.

BBS1001 PRINCIPLES OF MANAGEMENT

This subject provides an insight into the key functions of management and the practical issues which managers of today face.
Aspects of management such as planning, organising, leading, controlling, international management, business ethics and social responsibility will be covered.

BBS1002 ORGANISATIONAL BEHAVIOUR

This subject provides an insight into the key determinants of individual and group behaviour in an organisation. You will also learn how to use these concepts to improve your personal, interpersonal and group interaction skills.

BBS2001 HUMAN RESOURCE MANAGEMENT

This subject emphasises the role of line managers/supervisors in maximising organisational and employee performance through effective human resource management practices.

BBS2002 RECRUITMENT & HUMAN RESOURCE ADMINISTRATION

This subject provides you with the knowledge and requisite skills to support the following major functions of human resource management: manpower planning, recruitment, selection, placement, orientation, employee communication, employee wellness, and computerised human resource information systems.

BBS2003 MANAGEMENT OF EMPLOYEE RELATIONS

This subject exposes you to labour laws, the industrial relations framework of organisations and how to manage employee relations. You will also be introduced to a range of employee relations programme and learn how these can contribute to organisational effectiveness.

BBS2006 PRINCIPLES OF CORPORATE COMMUNICATION

This subject provides an overview of the principles and practices of corporate communication. Topics include corporate communication strategy, internal and external stakeholders, corporate identity and image management, corporate advertising, crisis management and corporate communication challenges.

BBS2007 CORPORATE JOURNALISM & PUBLICATIONS

This subject provides you with a theoretical and practical understanding of corporate journalism and publications so that you can critique and produce corporate communication tools for appropriate target stakeholders. You will plan, develop, present and evaluate various corporate communication literature and tools like newsletters, brochures, flyers, annual reports, websites and corporate videos.

BBS2008 FRANCHISING BUSINESS

This subject equips you with an understanding of franchising. It covers issues relating to the screening, evaluating, setting-up and expanding of new businesses in the area of franchising. The subject enables you to acquire skills to identify viable and feasible franchising business opportunities.

BBS2009 MANAGING SMALL & MEDIUM ENTERPRISES

This subject equips you with an understanding of how to manage the operations and challenges of small and medium-sized enterprises. You will acquire skills to manage the nature and challenges of small and medium entrepreneurial businesses. Through an understanding of issues pertaining to growth factors, market strategies and resource and operations management, the subject enables you to understand how an organisation manages the growth of business as markets and the competitive environment change.

BBS3001 HUMAN RESOURCE DEVELOPMENT

This subject provides you with well-rounded knowledge in the field of human resource development. Topics such as training needs analysis, design, implementation and evaluation of training programmes, and career development will be covered.

BBS3002 PERFORMANCE & COMPENSATION MANAGEMENT

This subject provides information on the design and implementation of performance and compensation management systems.

Topics include performance appraisal, potential appraisal, pay for performance, salary and incentives administration.

BBS3003 CORPORATE EVENTS MANAGEMENT

This subject provides a theoretical and practical understanding of corporate events and enables you to develop practical skills necessary to plan, develop, present and evaluate a major corporate event. You will learn the whole corporate event management process, identify the key elements that are essential to the success of a corporate event and demonstrate an ability to plan, execute and evaluate a corporate event.

BBS3004 MEDIA RELATIONS & NEWS DISSEMINATION

This subject equips you with the practical knowledge and skills in media relations. You will learn how to plan a media relations programme, write news releases and captions, organise a media event, prepare for a media interview, create a media kit, conduct media research and select the appropriate media that will maximise coverage for an organisation.

BBS3005 PRODUCT DEVELOPMENT & INNOVATION

This subject equips you with the process skills for product development and innovation through a comprehensive approach for success. You will focus on the process of innovation – the process for entrepreneurs to exploit change, with the intention of practising the processes behind developing new products based on industry pressure to innovate. You will learn how to best transform exciting ideas into successful new products; how to capture knowledge and creativity in the successful development of products; and understand the structures and systems appropriate for innovation and new product development.

BBS3006 STRATEGIC ENTREPRENEURSHIP

This subject equips you with an understanding of entrepreneurship and entrepreneurial management from a strategic perspective. You will learn entrepreneurial strategy, how entrepreneurial firms overcome resource limitations, entrepreneurial action in innovation, market entry mode choices of corporate entrepreneurs, networking and alliances of small entrepreneurial firms with large companies, international entrepreneurship, strategic leadership, and the relationship between entrepreneurship and growth. Through understanding the issues and challenges of strategic entrepreneurship, you will appreciate the different approaches used by entrepreneurs in wealth creation in the current business environment.

BBS3007 ISSUES IN GLOBAL MANAGEMENT

This subject examines a variety of business and leadership practices with emphasis on global organisational values, diversity, challenges and culturally appropriate strategies for success in the rapidly changing world of international and multinational business.

BBT1001 COMPUTER SYSTEMS & APPLICATIONS

This subject covers the fundamental concepts in the main hardware components of a computer system. It provides you with an understanding of how these components are set up and how they function together. Current IT trends, mainly in the areas of e-commerce and Internet applications, will be discussed within the core framework of data communications, networks and security issues. Theory will be supplemented with hands-on exposure to web page creation and designing, and spreadsheet application.

BBT1002 MANAGING BUSINESS SYSTEMS

This subject draws upon the foundation studies in computing taught earlier in Computer Systems & Applications. The major components are database design, database management and information systems management. The subject will cover database concepts and techniques and the use of a popular database package. You will also learn about the strategic use of information systems and how they are developed and managed.

BBT1003 BUSINESS COMPUTING SKILLS

This subject is application-based and covers advanced features in office automation tools like presentation tools and spreadsheets, and how these can aid in business decision-making. You will also be taught to design and create web pages using popular web authoring tools and multimedia applications. Projects requiring these skills will be assessed. The hands-on aspect of the subject is complemented with fundamental concepts on computer systems and software, and an appreciation of the Internet and current IT trends.

BBT1005 COMPUTER TECHNOLOGY & OFFICE SYSTEMS

This subject covers the fundamental concepts governing the main hardware and software components of a computer system. It also covers the basic concepts of computer networking and Internetnetworking and provides an introduction to information systems in organisations. Theory will be complemented with laboratory sessions, aimed to expose students to office productivity tools and to equip them with basic technical support skills.

BBT1006 E-BUSINESS MANAGEMENT

This subject exposes you to the different types of e-commerce/e-business models, namely Business-to-Business and Business-to-Consumer. You will learn about Internet marketing, retailing and customer relationship management. As part of identifying e-commerce/business strategy and implementation, the subject will expose you to business process re-engineering.

BBT1007 - BUSINESS OFFICE APPLICATIONS

This subject provides you with the fundamental concepts underlying the major components of a computer system and how these components work together efficiently and effectively. The theoretical foundation is complemented with laboratory hands-on exposure to using relevant office application software. It covers both basic and advanced features in the software to capture and manipulate data for strategic use.

BBT2002 OPEN TECHNOLOGY & BUSINESS SYSTEMS

This subject covers the phases of technological advancement, with emphasis on the characteristics of open technologies in general, and on information technologies in particular. The subject builds upon your knowledge of general business functions and leads to an understanding of the use of open technologies in business systems. You will be exposed to procedures, standards and practices in open technologies, and learn how to use an opensource language and a database to build an application.

BBT2003 DATA MINING

This subject equips you with the knowledge and skills of data mining to help companies understand their customers better and enhance their competitiveness. It aims to develop your understanding of the knowledge discovery process and build your awareness of the structure of data warehouses. The subject enables you to use various data mining techniques to discover patterns in data to explain current behaviour or to predict future outcomes. You will use a data mining software to experimentally build and test data mining models, as well as interpret results and apply them to appropriate problems.

BBT2004 ENTERPRISE RESOURCE MANAGEMENT

This subject dwells on Enterprise Resource Planning (ERP), a powerful tool which provides a seamless information system to integrate the various functional modules of an enterprise. You will get to see how data sharing in real time throughout a company's functional areas increases the efficiency of operations and helps managers make better decisions. Today, greater attention is focused on extending the ERP to the Internet for e-commerce applications. You will understand the value of ERP systems to supply chain management and business intelligence. A popular ERP software will be used for hands-on exercises.

BBT3005 BUSINESS INFORMATION SYSTEM SECURITY & AUDIT

The main focus of this subject is to provide you with an understanding of information security with respect to information systems. It highlights the main principles of information security, introduces the different aspects of information security management and provides a high level view of computer forensics analysis. This subject also draws attention to the current industry practices, government policies and future trends by looking at certification, audits and plans that businesses are working on.

BBT3006 BUSINESS STRATEGIES IN INFORMATION TECHNOLOGY

This subject seeks to reinforce and consolidate the knowledge you have acquired in common business modules by applying them in the context of technology products and IT service companies. You will be taught sales force management, marketing, business development and other related strategies in IT companies. You will also learn the various stages of entrepreneurship, start-up financing, and strategies for start-up and growth. Through case studies and role plays, you will be exposed to contract management, negotiation, pricing, business proposal preparation and other common business activities in the IT industry.

BBT3007 OUTSOURCING MANAGEMENT

This subject provides you with an understanding of the basic concepts of outsourcing, the trends of outsourcing, the processes involved, and the business advantages that can be obtained.

Organisations may seek benefits beyond cost cutting, such as service improvements and radical transformation, although this carries with it associated risks and challenges. You will learn about risk management in a rapidly changing business and IT landscape. This subject will cover both operational issues and strategic risks of IT outsourcing and multisourcing.

BBT3008 BUSINESS INTELLIGENCE

This subject aims to further your knowledge and understanding of the tools and techniques to support executive decision-making and manage business performance. It equips you with skills in using online analytical processing tools, visualisation tools, as well as advanced data mining techniques to bring about business intelligence for companies. It also examines the role that business intelligence plays in customer relationship management and knowledge management and explores trends affecting the future of business intelligence.

BBT3009 ENTERPRISE APPLICATIONS

This subject aims to equip you with the knowledge to successfully plan, design and implement enterprise applications. You will understand the success of enterprise applications depends upon effective management, organisational change and the use of advanced technology. You will be kept abreast on how enterprise system vendors quickly adapt their systems to take advantage of the latest technologies like open systems, client/server technology, Internet/Intranet, and e-commerce. You will have a chance to use a web-based ERP system and see the integration within and beyond the organisation.

BCC1001 FOOD SCIENCE & PRODUCT KNOWLEDGE

This subject provides you with the essential knowledge about food products, such as fruits, meats, vegetables, herbs and spices, used in the culinary and catering industry. Topics such as origin, classification, characteristics, storage, quality criteria, usage and nutrition will also be covered. You will also be introduced to wine and other alcoholic and non-alcoholic beverages from a food-harmony perspective. To encourage a thirst for knowledge and continuous improvement, food trends will also be discussed and taught.

BCC1002 FUNDAMENTALS OF FOOD & BEVERAGE

This subject introduces you to the fundamentals in food and beverage, which is essential knowledge in the catering business. You will learn about the various types of food, including the selection criteria for quality food and current food trends as well as the different types of alcoholic and non-alcoholic beverages. Essential knowledge on nutrition and correct hygiene practices are also covered.

BCC2001 WINE & BEVERAGE

This subject provides you with a broad understanding of wine and beverages. Topics covered include non-alcoholic beverages, fermented beverages, fortified and aromatised beverages, distilled beverages, compound beverages, mixed beverages and all major wine regions and their wines. You will also be able to appreciate the concepts of responsible service of alcohol, the effects of alcohol on the human body and mind, as well as food and wine harmony.

BCC2002 FOOD SAFETY & HYGIENE

This online subject introduces you to food production practices which are governed by regulations. Topics include hazards control; contamination prevention; pathogens and their characteristics; personal, food and environmental hygiene practice; food safety procedures and HACCP procedures; food flow and food quality management; cleanliness and sanitation; as well as pest management, accident prevention and crisis management.

BCC2003 FOOD & BEVERAGE OPERATIONS

This subject introduces you to all aspects of food and beverage operations. Historical influences and future trends in the industry will be discussed in the context of how they affect the business today. The steps to opening a restaurant will be covered. These include location selection, interior design and menu planning, as well as day-to-day operational concerns such as hygiene and sanitation, marketing, staff scheduling, motivation and management, service styles, customer service issues, profit and loss statements and technological innovations. Current legal, human resource and licensing issues will also be discussed.

BCC2004 CULINARY PRACTICUM

This subject is an intensive 600-hour practical course on the fundamentals of Western cooking with elements of Baking & Pastry as well as Asian cuisine. Not only are basics such as knife skills, stocks, sauces and cooking techniques covered in detail, there is also a strong focus on professionalism and developing the right service mindset to excel in this exciting industry. Students will be cooking in modern, fully-equipped kitchens for real paying customers dining in our on-campus restaurants.

BCC3001 SERVICE PRACTICUM

This subject gives you first-hand experience in operating food and beverage outlets that provide guests with information, products and services. In the process, you will learn how to provide excellent service in guest relations and food and beverage environments. This will be carried out with a focus on maximising guest satisfaction.

BCC3002 CATERING MANAGEMENT

This subject focuses on the managerial aspects of food and beverage operations. It requires you to apply your learning from the subject Food & Beverage Operations. The subject culminates in a restaurant concept proposal and covers aspects such as manpower-planning, menu and wine list development, food and beverage costs control, as well as developing a food and beverage quality assurance programme.

BCC3003 BUSINESS REVENUE MANAGEMENT

This subject equips you with the knowledge and skills to effectively manage restaurant revenue by using techniques such as yield management, cost control, menu planning and engineering, as well as marketing and sales.

BCC3004 OPERATIONS & MANAGEMENT OF FOOD & BEVERAGE

This subject introduces food service management and operations. It covers the implications of day-to-day operations, basic cost control systems, profitable menu planning, restaurant floor plans, equipment layout and planning, human resource deployment and training, low cost internal marketing ideas, customer care and building sales, and technological innovations. Legislation and various licenses governing food and beverage operations will also be covered. The subject will challenge you to review ways of raising operational efficiency of food and beverage business set-ups.

BCC3005 MARKETING FOR RESTAURANT & CATERING

This subject exposes you to the marketing theories and techniques employed in the restaurant and catering business. It prepares you for the working world by not only equipping you with examples of tried and tested marketing efforts, but also challenges you to exercise creativity and innovation by developing your own marketing plan for a restaurant or catering business.

BCM1001 COMMUNICATIONS & MEDIA MARKETING

This subject provides an integrated introduction to marketing and marketing communications. A holistic approach is employed to build a broad basic range of skills needed to sense, serve and satisfy customer needs. Key topics include the environmental forces affecting the marketing process, tools used by modern marketers, the Ps of marketing and integrated marketing communication.

BCM1002 GRAPHIC DESIGN FUNDAMENTALS

This subject provides basic principles of design through 2D and 3D exploration and experimentation of various media, materials and techniques. It also looks at the procedures underlying the application of typographic layout in print and electronic communication.

BCM1003 ESSENTIAL GRAPHIC SOFTWARE

This subject offers an insight into software packages that allow the authoring of graphics, including graphic authoring tools like Photoshop and Freehand. It will provide an understanding of the technologies and components of graphics and its place in modern society.

BCM1004 JOURNALISM 1: NEWSWRITING

This subject covers the fundamentals of newsgathering, news-writing and news-judgement for all media, study of news sources, fieldwork, research and interview techniques.

BCM1005 JOURNALISM 2: FEATURE WRITING

This subject exposes you to practice in research, interviewing and writing the feature story, human interest, trends, personality profiles, sidebars, backgrounders, and colour writing.

BCM1006 MEDIA & SOCIETY

The subject exposes you to an investigation into the societal role played by the mass media as a cultural, social, informational, economic, political and educational force. It examines the inter-relationships of all media and their potential impact on the population.

BCM1007 MEDIA MANAGEMENT PRINCIPLES

The subject is an introductory class to media management. It covers the managing of media institutions and discusses their evolution, development, institutional arrangements, operations, and economic and organisational structure. You will also learn the ways in which institutional and organisational arrangements affect professional behaviour and media content.

BCM1008 PERSUASIVE COMMUNICATION

This subject focuses on the fundamentals of speech communication and presentation skills. It aims to help you make effective business presentations and communicate your ideas to clients. It covers oral presentations, report writing, speech writing and personal grooming.

BCM1009 PHOTOGRAPHY

This subject introduces students to the technical and aesthetic principles of photography and digital imaging manipulation. The subject will cover aperture and shutter speed control, exposure and lens angling and image reproduction like the characters and ISO sensitivity of different films. You will also learn the basic concepts and practical skills of photojournalism.

BCM2001 BASIC MEDIA RESEARCH

The subject gives you a broad understanding of media research. It covers research methods, and the areas of epistemology, ethnology, and ontology. Topics covered will also include content analysis, survey research, experimental design, computer based analysis tools and investigative reporting. You will conduct case studies on research reported in the print and broadcast media, examine the consequences of media research and study the research of "consumers" or readers.

BCM2002 BASIC SUB-EDITING

In this subject, you will acquire skills in editing stories for clarity, consistency and conciseness for newspapers and news publications. You will also learn about editing for accuracy, word clarity, completeness and story organisation, grammar and word usage, punctuation, spelling, house style, as well as the mechanics of writing headlines and captions.

BCM2003 BROADCAST PERFORMANCE

You will be introduced to the fundamental aspects of presentation required for effective on-air broadcast performance. The main components covered will include breathing techniques, pronunciation, sentence structure, diction and vocal delivery. You will also be taught the relevant broadcast presenting skills for the different types of on-air broadcasting and how to conduct broadcast interviews.

BCM2004 CHINESE NEWSWRITING

Specially tailored for students interested in writing for the Chinese language media, this subject covers the various techniques and formats for writing in Chinese through an examination of reviews, editorials, features and reports. It also explores basic translation techniques.

BCM2005 CROSS-CULTURAL COMMUNICATION

This subject covers topics such as cultural imperialism, social and cultural identities and structures and barriers within and between cultures in communication. It also investigates issues on migrant-host relationships, foreign talent, and intercultural conflicts.

BCM2006 FILM THEORY & CRITICISM

In film theory, you will be introduced to the aesthetics of cinema and taught how a film is created and how it functions. Attention will be focused on the four primary components of film technique and production: mis-en-scene, cinematography, editing and sound. Film criticism introduces you to the different schools of film criticism and how to write film critiques.

BCM2007 INTRODUCTION TO AUDIO PRODUCTION

This is an introductory subject to audio production. You will learn the essential writing, listening and technical skills required to produce programmes for radio. You will also learn the various tools of the trade and how to operate each effectively. As part of the course, you will be required to produce a series of short capsules for radio.

BCM2008 MULTI-CAMERA STUDIO PRODUCTION

In this subject, you will be introduced to the principles and concepts of multi-camera studio production. You will be taught to perform the various roles of the studio production crew and will be required to direct your own studio productions and complete a series of projects as part of the assessment.

BCM2009 MULTI-MEDIA & ELECTRONIC PUBLISHING

This is an introductory class for Junior year students and gives you a broad understanding of multimedia and electronic publishing. You will learn to use multimedia tools such as Flash and Final Cut Pro. The subject also provides an understanding of the electronic publishing environment and its applications.

BCM2010 RADIO STUDIO PRODUCTION

You will learn the techniques of live studio presentation including on-air announcing/ presentation, conducting one-on-one interviews and chairing live panel discussions. You will also be trained to operate equipment used during live broadcasts. The subject also focuses on research and writing for radio, particularly in relation to planning of interviews and radio documentaries.

BCM2011 SINGLE CAMERA PRODUCTION

You will learn the concepts and processes in single camera production and will be taught the various stages of production. As part of the subject, you will learn camera operations, filming techniques, indoor/outdoor lighting techniques, basic scripting, directing and nonlinear editing.

BCM2012 SOCIAL PSYCHOLOGY / SOCIOLOGY

This subject deals with the effects of the social environment on the formation of individual attitudes, actions, values, and beliefs, and on the individual and group. Topics on specific human behaviour such as aggression and altruism will be discussed. The relationship between media and social construction will also be explored.

BCM2013 SPORTS MEDIA MARKETING

Sports media marketing focuses on strategies and actions designed to promote sports related products, persons, events, ideas and organisations through positive media attention. The subject examines the ways in which the media has been dominating how sport is played, organised and thought about in society.

BCM3001 ADVANCED JOURNALISM

You will hone your basic skills in magazine and news editing, with special emphasis on creativity in editing, layout and design, news selection and news judgement. You will also learn the business of publishing, in particular, the use of colour, budget, advertisement placement, costing, deadline scheduling, circulation and promotion.

BCM3002 ADVANCED MEDIA & MARKETING MANAGEMENT

This subject covers the concepts of marketing management and recognises the importance of the media planning discipline. It includes consideration of the threats and opportunities posed by the proliferation of traditional and new media and will cover topics such as consumer behaviour, competitive strategy, and brand management.

BCM3003 ADVANCED TELEVISION PRODUCTION

In this subject, you will build on experience and polish skills developed in earlier single camera and multi-camera studio production courses. You will be required to generate story ideas, write your own scripts as well as shoot and edit your own videos.

BCM3004 BROADCAST JOURNALISM

In this subject, you will learn the steps and procedures required to produce a news bulletin. You will be taught broadcast news writing, news reporting, news editing as well as the production aspects of broadcast news. You will also learn how to produce regular news bulletins.

BCM3005 INTERNET JOURNALISM

This subject covers the principles and techniques of online journalism and publishing. Topics include online news selection, production and presentation, and management and publication issues in online publishing. A segment on e-commerce and e-marketing will also be explored.

BCM3006 MAGAZINE EDITING

In this subject, you will acquire skills in identifying and conceptualising stories for magazines. You will learn how to generate stories for magazines, the importance of finding the right angle to fit the mission of the magazine, how to work with a writer to improve a story, and how to write headlines, captions and blurbs for magazines.

BCM3007 PROMOTIONS & CAMPAIGNS

This subject addresses communication management through the effective use of the promotional mix. You will also be introduced to theories, models and tools to help you make better promotional communication decisions. The subject makes extensive use of group roleplay with realistic problem-solving projects.

BCM3008 SCRIPTWRITING

The main focus of the subject is on writing for television. You will be exposed to the different genres of television programmes (drama, variety, documentaries, etc) and will be guided in the unique writing principles that will be applied to each genre.

BCM3009 WEB DESIGN & MANAGEMENT

This subject is an advanced course incorporating the tools, techniques, and skill sets gleaned from Essential Graphic Software, and Multi-Media & Electronic Publishing. You will learn how to manage web-based content, buying of web media, advertising and promotion on the Internet, and maximising reach as well as profits.

BCS1001 COMMUNICATION SKILLS 1

This subject provides you with competencies in both oral and written communication. You will be taught report writing, oral presentation skills as well as basic writing skills.

BCS1002 COMMUNICATION SKILLS 2

This subject provides you with communication skills necessary for work. Topics covered include application letters, resumes, interviews, meeting skills, cross-cultural communication as well as interpersonal skills.

BCS1003 LEGAL COMMUNICATION SKILLS 1

This subject provides you with competencies for the academic world. You will be taught thinking and writing skills as well as skills in collaborative learning, oral presentation and basic writing.

BCS2001 LEGAL COMMUNICATION SKILLS 2

This subject provides you with skills for the world of work. You will learn skills involving meetings, interpersonal relations, report writing and business correspondence.

BEC1001 MICROECONOMICS

This subject provides an understanding of the broad framework of microeconomic analysis. Conceptual tools of economic analysis such as scarcity, demand and supply will be introduced, followed by a study of consumer behaviour, product market and resource market.

BEC1002 MACROECONOMICS

This subject provides an understanding of the broad framework of macroeconomic analysis. The equilibrium level of national income, business cycle, unemployment, inflation, and monetary and fiscal policies will be discussed, followed by a study of international trade.

BHT1010 INTRODUCTION TO HOSPITALITY & TOURISM

This subject provides you with an overview of the multifaceted nature of the hospitality and tourism industry. You will gain an insight into how the key sectors are organised and structured and how they relate to each other as an industry. You will also be introduced to the concept of tourism demands and tourism consumer behaviour. Finally, you will gain an appreciation of the trends, issues and challenges facing the industry.

BHT1014 TRAVEL & TOUR OPERATIONS

This subject examines the travel business and the different roles the travel agency plays. It guides you on the importance of itinerary planning and design, understanding tour coordination and operations as well as looking into the area of business travel. The subject wraps up with a look at the future trends, issues and challenges faced by the industry.

BHT1018 ETIQUETTE OF BUSINESS & SERVICE KNOWLEDGE

This subject covers the fundamentals of grooming, dining, office culture and practices that are essential in enabling you to make the transition from education to working.

The service knowledge aspect will serve as a foundation upon which you can draw various theories and strategies of customer service and learn how to apply these in your future dealings with clients/customers during your internship and work life.

BHT2003 CLUB & RESORT BUSINESS

This subject goes through the various definitions and classifications of club and resort business, resort planning and development, as well as operations and marketing of clubs and resorts. It gives you an appreciation of the operational challenges clubs and resorts face.

BHT2004 CULINARY SCIENCE

This subject provides you with basic culinary and catering knowledge and skills, and the opportunity to apply these through operating a commercial kitchen. You will learn the key aspects of kitchen operations which include professionalism, safety and sanitation, kitchen equipment operation, technical Western culinary skills and teamwork.

BHT2005 EVENT MANAGEMENT

The subject introduces the scope of events and their application in the context of the tourism industry. From this macro perspective, you set out to build a foundation in event conceptualisation, development and production, covering topics such as marketing of events, human resource management and budgeting, and staging.

BHT2008 BUSINESS ETIQUETTE & SERVICE EXCELLENCE

This subject focuses mainly on the soft skills aspects of business and customer service. The business etiquette component illustrates the importance of power dressing, dining etiquette, cross-cultural psychology, halo effects, and skills necessary to make the transition from school to the work place. The service excellence component grooms you to be practical philosophers of customer service. You will be challenged to look beyond the service norms to achieve a much higher level of service.

BHT2009 SERVICE SKILLS METHODOLOGY

This subject gives you first-hand experience in operating a range of F&B outlets in their respective service styles. In the process, you will learn not only the technical skills required to provide efficient and competent service, but also how to provide elegant and gracious service to guests. This will be carried out with a focus on the mastery of basic technical skills such as wine service, order-taking and table setting. Maximising guest satisfaction through effective communication, attention to detail, creative and critical thinking skills will also be taught. The value of leadership and teamwork in running a successful food and beverage enterprise will be emphasised.

BHT2010 SPECIAL INTEREST TOURISM

This subject provides an overview of the development of special interest tourism within the context of general tourism, as well as the factors responsible for the growth of special interest tourism. You will also explore the specific interest areas in terms of product development and marketing.

BHT2012 TRAVEL & LEISURE BUSINESS

The subject provides an overview of the travel and leisure business in the 21st century. Specifically, topics encompassing the components and structure, key dynamics and the environment, and issues facing the world's largest business will be covered.

BHT2014 PRINCIPLES OF MARKETING FOR HOSPITALITY & TOURISM

This subject covers basic theories, concepts, and strategies applied in the marketing of hospitality and tourism products. Special attention will be given to marketing management issues surrounding the intangible nature of these products with key emphasis being placed on the importance of the service element.

BHT2015 TICKETING & RESERVATIONS

The subject looks at the reservation and ticketing of air products. You will be given an insight into how an itinerary is priced and tickets are issued. Learning will be done using a global distribution system programme such as the Amadeus. The subject also provides you with some basic knowledge of the airline and travel industry. Upon successful completion, you will be issued with the Certificate in Reservation and Ticketing that is recognised by the industry.

BHT2016 CLUB, RESORT & SPA BUSINESS

This subject is designed to give you a basic understanding of the organisation and management of various types of private clubs, resorts and spa businesses. You will discuss issues concerning the successful marketing, management and development of the three types of businesses and also get to appreciate the opportunities and challenges faced by these businesses.

BHT2018 GEOGRAPHY OF TRAVEL & TOURISM

This subject approaches the study of key tourist destinations worldwide through an understanding of basic geographical characteristics and how these determine tourism resources in a country. It also highlights how these resources distinguish destinations and influence travel, and how travel, in turn, shapes the development of the tourism resources. Through e-learning, you will learn the framework on which you build your knowledge of world travel, the techniques to explore greater learning and the confidence to sell destinations.

BHT2019 TRAVEL TRANSPORT BUSINESS

This subject provides an overview of transportation system design and its effects on tourism. You will learn about its role and the relevance of transport in tourism, transport modes and their selection, inter-modal transport system, international tourist transport infrastructure, including the major air and sea hubs, their hinterland, and major air/sea/land routes/corridors. You will also examine the operations of the various modes of transport, the role of transportation regulatory bodies and policies that affect the development of air, sea and land modes of a transportation system.

BHT3002 E-BUSINESS IN HOSPITALITY & TOURISM

This subject provides you with a strategic overview of the use of information and communication technologies (ICT) in the hospitality and tourism industries. It also exposes you to the various basic concepts and key areas like the different types of e-business models, ebusiness architecture, security, privacy and legal issues and the process of establishing an online business.

BHT3006 DESTINATION PLANNING & DEVELOPMENT

This subject examines the roles of tourism policy and planning in the overall development of the destination. While the policy provides the guidelines for development, planning identifies the exact nature and timing of specific activities that need to be taken into account to achieve maximum development effectiveness. Questions and issues discussed include sustainable development and the roles of national tourism organisations and other related agencies both in the private and public sectors.

BHT3008 MEETINGS, INCENTIVES, CONVENTIONS & EXHIBITIONS

You will be introduced to a variety of theories, concepts, and strategies applied in the context of meetings, incentives, conventions and exhibitions (MICE). The subject equips you with an awareness of the diversity of meetings and their roles and contributions in enhancing tourism and destination development. It provides a broad understanding of the planning process for MICE activities and the different relationships between industry parties involved.

BHT3010 CONTEMPORARY ISSUES IN HOSPITALITY & TOURISM

This capstone subject integrates the study of hospitality and tourism by examining current issues that are topical and relevant to the industry. It enables you to select the diverse range of issues faced in the dynamic hospitality and tourism sectors and discuss their implications. You will be required to comprehend, critique, analyse and evaluate the issues at large, culminating in the production of a research paper.

BHT3011 LODGING SYSTEMS & OPERATIONS

This subject focuses on the fundamentals of lodging operations. It concentrates on the roles of the customer, the operator and the service provider. You will have a clear understanding of the importance of lodging systems and their effect on operations. You will be able to apply knowledge gained to explore new and innovative ways of improving existing systems and operations.

BHT3012 CONTEMPORARY SPECIAL INTEREST TOURISM

The subject provides an overview of the development of special interest tourism as a response to a more mature travelling public seeking a wide spectrum of experiences such as nature-based, cultural and heritage tourism. The factors responsible for the growth of special interest tourism, specific interest areas, strategies, policies, product development and marketing of this new and growing tourism sector will also be examined.

BLM1001 CRIMINAL LAW

This subject covers the law relating to criminal offences and defences. The focus is on identifying and understanding the elements of major offences and defences in the Penal Code with reference to decided cases. Criminal offences in other key legislation such as the Misuse of Drugs Act and the Women's Charter will also be dealt with.

BLM1002 LAW OF TORT

This subject covers the main areas of civil actions available to parties seeking civil redress. These include the laws relating to negligence, nuisance, defamation, assault and battery.

BLM1003 LEGAL SYSTEMS & METHODS 1

This subject introduces the concept of law and the legal system in Singapore. You will learn the respective roles and structure of the executive, legislature and the judiciary. You will also be trained in case reading and statutory interpretation.

BLM1004 LEGAL SYSTEMS & METHODS 2

This is a follow-up on Legal Systems & Methods 1 to further reinforce skills such as statutory interpretation. There will be field trips to key legal institutions such as Parliament to bring alive the study of the legal system of Singapore. You will gain an insight into the Legislature and the Executive in this component.

BLM2001 CONVEYANCING LAW & PROCEDURE

This subject introduces the basic concepts relating to real property in Singapore and the procedural aspects connected with property transactions. You will learn topics connected with the ownership of land, registration systems, the law in relation to mortgages, landlords and tenants and strata titles. The procedures involved in the preparation of instruments for lodgement for such transactions will also be covered.

BLM2002 CRIMINAL PROCEDURE

This subject deals with the procedure in respect of criminal matters, from arrest to criminal litigation and appeal. It covers the entire process of administering criminal justice and criminal litigation as provided for in the Criminal Procedure Code and portions of the Evidence Act, and trains you to assist a criminal lawyer effectively.

BLM2003 FAMILY LAW

This subject introduces the law relating to the family in Singapore. Topics covered include marriage, divorce, the maintenance of wife and children, custody of children, family violence, division of matrimonial assets and the maintenance of parents. Close attention will be paid to the Women's Charter and relevant cases.

BLM2004 LAW OF CONTRACT

This subject provides an overview of the legal principles governing the formation of contracts, the rights and obligations created by certain types of clauses and the consequent remedies available to anyone who suffers a breach of contract. It also covers the major vitiating factors and the ways in which contracts can be terminated.

BLM2005 LEGAL ASPECTS OF BUSINESS

This subject provides a working knowledge of the general principles of law that are important to business. Topics covered will include law of contract, sale of goods and intellectual property.

BLM2007 LEGAL ASPECTS OF IT

The subject covers at an introductory level the law which is relevant to the information technology industry, and which an IT professional will be likely to apply in the course of his work or business.

BLM3001 ADVANCED CIVIL PROCEDURE

This subject focuses on the civil litigation process from the post-judgement stage, including the basics of insolvency proceedings. It also covers accident litigation, matrimonial proceedings and an introduction to the Electronic Filing System.

BLM3002 ARBITRATION & ALTERNATIVE DISPUTE RESOLUTION

This subject introduces the various dispute settlement processes with emphasis on mediation and arbitration. You will be coached on how to conduct a mediation session and will learn the various stages of the mediation process. Practical sessions will be reinforced with the theory of mediation, its concepts and techniques. The difference between mediation, arbitration and other dispute resolution will also be highlighted. Key concepts of arbitration and the laws and rules governing the arbitration process will be taught. An arbitration project will introduce you to the drafting of various documents required during the arbitration process.

BLM3003 CIVIL PROCEDURE

This subject introduces the litigation process from commencement of a writ action to enforcement of a judgement. It also covers the substantive legal principles underlying civil procedures and includes hands-on training in the drafting of court documents.

BLM3004 COMMERCIAL TRANSACTIONS

This subject introduces the Sale of Goods Act, the concepts of "property" and the passing of risk. It includes common commercial transactions like hire purchase and leasing and covers international trade and legal issues relating to e-commerce.

BLM3005 COMPANY LAW

This subject provides a basic understanding of the law that governs and regulates companies. Topics include types of corporate entities, Memorandum and Articles of Association, directors' duties, rights of members, corporate finance, winding up and judicial management of companies.

BLM3006 CORPORATE GOVERNANCE & COMPLIANCE

This subject equips you with an understanding of basic principles for good corporate governance in private and listed companies, as well as the internal compliance adopted by companies to comply with applicable laws and policies. You will learn the law which governs and regulates companies in Singapore with particular emphasis on the practical and procedural aspects.

BLM3007 INSURANCE LAW & PRACTICE

This subject provides an understanding of the law that governs the insurance business in Singapore as well as the concepts and legal aspects of insurance and its application to the main classes of insurance. Topics covered include risk management, insurance operation, insurance legislation and documentation, principles of insurance such as duty of utmost good faith and insurable interest, various classes of insurance such as motor insurance and the operational aspects of insurance in relation to claims and settlements. It also covers the duties and responsibilities of Agents and Brokers.

BLM3008 INTELLECTUAL PROPERTY

This subject covers the substantive law relating to main types of Intellectual Property Rights (IPRs) and includes Law of Confidence, Law of Passing Off, Law of Copyright, Law of Trade Marks, Law of Patents and Law of Designs. You will receive a brief introduction to the registration processes for trade marks and patents and to civil and criminal enforcements. You will also be given an overview of the Law of Information Technology, with reference to the Computer Misuse Act.

BLM3009 COMPANY LAW FOR BUSINESS

Designed for non-law students, this subject provides an understanding of the law that governs and regulates companies in Singapore, particularly in areas relevant to commerce and industry. Topics such as types of companies, directors' duties, objects and powers of a company, membership of a company, capital, shares and dividends, receivership, judicial management and liquidation will be covered.

BLM3010 LAW OF BANKING & FINANCE

This subject introduces you to key aspects of the banker-customer relationship, and the rights and obligations owed by each party to the other. It covers the law relating to negotiable instruments and also examines the legal framework for various financing transactions.

BLM3011 MANAGEMENT OF LAW OFFICE & COURT TECHNOLOGY

This subject will cover most aspects of running and managing a law office including the management of human resources, the office environment, work flow management, office automation, record and document management, logistical support, electronic filing and litigation support systems.

BLM3012 SHIPPING LAW & PRACTICE

This subject introduces the general principles of shipping law and practice in Singapore, with emphasis on procedures in the arrest and sale of vessels and the salient aspects of ship registration. The law governing carriage of goods by sea will also be covered.

BLM3013 TRUSTS, WILLS & PROBATE

This subject is a study of the law relating to trusts, wills, intestacy, probate and administration. Particular attention will be paid to drafting of wills and the procedures for obtaining grant of Letters of Administration and Probate.

BLM3015 INTELLECTUAL PROPERTY, MEDIA LAW & ETHICS

Designed for non-law students, this subject looks at the laws, rules and regulations governing the media in Singapore. In particular, it focuses on intellectual property, slander and libel laws in relation to the broadcast, print and Internet media. The subject also addresses ethical issues and considerations in news reporting and gathering.

BLO1001 BUSINESS STATISTICS

This subject provides an overview of descriptive and inferential statistics. It includes sampling methodologies, basic concepts of probability and hypotheses testing used in inferential statistics.

BLO1002 BUSINESS CALCULUS

The subject provides concepts of calculus and an understanding of the application of calculus to solve business problems. Topics such as functions, graphs and limits, differentiation, exponential and logarithmic functions, and integration will be covered.

BLO1004 RESEARCH FOR HOSPITALITY & TOURISM MANAGEMENT

The subject provides a basic understanding of statistics and research techniques. You will learn to formulate a research problem relating to the hospitality and tourism industry, and to validate information sources that are useful in the solution of the problem. The subject also covers basic research theories and research related software.

BLO2002 LOGISTICS & SUPPLY CHAIN MANAGEMENT

This subject covers the macro aspects of business logistics and supply chain management. It emphasises the integration of logistics with other functions of business and the contribution of logistics to the economy. It also examines other trends such as outsourcing and third party logistics (3PL). You will be given hands-on experience in using computer software to simulate the bull-whip effect in the supply chain.

BLO2003 MANAGEMENT SCIENCE

This subject equips you with management science techniques to solve real-life operations-related applications or problems. You will be able to apply the knowledge gained by using the related software in your decision-making processes.

BLO2004 OPERATIONS MANAGEMENT

This subject provides the various concepts and principles of operations management. The subject will focus on the application of operation tools used in both manufacturing and service industries. It will also cover the nature of operations, product development, process design and analysis, quality improvement tools, capacity planning, operations scheduling, facility location and layout planning.

BLO2005 PURCHASING PRINCIPLES & PRACTICE

This subject provides the knowledge of purchasing principles and practices, coupled with an understanding of the operations in supply chain management required for purchasing personnel to perform their duties. It covers supplier management, purchasing performance measurements, planning and control, negotiation, bidding and international procurement. You will be able to understand and appreciate the constraints associated with this field and be prepared for potential employment in the industry.

BLO2010 DISTRIBUTION CENTRE MANAGEMENT

This subject covers the various aspects of managing a distribution centre/warehouse. It includes the role of distribution in the total logistics process, the planning process for efficient operations of a distribution centre, the impact on customer service and cost, materials handling system, practices and trends of the warehousing industry in Singapore.

BLO2011 MATERIALS MANAGEMENT

This subject provides an overview of materials management with emphasis on planning, scheduling and controlling the flow of materials to achieve shorter lead time and faster turnaround for finished goods to reach customers. It also equips you with knowledge of inventory management and control. You will be taught the application of IT in materials management.

BLO3003 LOGISTICS PLANNING & CONTROL SYSTEMS

This subject deals with information systems and technology applications in logistics planning and control as a competitive advantage in business. You will be exposed to the application of IT in demand planning, warehouse management, transport management, order processing and other logistics areas. It also includes hands-on instruction and practice using industrial application software.

BLO3007 QUALITY MANAGEMENT

This subject deals with quality competitiveness and its impact on the success of organisations. It focuses on the principles of Total Quality Management and some of the common techniques associated with controlling quality. The subject covers the criteria and framework used in assessing companies' achievement of system quality. You will also be introduced to international industrial standards such as the ISO 9000 series and the Singapore Quality Award.

BLO3008 TRANSPORT MANAGEMENT

This subject covers the entire process of freight shipment. It includes the importance of transport in a changing business environment, costing and pricing methods for freight transportation, international shipments on import/export customs procedures and documentation. Other aspects of the shipment process such as terms of sales, impact on goods and services tax, insurance, liability and claims management, and special handling requirements of hazardous cargo will be discussed. You will be given hands-on training in the use of Tradenet and transport resource planning software.

BLO3009 LOGISTICS & OPERATIONS MEASUREMENT

This subject deals with the current approaches used in measuring performance of logistics and operations activities. You will be introduced to key performance indicators commonly used in the industry through the use of case studies. You will also learn to identify opportunities for performance improvement, conduct feasibility studies, quantify the benefits of the improvements and implement various improvement processes.

BLO3011 BIO-CHEMICAL LOGISTICS

The subject equips you with basic understanding of international and local regulations governing the logistical aspects of chemical and biochemical products and how to apply these regulations to ensure the safe storage, handling and transportation of chemical and bio-chemical products without endangering the safety of personnel and the environment. This subject also instils a sense of responsibility which is necessary when you have to deal with such products in an actual work environment.

BLO3012 LOGISTICS SERVICE MANAGEMENT

This subject focuses on the quantitative and qualitative aspects of managing customercentric logistics services. It begins with an overview of logistics services and customer service. The service elements as applied to the supply chain processes of source, make, deliver and return will be discussed. You will also be introduced to common tools and techniques that support customer-driven service requirements. Discussions on customer service in an outsourced environment with central focus on 3PL will be also conducted.

BLO3013 ADVANCED SUPPLY CHAIN MANAGEMENT

The subject covers advanced topics in supply chain management. It comprehensively covers e-markets and extended enterprise for collaborative commerce, as well as relationship management and fulfilment strategies. Competitive supply chain models will be expounded on with contemporary measures on supply chain risks and continuity. The subject also uses industry software to help your learning.

BLO3014 SUPPLY CHAIN SIMULATION & MODELLING

This subject enables you to learn how to view supply chains as integrated process systems instead of isolated entities. You will use specialised software to model variables in production and delivery lead times, demand patterns as well as other random behaviours exhibited by supply chain members. You will learn the theory behind business process reengineering and how improvements can be made, as well as the use of software to model supply chain member relationships.

BLO3015 GLOBAL TRADE & SINGAPORE LOGISTICS

This subject deals with the roles of global trade and its impact on our economy. You will be able to use an appropriate trade financing or payment method in order to minimise risks in global trade. The subject also examines the roles of logistics in supporting the Singapore economy especially in the areas of distribution, manufacturing and transportation. You will gain a good understanding of the logistics sector and current key initiatives driven by government agencies such as the Economic Development Board and International Enterprise Singapore.

BLO3016 INTERNATIONAL FREIGHT PRACTICES

This subject provides you with in-depth knowledge of freight management, built on the foundation knowledge acquired in Transport Management. It focuses on the significance of freight transport in the global setting and freight as part of the production and distribution systems. Topics related to freight tariff systems, costing, operational flows, customs documentation and clearance procedure give you a good understanding of the practices in the industry. You will also be taught the best practices and performance measurements used in the industry. Strategies to increase the efficiency of freight and to encourage more efficient freight delivery will also be discussed.

BLO3017 COLD CHAIN MANAGEMENT

This subject provides you with the knowledge of health and safety factors in the storage, handling and transport of chilled and frozen food products. Topics related to food safety and health issues affecting individuals and the food industry will be discussed. You will be introduced to the regulations relating to the storage and transportation of chilled and frozen products in Singapore. You will also be taught the import and export requirements covering the logistical aspects of chilled and frozen food products.

BLR2001 INTRODUCTION TO LEISURE & RECREATION

This subject provides an overview of the leisure and recreation industry in Singapore and throughout the world. It covers the history, theories and concepts as well as an examination of the structure of the industry. You will learn how to manage the dynamics of leisure businesses by examining the social-political environments. Issues and challenges facing the industry will also be discussed in relation to the existing and potential key business players.

BLR2002 ATTRACTIONS MANAGEMENT

Forming the backbone of this subject is the study of the various types of visitor attractions, both man-made and natural, their unique characteristics and corresponding management and operational concerns. The linkage between attractions and their importance to the tourism industry will also be discussed. Case studies of the various types of attractions around the world will be used as platforms for discussing the various management issues facing the attractions industry.

BLR2004 INTRODUCTION TO GAMING OPERATIONS

The subject is designed to provide an overview of gaming operations. Key topics include the development of gaming, gaming trends, technology, hotel and resort gaming organisational structure, government regulations, consumer behaviour, marketing strategies, economic impact, social and cultural concerns.

BLR2005 TOURISM, CULTURE & SOCIETY

This subject is designed to provide an overview of how tourism will influence and impact upon culture and society. The key areas include heritage and culture as tourism products, the development of identity and place, cultural tourism, and the impact of societal trends on the tourism industry.

BLR2006 LEISURE & RESORT FACILITIES MANAGEMENT

This subject emphasises managerial responsibilities for efficiency in leisure and resort facilities design, cost-reduction management strategies and property maintenance strategies to ensure optimal performance of the facilities. Coverage also includes preventive and contract maintenance systems and processes, ISO 14000 requirements and major facility systems. Through e-learning mode, the scope covers most leisure and resort facilities ranging from spa, cruise and ferry terminals, airports, resorts, tourist attractions, clubs, as well as convention and exhibition facilities.

BLR3001 FESTIVALS & EVENTS MANAGEMENT

The subject introduces the scope and the operational aspects of events in the context of the leisure industry. To achieve this, you will be introduced to knowledge involved in the planning, development, programming and production of medium and large scale events. Key topics such as the type, importance of events for the leisure and tourism sectors, marketing, human resource management, and budgeting and staging will be examined.

BLR3002 RESORT OPERATIONS & MANAGEMENT

This subject gives you an understanding of the resort industry by first covering the historical development of resorts. This enables you to understand why various management approaches are applied to operational issues unique to resorts. Special attention will be paid to the planning, development, design and operations of year-round resorts, and especially on the programming of guest activities and the provision of recreation. The business aspects of resort management will also be examined.

BLR3004 CLUB MANAGEMENT

This subject covers the study of different types of clubs including city, country, and other recreational and social clubs. It focuses on the administration and management of club operations in the areas of lodging, food and beverage, management of service excellence and quality issues, financial management, marketing, events planning, recreation, sport and fitness facilities management. The subject emphasises the development of technical and conceptual skills for successful club management.

BLR3005 CRUISE BUSINESS

This subject covers a variety of theories, concepts and strategies applied in the context of cruise business management. The key areas include the historical development and growth of the modern cruise industry, as well as its characteristics, maritime issues, cruise facilities, cruise operations management with an emphasis on cruise destinations, itinerary planning, and sales and marketing aspects of the cruise business.

BLR3008 SPA & WELLNESS MANAGEMENT

This subject provides a comprehensive overview of the operations and management of spa and wellness businesses. As a starting point it will examine the different types of spa and wellness organisations and proceed to examine key areas in treatments and protocols, safety and hygiene practices, branding and facilities design, planning and management, marketing, human resource management and retailing. The dynamics of the spa and wellness industry as well as major issues and trends will be discussed.

BMK1001 BASICS OF ENTREPRENEURSHIP

This subject examines the traits of successful entrepreneurs and the basic elements of generating new business ideas. Through lectures, online learning and tutor consultation, you will have the opportunity to identify, assess and select viable businesses, and then develop preliminary business proposals through a typical entrepreneurship process. It helps to develop your entrepreneurial mindset.

BMK2001 ADVERTISING & PROMOTION

This subject provides you with an understanding of customer communications. It focuses on the role and the entire process that marketing communications play in developing strong relationships with customers, channels and other stakeholders in a variety of contexts.

BMK2002 CONSUMER BEHAVIOUR

This subject provides you with an understanding of customer buying behaviour. It focuses on the internal and external forces affecting customers' buying decisions in a variety of contexts.

BMK2003 CUSTOMER RELATIONSHIP MANAGEMENT

This subject provides an overview of the importance of developing long-term and profitable relationships with customers and the processes that enable an organisation to communicate and relate to customers. It focuses on managing customer dynamics, attitudes and perceptions.

BMK2004 FINANCIAL ASPECTS OF MARKETING

This subject provides a broad overview of financial management and introduces financial techniques and concepts that are important to marketers. It gives you an opportunity to use financial statements and ratio analysis to assess a company's financial health and its future prospects.

BMK2005 MARKETING RESEARCH

This subject provides an overview of the role of marketing research in the decision-making process that marketing managers undertake. In a rapidly changing world where timely and accurate information is vital to making sound business decisions, marketing research is an absolute necessity.

BMK2007 INTERNET MARKETING

This subject offers you insights into the use of Internet technology as a marketing tool and describes the manner in which transactions take place over networks in the practice of marketing. It examines how technology can impact marketing strategies and practices in this New Digital Age.

BMK2009 PRINCIPLES OF MARKETING

This subject provides an integrated introduction to marketing. A managerial approach will be employed to build a basic range of skills needed to sense, serve and satisfy customer needs now and in the future. Key topics include the environmental forces affecting the marketing process, tools used by modern marketers and the key marketing mixes.

BMK2014 CREATIVE CAMPAIGN PROJECT

This subject provides an understanding of the creative process and practical issues in marketing campaigns. You will learn to generate effective communication messages and creative strategies and explore different techniques in visual communication. You will also learn the essentials of client and campaign management and get an overview of socially responsible communication and practices.

BMK3002 ENTREPRENEURSHIP

This subject gives you an opportunity to conduct field research, in order to identify, evaluate and develop a viable business. You will create a realistic business plan expected of an entrepreneur or intrapreneur. You will also be given the opportunity to learn the skills for managing entrepreneurial start-up businesses and understand the difficulties faced by entrepreneurs.

BMK3003 GLOBAL MARKETING

This subject covers the principles and practices of global marketing. Among other things, you will acquire the ability to assess and select target country-markets for market development, know how to evaluate and use the most suitable market entry strategies to service country-markets and develop a basic global marketing plan.

BMK3004 STRATEGIC MARKETING

This subject provides an overview of the planning and control in strategic marketing development and implementation. Product development, innovation and creativity are highlighted to reflect the increasing importance in these key areas. The impact of rapid advances in technology on globalisation and implications for marketing will also be covered. You will develop core skills in preparing and presenting practical marketing plans.

BMK3005 INTERNATIONAL BUSINESS

This subject is a broad study of the field of international business. The major topics focus on theories and patterns of international trade and international investment, the international business environment, the market entry strategies of international firms, international human resource management and issues, the global monetary system and the strategic management of international businesses.

BMK3006 PRACTICE OF ENTREPRENEURSHIP

This subject gives you the opportunity to conduct field research in order to identify, evaluate and select a viable business. You will develop a realistic business plan expected of an entrepreneur or intrapreneur. You will be given the opportunity to learn the skills needed for managing entrepreneurial start-up companies and to understand the challenges faced by entrepreneurs and intrapreneurs working for large companies.

BMK3007 PRINCIPLES OF ENTREPRENEURSHIP

This subject covers the key principles of entrepreneurship. The early part of the course examines the traits of successful entrepreneurs. You will learn how to identify business opportunities and be given the opportunity to conduct field research in order to identify, evaluate and select viable businesses. You will then prepare basic business plans.

BMK3010 SERVICES MARKETING

This subject focuses on the unique challenges of managing services and delivering quality service to customers. The attraction, retention, and building of strong customer relationships through quality service are at the heart of the subject content. The content is equally applicable to organisations whose core product is service and to those that depend on service excellence for their competitive advantage.

BMK3011 BRAND MANAGEMENT

One of the most valuable intangible assets that a company has is the brand that it has invested in and developed over time. Like people, brands have their own individual personality. This differentiation drives the ability for the brand to grow and expand. This subject focuses on exploring and understanding the importance of brands, what brands mean to consumers and how to develop, manage and protect brands.

BMK3012 SALES MANAGEMENT

Selling forms an integral part of the "promotion" component of the marketing mix. This subject provides you with a comprehensive coverage of consultative selling, partnering, value-added selling, sales force automation, contextualised selling in both consumer and non-consumer industries, and time-proven fundamentals of sales management.

BMK3013 INTEGRATED MARKETING COMMUNICATIONS

This subject provides you with an opportunity to gain a basic understanding of the various marketing communication functions, media alternatives, creative strategy and the integrated marketing communications concept and process. Topics covered include advertising, public relations, sales promotion, direct marketing and evaluation and strategies in integration. You will apply these tools and concepts to develop long-term, profitable brand relationships.

BMP3003 MAJOR PROJECT (BUSINESS INFORMATION TECHNOLOGY)

This subject provides you with an opportunity to apply your knowledge and skills acquired during classes and working experience in the Student Internship Programme. Students work in teams throughout the semester to produce a business proposal, system prototype, and technical documentation. They are also required to make a formal presentation of the project undertaken.

BMP3007 MAJOR PROJECT (LOGISTICS & OPERATIONS MANAGEMENT)

This subject provides you with an opportunity to understand real-life problems in companies. The integration of the various fields of logistics requires you to apply the knowledge learnt to solve real-life problems. You will work as a team to identify objectives and provide recommendations for improvement.

BRM1001 RETAIL ACCOUNTING 1

This subject explains and illustrates how retail business transactions are recorded, summarised, classified and reported and the underlying accounting principles that govern the techniques employed.

BRM1002 PRINCIPLES OF RETAIL MANAGEMENT

This subject introduces the basic principles and concepts in the field of retailing with particular emphasis on topics ranging from an introduction to basic retailing principles and practices, building and sustaining relationships in retailing to the key elements in the retail marketing mix.

BRM1003 RETAIL ACCOUNTING 2

This subject explains and illustrates how a retail business transacts with particular emphasis on cash management, inventory management, accounts receivables, accounts payables, fixed assets, long-term liabilities and shareholders' equity.

BRM1005 MARKETING FUNDAMENTALS

This subject provides an understanding of the basic concepts and practices of modern marketing. It focuses on the role and the tools utilised by marketers in developing the appropriate marketing mix and in the identification of target segments.

BRM2002 RETAIL VISUAL MERCHANDISING

This subject equips you with the skills and abilities to help retail operations visually differentiate themselves. It focuses on principles and practices of visual merchandising with particular emphasis placed on design principles, visual display components, types of visual merchandising techniques and emerging trends in visual merchandising.

BRM2003 MERCHANDISE BUYING

This subject provides you with an understanding of merchandise buying in a retail context. It focuses on the internal and external forces affecting buyers' decisions in a variety of retail contexts. Topics include the role of a buyer, retail merchandise planning and assortments and factors surrounding the purchasing environment.

BRM2006 STORE MANAGEMENT

This subject introduces the basic principles of store management with particular emphasis on topics ranging from introduction to store management, human resource management to operational management.

BRM2009 RETAIL BUYING BEHAVIOUR

This subject provides you with an understanding of consumers' buying behaviour in a retail context. It focuses on the internal and external forces affecting consumers' decisions in buying behaviour in a variety of retail contexts.

BRM2110 FINANCIAL ASPECTS IN RETAIL MANAGEMENT

This subject provides a broad overview of finance and accounting fundamentals that includes financial techniques and concepts that are important to the retailing industry. You will learn the various financial aspects of retailing such as the analysis of financial statements, merchandise budgeting and capital investment decisions.

BRM2111 RETAIL PRACTICAL 1

This subject provides you with hands-on practical experience as front-liners in the retail industry. You will experience and carry out the roles of cashiers, sales associates and kiosk executives. You will be equipped with the knowledge, skills and selling techniques to provide excellent customer service and create a customer focused retail environment.

BRM2112 RETAIL PRACTICAL 2

This subject provides you with hands-on opportunities in the understanding and application of retail concepts. You will learn to conceptualise ideas and apply the appropriate visual displays and fixtures, merchandise planning and assortments to create an impressive retail image that will be retained in the customer's mind.

BRM3006 RETAIL PROMOTION & BRANDING

This subject covers the fundamental principles of retail advertising and promotion together with retail branding. It explains the role of an integrated marketing communication strategy in the creation of a brand image that retailers adopt to differentiate themselves from the competitors. Topics covered range from situational analysis, marketing communication mix to building brand equity.

BRM3007 RETAIL INFORMATICS

This subject provides you with the working fundamentals in Internet retailing and Customer Relationship Management (CRM). Emphasis will be placed on understanding the role and contemporary challenges of Internet retailing, customer relationship management strategies, basics of website design and ethical issues on the Internet.

BRM3008 INTERNATIONAL MARKETING & RETAILING

This subject provides you with skills to address major issues and complexities affecting marketing and retailing at a global level. Areas of focus include internationalisation strategies and the cultural dimensions impacting international marketing/retailing and global trends.

BRM3009 MALL MANAGEMENT

This subject covers an overview of fundamental aspects and practices in mall management. It includes topics on mall positioning strategies, tenant management and leasing negotiations. You will learn to determine mall retail strategies, apply retail techniques to optimise tenant mix and manage mall resource allocations.

BRM3110 RETAIL PRACTICAL 3

This subject seeks to provide you with the opportunity to plan and manage retail events such as new retail business launches, product launches, and other high profile retail promotional events. You will have the opportunity to create a project blueprint for the planning and execution of important retail-based events, for example, new retail store launches and new retail concept launches.

BRM3111 DISTRIBUTION CHANNELS

This subject introduces the principles of distribution channels in the retail business. It covers the logistics and supply chain concept and its applicability to the retail sector. Topics include relationships in the supply chain management, retail logistics and the impact of technological factors on the distribution channels.

BRM3112 STRATEGIC RETAILING

This subject provides an overview of the planning and control in strategic retailing and implementation. Product development, innovation and creativity are highlighted to reflect the increasing importance in these key areas. The impact of rapid advances in technology on globalisation and implications for marketing are also covered.

BRM3113 RETAIL PRACTICAL 4

This subject provides you with the knowledge and skills required to start-up a retail business and develop a differentiating retail strategy. It integrates the knowledge and content covered over your three years of study. You are expected to apply core retail concepts and frameworks in the context of retail management.

From the perspective of a start-up retailer, you will have the opportunity to analyse and evaluate the relevance of retail format, location analysis, target market behavior, customer retention program, customer service and store image analysis. Your analysis allows you to formulate a business plan covering aspects of retail operations, merchandising, product development, visual merchandising communication, financial forecast, human resource, promotion and branding, on-line retail and international retailing.

BSI3011 STUDENT INTERNSHIP PROGRAMME (ACCOUNTING & FINANCE)

This 14-week internship links your learning with the real world. You will be placed in relevant industrial/commercial organisations so that you can bring your classroom knowledge into the working world and apply them in actual work situations. Besides reinforcing technical concepts and skills in accounting and finance, this practical training also provides the opportunity to build important soft skills such as problem-solving, communication and teamwork.

BSI3002 STUDENT INTERNSHIP PROGRAMME (BUSINESS)

This 12-week internship links your learning with the real world. You will be placed in relevant industrial/commercial organisations so that you can relate what you have learnt in the classrooms with actual work situations. This practical training provides you with the opportunity to apply the concepts and skills acquired through specific jobs.

BSI3003 STUDENT INTERNSHIP PROGRAMME (BUSINESS INFORMATION TECHNOLOGY)

This 16-week internship programme links your learning with the real world. You will be placed in relevant industrial/commercial organisations so that you can relate what you have learnt in the classrooms with actual work situations. This practical training also provides you with the opportunity to apply the concepts and skills acquired through working in companies and organisations.

BSI3004 STUDENT INTERNSHIP PROGRAMME (COMMUNICATIONS & MEDIA MANAGEMENT)

The 24-week internship programme is designed to expose you to the work environment where you will not only learn how organisations are run, but will also be given the chance to apply what you have learnt in the first two years of your course. You will be interning with media companies or performing in a communications and media role with companies in many different industries.

BSI3006 STUDENT INTERNSHIP PROGRAMME (LAW & MANAGEMENT)

This 12-week internship links your learning with the real world. You will be placed in law firms, the courts or legal departments of private and public organisations, so that you can apply what you have learnt in the classrooms to actual work situations. This practical training also provides you with the opportunity to pick up concepts and skills that can only be acquired at the workplace.

BSI3007 STUDENT INTERNSHIP PROGRAMME (LOGISTICS & OPERATIONS MANAGEMENT)

This 12-week internship links your learning with the real world. You will be placed in relevant industrial/commercial/service organisations so that you can relate what you have learnt in the classrooms to experiences in an organisational setting. This practical training also provides you with the opportunity to apply logistics and operations management concepts and skills to projects and work situations.

BSI3008 STUDENT INTERNSHIP PROGRAMME (MARKETING)

The Student Internship Programme is intended to supplement your education by providing real-world experience within a formal organisational setting. It couples the necessary integration of substantive knowledge with behavioural skills and communication techniques that are essential for effective professional performance.

BSI3009 STUDENT INTERNSHIP PROGRAMME (HOSPITALITY & TOURISM MANAGEMENT)

This subject is designed to supplement your education through first-hand experience of the work environment. It allows you to integrate the knowledge and skills you have learnt over the course of your study and apply them to actual situations in the industry.

BSI3010 STUDENT INTERNSHIP PROGRAMME (RETAIL MANAGEMENT)

The Student Internship Programme is intended to supplement your education by providing real-world experience within a formal organisational setting. It couples the necessary integration of substantive knowledge with behavioural skills and communication techniques that are essential for effective professional performance.

BSI3012 STUDENT INTERNSHIP PROGRAMME (CULINARY & CATERING MANAGEMENT)

This subject is designed to supplement your education through first-hand experience of the work environment. It allows you to integrate the knowledge and skills you have learnt over the course of your study and apply them to actual situations in the industry.

BSI3013 STUDENT INTERNSHIP PROGRAMME (LEISURE & RESORT MANAGEMENT)

This subject is designed to supplement your education through first-hand experience of the work environment. It allows you to integrate the knowledge and skills you have learnt over the course of your study and apply them to actual situations in the industry.

CID1C02 WEB DESIGN

This subject will cover the basic characteristics of multimedia elements and the underlying technologies behind text, graphics, animation, audio and video. You will learn to use multimedia and web authoring tools to create a multimedia website based on sound design principles.

CFI1C04 SYSTEMS ANALYSIS

This subject introduces the theory and practice of systems analysis in the problem definition, requirements analysis and logical design phases of an application project life cycle. It will enable you to undertake, in a methodical manner, the analysis of a given problem situation, to produce a definition of user requirements and to design an appropriate information system from the requirement specifications, using appropriate methods, tools and techniques.

CIM1Z01 DATABASE INFORMATION SYSTEMS

This subject will introduce students to the fundamental concepts of relational database systems and the techniques of designing relational databases.

GCD1001/1002/1003 APPLIED PRINCIPLES FOR EFFECTIVE LIVING (APEL)

Applied Principles for Effective Living is TP's Core programme consisting of three subjects, namely APEL 1 (Personal Effectiveness), APEL 2 (Interpersonal Effectiveness) and APEL 3 (Extropersonal Effectiveness). APEL was specially developed for TP students with the aim to help nurture in them the dispositions (ie, attitudes, skills, knowledge) towards the Principles for Effective Living, hence laying the vital foundation for their life-long success. The principles introduced in this programme are largely derived from applied psychological studies.

school of design

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You will thrive and learn in an environment which is fun and exciting, tinker with cool state-of-the-art equipment that is the very latest in industry, and work with some of the most creative brains in design education today. Here, you can be sure you are at the forefront of ideas and facilities, exposed to the rapid changes in trends, thinking and concepts of the design world.

he School of Design is well-recognised in the local and international arena as an award-winning institution.

Our students have won many prestigious international and local competitions. In addition, our accomplished external examiners from reputable overseas institutions have consistently attested to the very high quality of our courses. Our graduates have been accorded advanced standing by the very best degree-granting design institutions for undergraduate and postgraduate studies in Australia, UK, USA, Europe and other parts of the world.

Because the design industry is very much a project-based one, learning here is also very hands-on in nature. This includes "live" projects where you work with the best in industry. You will not only develop your creative and technical skills, you will also hone your own project and time management abilities, thus preparing you for a challenging career in an industry driven by briefs and deadlines. It is not all studio and classroom work. Design is global in nature and so your learning experiences will reflect that. You will participate in industry driven dialogue, seminars and workshops, go on field trips, overseas exchange programmes, and an industry internship programme, locally or overseas.

Centres of Excellence

CENTRE FOR DESIGN INNOVATION (CDI)

As the design and consulting centre of the school, CDI seeks to be the think-tank and resource for new thinking and directions in design. It is dedicated to creating high impact, result-oriented design solutions, and offers fresh-thinking and future-focused consultancy and design services to a wide range of clients. CDI responds to needs in research and consulting in the broad areas of apparel design, new product concepts and design, branding and visual communication, new media design, and interior space and architectural design.

>60 DESIGN CENTRE

This is Singapore's first think-tank for design issues that will impact the growing elderly population. The centre generates ideas and solutions that are not only user-friendly but also life-impactful in the areas of habitat, healthcare, communications, mobility, fashion and lifestyle for the elderly. The >60 Design Centre taps on the synergies created by its partnership with the Ministry of Community Development, Youth and Sports and other national health and social organisations.

HEREAFTER (HD) POST-PRODUCTION STUDIO

This is the first HD post-production laboratory in the region using Apple's High Definition (HD) technology and 2K workflow. This new high-end facility features the latest, state-of the-art HD post-production editing suites used in industry today. Using the latest equipment and editing software, the suites represent a complete workflow from filming to editing in HD format. The new technology allows students to film and edit on the go, cutting post-production time significantly.

In addition to these Centres of Excellence, the School is well-equipped with other key facilities that support a world-class design education. These include:

HEAVY MODEL MAKING WORKSHOP

This is a comprehensive workshop for wood, metal, plastic and ceramics work. Here, students will explore 3D ideas and concepts and learn the basics of product semantics through making maquettes, highly-finished models and aesthetic prototypes.

COMPUTER-AIDED DESIGN AND MANUFACTURING LABORATORIES

Equipped with the latest hardware, CAID and 3D modelling software, the CAM facilities allow students to add professionalism to their apparel and textile designs, mood boards and merchandising projects, enabling them to relate to the production aspect of the apparel industry. Students can add professional lustre to their apparel and textile design projects here.

DIGITAL PHOTOGRAPHY STUDIO

Equipped with state-of-the-market technology and innovation, the digital photo studio caters to the emergence and convergence of electronic manipulation, traditional media and analogue imaging.

2D/3D ANIMATION STUDIOS

Here, students create 2D and 3D animation forms using line test machines, stop-motion cameras and high-end computer workstations.

LIGHT AND SOUND STUDIO

Here, students experience, experiment, measure and assess the effects of lighting and sound quality in an interior environment.

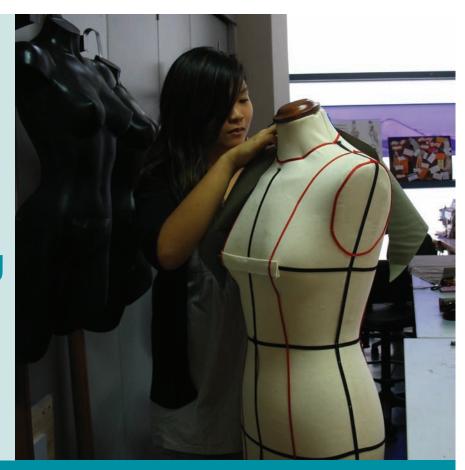
MODEL SIMULATION STUDIO

This studio is used for taking interior photographs of models to support studio-based projects and self-directed learning. It is equipped with a sophisticated model scope, digital camera, computer, and basic photographic accessories complete with lighting, product table and backdrops.

MATERIAL RESOURCE STUDIO

This is a library which offers Interior Architecture & Design students the opportunity to access material samples and supplier catalogues so that they get to learn how to work professionally.

apparel design& merchandising



"The training provided by the School enables students to be industry-ready. The students are teachable and become an asset to companies that hire them."

Fong Loo Fern Managing Director CYC Shanghai Shirt Co. Pte Ltd You are someone who walks by designer store windows or fashion mannequins and says to yourself, "I could have easily designed that dress!" And your friends keep telling you what great taste you have. Deep inside, you relish the challenge of creating a fashion statement, driving fashion trends and having a say in the process of making fashion. Know what? We've got just the course for you.

The fashion industry is a dazzling, exciting and bewildering arena of many specialised areas. To discover the niche that you are best suited for, the course offers a broad overview of the industry, as well as an introduction to design fundamentals. When you are better-informed, you can then choose to specialise in either the niche area of Fashion Design & Merchandising or Retail & Visual Merchandising.

In Fashion Design & Merchandising, you will discover the challenging intricacies of the apparel design and merchandising workflow. You will learn about, and experiment with, different fabrics and trims to translate your bold visions in fashion and apparel into actual wearable pieces. You will learn the key tools of drafting, draping and sewing to bring your ideas into fruition on the catwalk.

Retail & Visual Merchandising is no less exciting an area if you enjoy the business end of fashion. You will learn about all the activities related to the business aspects of developing, promoting, marketing and managing apparel items from conception to purchase. Essentially, you will better understand the fashion customer and you will use this knowledge to its best advantage in your product line.

The course adopts a Problem-based Learning approach and hands-on training to train and develop multi-skilled professionals who can blend innovation with sound work values and business practices.

CAREER OPPORTUNITIES

Stepping out from our Apparel Design & Merchandising course, our graduates are in demand in the areas they have specialised in. Retail & Visual Merchandising graduates land successful careers as fashion stylists. retail supervisors, fashion advisors, buyers, fashion editors, visual merchandisers, display artists and fashion show coordinators and event managers, while Fashion Design & Merchandising graduates will help make fashion waves as apparel and textiles designers, merchandisers with apparel manufacturers and product development department, assistant pattern-makers and sample-makers. Some of our graduates have even set up their own businesses.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for creativity and design may apply through the Joint Polytechnic Special Admission Exercise (JPSAE). If short-listed, you may be required to attend an interview to which you should bring samples/portfolios of your work in art and design exercises or other media of expression that show evidence of creativity and imagination. You may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art / Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants who have partial or complete Colour Appreciation Deficiency should not apply for this course.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 54 credit units
Elective Subjects : min 9 credit units
Option Subjects : 36 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCC1013	Carrantia di Daniara Idana	1	3
DCS1013	Communicating Design Ideas	l	3
GBA1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GBA1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1101	History of Costume	1	3
DAD1102	Fashion Merchandising	1	3
DAD1104	Introduction to Visual Merchandising	1	3
DAD1140	Fashion Retail Management	1	3
DAD1148	Textiles Fundamentals	1	3
DAD1149	Textiles Manipulation & Design	1	3
DAD1150	Fashion Illustration & Production Drawing	1	3
DAD1151	Apparel Production 1	1	3
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DPS1018	Design History & Culture	1	3
DVC1509	Digital Essentials	1	3
DAD2113	Sourcing & Costing	2	3
DAD2122	Apparel Manufacturing Process	2	3
DMP3012	Major Project: ADM	3	9

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Fashion Design & Mer	rchandising Option		
DAD1152	Basic Draping	1	3
DVC1501	Figure Drawing	1	3
DAD2116	Advanced CAD	2	3
DAD2138	Basic CAM	2	3
DAD2144	Pattern Grading	2	3
DAD2147	Apparel Design Projects	2	6
DAD2153	Apparel Production 2	2	3
DAD2154	Advanced Draping	2	3
DAD3127	Quality Assurance in Textiles & Apparel	3	3
DAD3157	Apparel Production 3	3	3
DAD3158	Tailoring	3	3
Retail & Visual Mercha	andising Option		
DIA1202	Media Techniques & Presentation	1	3
DIA1220	Space Planning	1	3
DPS1003	Brand Building Strategies	1	3
DAD2116	Advanced CAD	2	3
DAD2142	Fashion Purchasing Management	2	3
DAD2155	Visual Merchandising Project 1	2	6
DAD2156	Visual Merchandising Project 2	2	6
DAD3159	Retail Project	3	3
DAD3160	Events Management	3	3
DIA3218	Retail Design	3	3

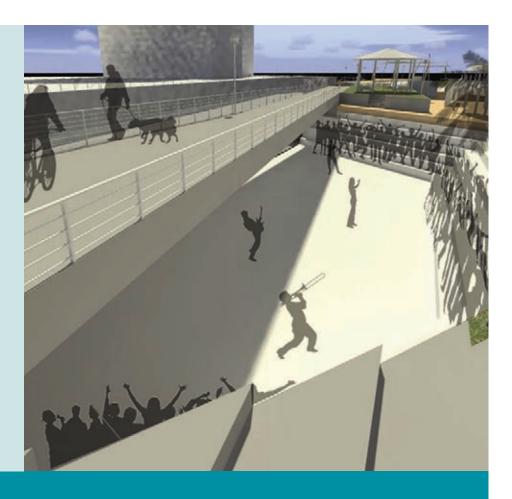
Students will be required to select and undertake three subjects from the list below:

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DIA1221	Calarin 0 Limbs	1	2
DIA1221	Colour & Light	l	3
DIM1307	Multimedia Fundamentals	1	3
DMV1601	Creative Storytelling	1	3
DPD1405	Model-Making	1	3
DPS1002	Marketing for Designers	1	3
DVC1560	Visual Presentation Essentials	1	3
DPS2005	Consumer Lifestyle Research	2	3
DPS3007	Design Academic Paper	3	3

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

environment design



"This course addresses the key issues of environmental sustainability through the design and its implementation of landscapes in the tropics. This is a niche area which is essential for the further growth and development of the landscape industry in Singapore and in the region."

P Teva Raj Director, Industry Division National Parks Board You are someone who lives in a world where a comfortable and designed lifestyle has become more a necessity than a luxury. You are an out-and-moving person who believes that our landscapes and open public spaces can actually be so much better designed. You have the passion and determination to create a better environment for all of us to live in. We have the ideal course for you.

This course crosses over several subject disciplines to cover elements of landscape architecture, urban planning, architecture and environmental technologies. It deals with the design and execution of external space like civic plazas and neighbourhood centres, focusing mainly on quality design for the environment which has become a major issue in developing and developed nations. You will be plugged into the latest developments in urban Singapore, exploring the aesthetics of creating urban spaces, combined with the knowledge of natural and technical sciences. All this will equip you with critical skills to create exciting urban environments that are beautiful, capable of uplifting the spirit of the users, easily maintainable, ecologically-friendly and economically-viable.

This course will have you engaging in real, "live" projects to escalate your personal learning and to enhance realism. Also, our project-based approach will further develop skills such as decision-making, critical thinking, creativity, problem-solving and innovation. You'll love what we have in store for you!

CAREER OPPORTUNITIES

When you graduate, you can find exciting careers in companies dealing with urban planning, landscape architecture, architecture, horticulture and parks management consultancies. Or, after acquiring several years of working experience, you may be able to achieve a designer's ultimate dream of establishing your own design practice, offering a range of design services to local and regional clients.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for creativity and design may apply through the Joint Polytechnic Special admission Exercise (JPSAE). Short-listed candidates are usually required to attend an interview to which they should bring samples/portfolios of their work in art and design exercises or other media of expression that show evidence of creativity and imagination. They may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

Any three other subjects, excluding CCA

Grades 1 - 7

Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art/ Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants who have partial or complete Colour Appreciation Deficiency should not apply for this course.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 90 credit units
Elective Subjects : min 9 credit units
Cross-Disciplinary Subjects : min 9 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCS1013	Communicating Design Ideas	1	3
GBA1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GBA1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DED1801	EVD Project 1	1	6
DED1803	Environmental Elements	1	3
DIA1204	Digital Architectural Drafting	1	3
DIA1219	Form Exploration	1	3
DIA1226	Material & Finishes	1	3
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DPS1018	Design History & Culture	1	3
DRH1701	Architectural Drawings	1	3
DED2804	Theory of Landscape Design	2	3
DED2805	Tropical Horticulture	2	3
DED2806	EVD Project 2	2	6
DED2808	EVD Project 3	2	6
DIA2205	Architectural Design Theory	2	3
DED2809	Theory of Urban Design	2	3
DED2810	Environmental Control	2	3
DED3811	Construction Technology	3	3
DED3812	EVD Project 4	3	9
DED3813	Eco Design	3	3
DMP3015	Major Project: EVD	3	9
DRH3708	Digital Modelling	3	3
DED3710	Professional Practice	3	3

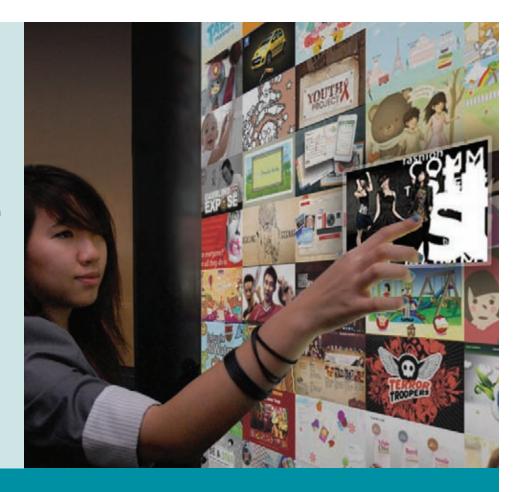
Students will be required to select and undertake three subjects from the list below:

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1149	Textiles Manipulation & Design	1	3
DIA1221	Colour & Light	1	3
DIM1307	Multimedia Fundamentals	1	3
DMV1601	Creative Storytelling	1	3
DPD1405	Model-Making	1	3
DPS1002	Marketing for Designers	1	3
DPS1003	Brand Building Strategies	1	3
DVC1560	Visual Presentation Essentials	1	3
DPS2005	Consumer Lifestyle Research	2	3
DPS3007	Design Academic Paper	3	3

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

interactive media design



"We hand-selected students from this School for their state-of-the-art training and impressive skills. This industry demands a constantly evolving skill set, and we are excited to integrate such innovative talent into our global network. We are happy to have the Interactive Media Design students become part of Y&R and Wunderman's creative and digital production teams in Hong Kong, Shanghai, Singapore and New York, serving some of the world's best known brands - the likes of Microsoft, Nokia and Citi."

Bill Manfredi Executive Vice President Global Talent Management Wunderman/Y&R Websites, blogs, online shops, mobile games and entertainment, there is so much to see and do in this age of new media. If you are keen to breathe life into your ideas and make them come alive through compelling graphics, typography and intuitive interaction, this may just be the course for you.

Here in the Interactive Media Design course, you learn to design more than just web pages. We give you the right foundation in creative thinking, graphic design and user interfaces for you to design stunning visuals. You will learn to be versatile in developing eye-catching projects for web and print. You will also learn to be innovative and creative with various platforms like touch screens and mobile devices, offering creative solutions in the graphic design and digital advertising fields. Your work will influence the way we live, work and play.

Learning goes beyond the classroom. There will be field trips, visits to exhibitions that highlight the latest innovations in interactive design as well as overseas study trips. To give you a well-rounded outlook of the design industry, our Student Internship Programme will equip you with invaluable real-world working experiences and professional design practices in Singapore or abroad.

CAREER OPPORTUNITIES

As an Interactive Media Design graduate, interesting careers that await you include interactive media designers, advertising creatives, information architects, content developers, interface designers and visual communicators.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for

creativity and design may apply through the Joint Polytechnic Special Admission Exercise (JPSAE). Short-listed candidates are usually required to attend an interview to which they should bring samples/portfolios of their work in art and design exercises or other media of expression that show evidence of creativity and imagination. They may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art / Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants who have partial or complete Colour Appreciation Deficiency should not apply for this course.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 90 credit units
Elective Subjects : min 9 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCC1012	Communication Desired Ideas	1	2
DCS1013	Communicating Design Ideas	1	3
GBA1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GBA1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DIM1336	Applied Graphic Design	1	3
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DIM1345	Ideation	1	3
DIM1358	Multimedia Essentials	1	3
DIM1360	Project 1: IMD	1	6
DIM1364	Applied Graphic Design 2	1	3
DMV1602	Digital Media Fundamentals	1	3
DPS1018	Design History & Culture	1	3
DVC1506	Typography	1	3
DVC1541	Fundamentals of Digital Photography	1	3
CID2Z01	Fundamentals of Interactive Multimedia*	2	3
CID2Z02	Interactive Application Development*	2	3
DIM2337	Elements of Multimedia	2	3
DIM2339	Interface Design 1	2	3
DIM2347	Interface Design 2	2	3
DIM2359	Fundamentals of Interactive Authoring	2	3
DIM2361	Project 2: IMD	2	6
DIM2362	Project 3: IMD	2	6
DIM3357	Designing for Mobile Devices	3	3
DIM3363	Project 4: IMD	3	6
DIM3365	Interaction Design	3	3
DMP3010	Major Project: IMD	3	9

^{*}Subjects offered by the School of Informatics & IT.

Students will be required to select and undertake three subjects from the list below:

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1149	Textiles Manipulation & Design	1	3
DIA1221	Colour & Light	1	3
DMV1601	Creative Storytelling	1	3
DPD1405	Model-Making	1	3
DPS1002	Marketing for Designers	1	3
DPS1003	Brand Building Strategies	1	3
DVC1560	Visual Presentation Essentials	1	3
DPS2005	Consumer Lifestyle Research	2	3
DPS3007	Design Academic Paper	3	3

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

interior architecture &design



"This School has made very good progress in terms of the final-year students' substance, design philosophy and concept, graphic and 3D presentation etc. It is also a good reflection on the teams of course managers, tutors, lecturers, school management staff and those who are involved in one way or another. It is a dynamic, creative and progressive School which I am sure will go even further from here."

Joseph Lau Tse Kit Managing Director Laud Architects Private Limited You buy stacks of magazines on interior architecture designs. You have many creative and exciting design ideas, and love planning the spaces you live, play and work in – whether it is your living room, your neighbourhood library, your bus interchange or your favourite hangout. You look at private and public spaces and think of a dozen ways to improve the environment for the users. We've got a great course that will transform your aspirations into a profession.

You will learn the use of space and its elements within the shells and structures of buildings. And by space, we really mean anywhere that people live and work - offices, cinemas, homes for the elderly, museums, schools, etc. You will learn how to best balance function and appeal in the usage of any given space. Not only should your designed space look good, it also needs to function efficiently. Through your many hands-on, problem-based creative projects, you will learn about colours, materials, lighting, media, shapes and forms. You will use these and other tools to shape a specific space while considering the requirements of the project. The course will also hone your ability to communicate ideas through a wide range of presentation media, as very often in the real world, one has to work with a variety of clients with different needs.

If you are someone who enjoys thinking out of the box and conceptualising different approaches and uses of a stimulating and functional environment, this is the course for you.

CAREER OPPORTUNITIES

Armed with professional skills to provide interior design services for corporate exhibition, institutional and residential projects, graduates from our course can find careers as designers and consultants in interior design consultancies, design-related businesses or an architect's office. Or, you could easily land a job in event management, exhibition design, interior product design and in-house design for museums and galleries. Many graduates have also realised their dreams of starting their own design consultancies.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for creativity and design may apply through the Joint Polytechnic Special Admission Exercise (JPSAE). Short-listed candidates are required to attend an interview to which they should bring samples/portfolios of their work in art and design exercises or other media of expression that show evidence of creativity and imagination. You may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art / Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants who have partial or complete Colour Appreciation Deficiency should not apply for this course.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 90 credit units
Elective Subjects : min 9 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCS1013	Communicating Design Ideas	1	3
GBA1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GBA1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DIA1202	Media Techniques & Presentation	1	3
DIA1204	Digital Architectural Drafting	1	3
DIA1219	Form Exploration	1	3
DIA1220	Space Planning	1	3
DIA1221	Colour & Light	1	3
DIA1226	Materials & Finishes	1	3
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DPS1018	Design History & Culture	1	3
DIA2205	Architectural Design Theory	2	3
DIA2206	Digital Media Visualisation & Presentation	2	3
DIA2209	Environmental Technology	2	3
DIA2210	Interior Elements & Construction	2	3
DIA2211	Exhibition Studies	2	3
DIA2222	Portfolio Development	2	6
DIA2223	IAD Project 1	2	6
DIA2224	IAD Project 2	2	6
DIA3214	Digital Space Simulation & Techniques	3	3
DIA3216	Interior Design Practice	3	3
DIA3225	IAD Project 3	3	9
DIA3227	Conservation & Adaptive Reuse	3	3
DMP3013	Major Project: IAD	3	9

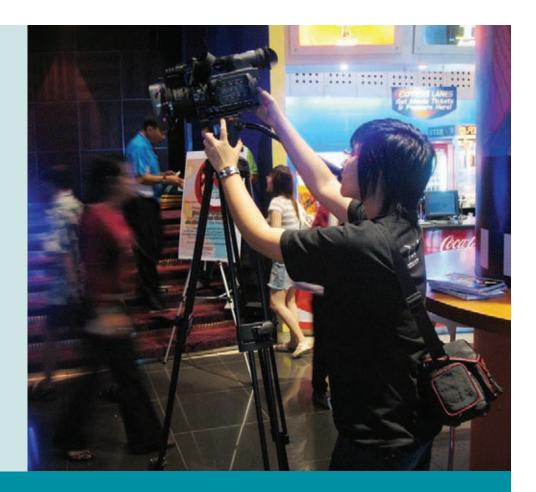
Students will be required to select and undertake three subjects from the list below:

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1149	Textiles Manipulation & Design	1	3
DIM1307	Multimedia Fundamentals	1	3
DMV1601	Creative Storytelling	1	3
DPD1405	Model-Making	1	3
DPS1002	Marketing for Designers	1	3
DPS1003	Brand Building Strategies	1	3
DVC1560	Visual Presentation Essentials	1	3
DPS2005	Consumer Lifestyle Research	2	3
DPS3007	Design Academic Paper	3	3

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

moving images



"Mix talented students with an accomplished and dedicated faculty and you get a dynamic film school. The best student work at Temasek Polytechnic is comparable to the best in other film schools in Europe and America."

Professor Mark Jonathan Harris Distinguished Professor School of Cinematic Arts University of Southern California and three-time Academy Award Winner Royston Tan shouldn't get too comfortable, you think. That's because you are feeling this itch to go one better than him. You critique every film you watch – be it live motion or animation – and you know you can do better than what you see. Not only that. You have a passionate love affair with your battered old handycam, but lament the lack of top-end facilities to do a top notch job. Well, this is the place where your prizewinning video or animation can materialise. And it's a pretty cool place to be too.

Our course offers you the environment, knowledge and technical skills to be a professional, and still lets you own your creative voice. How many other vocations out there are this generous?

We will impart the essential skills in content creation, conceptualisation, technical knowledge and skills and professional practice in a world-class learning environment conducive for nurturing industry-ready professionals for the vibrant media industry. You will be among the first in the region to go HD (high definition) with the use of high-end equipment from cameras down to post production suites. With mega industry partners working in tandem with us, you can rest assured knowing you'll receive a quality education that is on par with the best in the world.

The course offers options in Animation or Video. In Animation, you will learn more about design and the production aspects of 2D and 3D animation. In Video, you will acquire production and editing skills for both video and broadcast media. For both, you will be constantly exposed to client-based projects that will equip you with real-world working experience. You sharpen your competitive edge by participating in international and local competitions, while the Student Internship Programme increases your exposure to professional practices, in Singapore and overseas.

CAREER OPPORTUNITIES

All ready for your close-up? Your moving images skills will enable you to have challenging and rewarding careers in the growing film and media industries, not only here in Singapore, but internationally. You might just be the next big name 2D/3D animator, video and broadcast producer/director, digital post-production editor, or commercial producer/director.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for creativity and design may apply through the Joint Polytechnic Special Admission Exercise (JPSAE). Short-listed candidates are required to attend an interview with portfolios of their works that comprise design exercises/ projects or other media of expression that show evidence of creativity and imagination. They may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art/ Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants who have partial or complete Colour Appreciation Deficiency should not apply for this course.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 42 credit units
Option Subjects : 60 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 131 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCS1013	Communication Designal Ideas	1	2
GBA1001	Communicating Design Ideas Applied Principles for Effective Living 1 (APEL 1)	1	3 1
GBA1001	Applied Principles for Effective Living 1 (APEL 1) Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

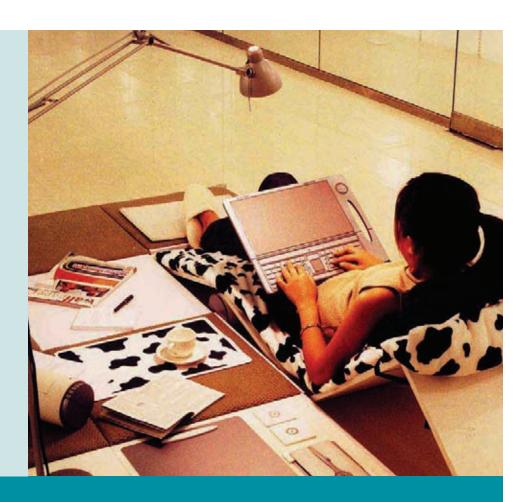
SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DIM1345	Ideation	1	3
DPS1018	Design History & Culture	1	3
DVC1541	Fundamentals of Digital Photography	1	3
DMV1601	Creative Storytelling	1	3
DMV1602	Digital Media Fundamentals	1	3
DMV1604	Camera & Lighting	1	3
DMV2609	Scriptwriting Essentials	2	3
DMV3621	Motion Graphics	3	3
DMP3009	Major Project: MOI	3	9

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Animation Option			
DMV1605	2D Animation Fundamentals	1	3
DMV1606	3D Animation Fundamentals	1	3
DMV1607	Animation Project 1	1	6
DMV3631	Drawing for Animation	3	3
DMV3632	Character Design & Animation	3	3
DMV2610	Film Language	2	3
DMV2637	Storyboarding	2	3
DMV2638	2D Animation Techniques	2	3
DMV2639	3D Animation Techniques	2	3
DMV2640	Advanced Digital Media	2	3
DMV2641	Acting for Animation	2	3
DMV2642	Visual Development & Animation	2	3
DMV2643	Animation Production	2	3
DMV2649	Animation Project 2	2	6
DMV3634	Advanced Animation	3	3
DMV3638	Audio for Animation	3	3
DMV3641	Animation Project 3	3	6
Video Option			
DMV1608	Video Project 1	1	6
DMV2606	Audio 1	2	3
DMV2610	Film Language	2	3
DMV2611	Video Editing	2	3
DMV2612	Audio 2	2	3
DMV2644	Project Pitching	2	3
DMV2645	Production Planning & Management	2	3
DMV2646	Advanced Editing	2	3
DMV2647	Directing	2	3
DMV2648	Cinematography	2	3
DMV2650	Video Project 2	2	6
DMV2651	Video Project 3	2	6
DMV3626	Screen Writing	3	3
DMV3639	Production Design	3	3
DMV3640	Studio Production	3	3
DMV3642	Video Project 4	3	6

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

&industrial design



"The School has continued to stay relevant by producing creative thinkers, not just designers, and is cultivating a unique attitude towards design, not just skills and knowledge of design. Design thought leadership will be critical in the coming years for the graduates and the School."

Low Cheaw Hwei Senior Design Director Philips Electronics Singapore Pte Ltd You see design in the most surprising or most unexpected of places: a coffee mug that is emotionally expressive; a life-saving device for drowning swimmers; and an unorthodox chair-cum-coffee table. In fact, the three products just mentioned are all international award-winning designs from our students. And as for you, you could very well be our next award-winning product designer – if you are enrolled into the course.

The course teaches and hones design specialists to design specific products and services that enrich our lives. If you have a desire to create a teapot that wouldn't dribble, or an MP4 player for older folks that is more age-friendly, or simply a bicycle for the physically-challenged – this course is just right for you.

Here, you will get to understand humancentred behaviours, wants and needs, and you will apply this knowledge to your creative design solutions. The course also gives you a better understanding and knowledge of engineering principles, human factors/ ergonomics, aesthetics, industrial materials and processes and digital computer-aided design. You will be encouraged to pit your skills against others in exciting local and international competitions, as well as to participate in industry-initiated projects. This course prepares you for the dynamically creative profession where the boundaries and definitions are constantly challenged. There are new and unlimited opportunities in the profession and our product and industrial design course will prepare you well to meet these dynamic challenges in the creative industry.

CAREER OPPORTUNITIES

Our graduates are simply needed everywhere. In diverse fields such as consumer electronics, medical products, entertainment design (special effects, set design, concept design, model/prop design), furniture design, packaging design, transportation design, product merchandising, object/craft design, advertising and environmental design including building interiors and signage. Many of our graduates have also started their own successful design or design related studios and enterprises.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for creativity and design may apply through the Joint Polytechnic Special Admission Exercise (JPSAE). Short-listed candidates are usually required to attend an interview to which they should bring samples/portfolios of their work in art and design exercises or other media of expression that show evidence of creativity and imagination. They may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art / Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants must ensure that they do not suffer from complete Colour Appreciation Deficiency. Applicants who do not satisfy the pre-requisite may not be accepted into the course. For safety reasons, applicants must also ensure that they do not suffer from medical conditions such as epilepsy or hearing impairment.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 90 credit units
Elective Subjects : min 9 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCS1013	Communicating Design Ideas	1	2
	3 3	'	3
GBA1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GBA1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DPD1401	Human Centred Design	1	3
DPD1402	Perspective & Freehand Drawing	1	3
DPD1404	Design Methodology	1	3
DPD1405	Model-Making	1	3
DPD1406	Materials & Processes	1	3
DPD1407	Engineering Drawing	1	3
DPS1018	Design History & Culture	1	3
DPD2408	Cultural Anthropology	2	3
DPD2409	Product Visualisation	2	3
DPD2412	Product Engineering Principles	2	3
DPD2413	CAID 1	2	3
DPD2419	PID Project 1	2	6
DPD2420	PID Project 2	2	6
DMP3011	Major Project: PID	3	9
DPD3415	CAID 2	3	3
DPD3416	Product Prototyping	3	3
DPD3417	The Business of Design	3	3
DPD3418	Advanced Product Design	3	9
DPD3421	PID Project 3	3	6
DPS3007	Design Academic Paper	3	3

Students will be required to select and undertake three subjects from the list below:

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1149	Textiles Manipulation & Design	1	3
DIA1221	Colour & Light	1	3
DIM1307	Multimedia Fundamentals	1	3
DMV1601	Creative Storytelling	1	3
DPS1002	Marketing for Designers	1	3
DPS1003	Brand Building Strategies	1	3
DVC1560	Visual Presentation Essentials	1	3
DPS2005	Consumer Lifestyle Research	2	3

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

retail &hospitality design



"This course is in line with the emerging demands of the building industry and responds to increasing specialised needs of the design professionals in the interior design sector."

Derek MacKenzie Partner Designphase Whether it is in a department store, or at a hotel or restaurant, you are always seeing spaces that can be better utilised, or complaining that the layout and the displays can be better executed. Why can't we do it like they do in London, New York or Paris? Well, maybe its time to put your career where your mouth is, and dive into a field of study that is just right in your area of interest!

Whether it is a swanky boutique, a posh resort or hotel, snazzy restaurant or a happening nightspot, this course will provide you with the professionally-driven skills to design these spaces. You will learn about spatial design, communication graphics, visual merchandising and environmental branding. You will also research emerging lifestyles, culture and the latest concepts in design.

To do all that, you must have a keen sense of observation; the determination to conduct accurate and meaningful research, probe and analyse. We will groom your ability to communicate design ideas and concepts within an interior environment in areas related to retail and hospitality. These include F&B, leisure, and entertainment-related spaces.

CAREER OPPORTUNITIES

Upon graduation, you will have the employment and skill profile to step confidently into the retail and hospitality design industry. You will be able to work with retail houses, shopping malls, hotels, resorts, entertainment centres, food and beverage outlets, etc. Or you may even choose to work in design firms specialising in retail and hospitality projects. After acquiring working experience, you can even establish a design practice offering a range of design services to clients locally and regionally.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for creativity and design may apply through the Joint Polytechnic Special Admission Exercise (JPSAE). Short-listed candidates are usually required to attend an interview to which they should bring samples/ portfolios of their work in art and design exercises or other media of expression that show evidence of creativity and imagination. They may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants who have partial or complete Colour Appreciation Deficiency should not apply for this course.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 90 credit units
Elective Subjects : min 9 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCS1013	Communicating Design Ideas	1	3
GBA1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GBA1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1104	Introduction to Visual Merchandising	1	3
DIA1204	Digital Architectural Drafting	1	3
DIA1219	Form Exploration	1	3
DIA1226	Material & Finishes	1	3
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DPS1018	Design History & Culture	1	3
DRH1701	Architectural Drawing	1	3
DRH1702	RHD Project 1	1	6
DRH1703	Architectural Rendering	1	3
DIA2205	Architectural Design Theory	2	3
DIA2209	Environmental Technology	2	3
DIA2210	Interior Elements & Construction	2	3
DRH2705	RHD Project 2	2	6
DRH2706	RHD Project 3	2	6
DRH2707	Communication Graphics	2	3
DIA3216	Interior Design Practice	3	3
DMP3016	RHD Major Project	3	9
DRH3708	Digital Modelling	3	3
DRH3709	RH Planning & Design	3	3
DRH3711	Consumer Psychology	3	3
DRH3712	RHD Project 4	3	9

Students will be required to select and undertake three subjects from the list below:

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1149	Textiles Manipulation & Design	1	3
DIA1221	Colour & Light	1	3
DIM1307	Multimedia Fundamentals	1	3
DMV1601	Creative Storytelling	1	3
DPD1405	Model-Making	1	3
DPS1002	Marketing for Designers	1	3
DPS1003	Brand Building Strategies	1	3
DVC1560	Visual Presentation Essentials	1	3
DPS2005	Consumer Lifestyle Research	2	3
DPS3007	Design Academic Paper	3	3

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

visual communication



"Compared to students at my home institution and the creative work I have seen in comparable courses in Canada, Germany and many other countries, the overall performance is at least equal to, if not better than, other institutions I have observed in my 30-plus years of teaching."

Hanno Ehses Professor of Design Director MDes School of Graduate Studies NSCAD University, Canada Have you ever looked at an advertisement, a photograph or an illustration and told yourself that you could have done it better? If you've ever wondered if you'd be great at designing print or TV ads, packaging, typography, digital media and other print work, well, maybe you should stop wondering and explore – for real – our course. It's for people who are different: out-of-the-box thinkers who dare go against the grain to make their passion for design an essential part of their lives.

You would like to be a professional in the exciting and fast-paced creative industry. You love graphic design, advertising, photography and illustration. You look forward to be taught by professionals who are both experienced and passionate about their work and their specialisations. You welcome being immersed in a creative environment that is awash with colours, typography, images and messages that stir your passion towards design.

Here in Visual Communication, you will encounter the birth of creative concepts, taking them all the way through the processes of refinement, implementation and presentation. You will master the fundamental skills and knowledge relating to creative thinking, drawing, digital media, graphic design and design studies. You will gain an intellectual understanding of visual information and messages and you will learn how to manage, and turn these abilities and knowledge into memorable and effective solutions. Above all, you will be constantly challenged to think creatively and be encouraged to truly innovate.

Our well-managed Student Internship Programme gives you invaluable hands-on industry exposure. You will also experience study trips, industry visits, workshops and seminars that will enhance your learning and provide a holistic perspective of the design profession.

CAREER OPPORTUNITIES

You are going to be faced with an array of possible career opportunities as you take your first steps into the buzzing, adrenalin-driven world of advertising, graphic design, branding, photography and multimedia agencies. And yes, many of our graduates have also successfully founded their own studios and agencies. How cool is that!

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

SELECTION PROCEDURE

All applications meeting our minimum entry requirements are considered. Candidates with good O Level results may apply via the Joint Admissions Exercise (JAE). Candidates with good portfolios and strong inclination for creativity and design may apply through the Joint Polytechnic Special Admission Exercise (JPSAE). Short-listed candidates are usually required to attend an interview to which they should bring samples/portfolios of their work in art and design exercises or other media of expression that show evidence of creativity and imagination. They may also show certificates of completed courses and letters of recommendation from employers. Other qualities like commitment, motivation and passion for art and design are most favourably considered. The process seeks to ascertain your aptitude, attitude, knowledge and potential for the course.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

Applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Art/ Art & Design, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Higher Art, Human & Social Biology, Integrated Science, Media Studies (English), Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants who have partial or complete Colour Appreciation Deficiency should not apply for this course.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 20 credit units

Diploma Subjects

Core Subjects : 75 credit units
Option Subject : 15 credit units
Elective Subjects : min 9 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 128 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DCS1013	Communicating Design Ideas	1	2
	Communicating Design Ideas	· ·	3
GBA1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GBA1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GBA1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
DCS2014	Professional Communication for Design	2	3
DSI2019	Student Internship Programme	2	8
DCS3016	Communicating Design Arguments	3	3

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DIM1342	Drawing Essentials	1	3
DIM1343	2D Art Fundamentals	1	3
DIM1344	3D Art Fundamentals	1	3
DIM1345	Ideation	1	3
DPS1002	Marketing for Designers	1	3
DPS1018	Design History & Culture	1	3
DVC1509	Digital Essentials	1	3
DVC1542	Photography	1	3
DVC1543	Typography & Layout	1	3
DVC1550	History of Graphic Design	1	3
DVC1551	Applied Illustration	1	3
DVC1560	Visual Presentation Essentials	1	3
DVC2514	Advertising	2	3
DVC2527	Prepress Technology	2	3
DVC2528	Pixel Collage	2	3
DVC2545	Packaging Forms & Graphics	2	3
DVC2546	Integrated Project	2	6
DVC2547	Web Design	2	3
DVC2553	Studio Lighting	2	3
DMP3014	Major Project: VSC	3	9
DVC3532	Advertising Campaign	3	3
DVC3534	Publication Design	3	3

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Graphic Design Option	n		
DVC2518	Information Design	2	3
DVC2520	Kinetic Typography	2	3
DVC3536	Corporate Identity	3	3
DVC3548	Brand Packaging	3	3
DVC3555	New Media Design	3	3
Illustration Option			
DVC2552	Expressive Illustration	2	3
DVC2554	Book Illustration	2	3
DVC3556	Digital Illustration	3	3
DVC3557	Advanced Illustration	3	3
DVC3558	3D Illustration	3	3
Photography Option			
DVC2521	Product & Advertising Photography	2	3
DVC2561	Alternative Photographic Techniques	2	3
DVC3559	Fashion Imaging	3	3
DVC3562	Narrative Photography	3	3
DVC3563	Experimental Digital Photography	3	3

Diploma Subjects - Elective Subjects

Students will be required to select and undertake three subjects from the list below:

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DAD1149	Textiles Manipulation & Design	1	3
DIA1221	Colour & Light	1	3
DIM1307	Multimedia Fundamentals	1	3
DMV1601	Creative Storytelling	1	3
DPD1405	Model-Making	1	3
DPS1003	Brand Building Strategies	1	3
DPS2005	Consumer Lifestyle Research	2	3
DPS3007	Design Academic Paper	3	3

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

Subject Synopses

DAD1101 HISTORY OF COSTUMES

This subject introduces you to the history of Western costumes and fashion from ancient Egyptian to the 21st century. You will explore major art, cultural and social movements which have made significant impact on the evolution of costumes and accessories through the ages.

DAD1102 FASHION MERCHANDISING

This subject covers the characteristics and systems of the apparel industry – the importance of the consumer's influence over trend and fashion prediction, the process from the design concept to the consumer, the apparel markets and business aspects, as well as careers in the apparel industry.

DAD1104 INTRODUCTION TO VISUAL MERCHANDISING

This subject covers the principles of window and floor display situations, and the techniques involved in catalogue and storyboard layout, with close references to colour, graphic principles and fashion retail trends.

DAD1140 FASHION RETAIL MANAGEMENT

This subject guides you in understanding the dynamics of the consumer marketplace and fundamental concepts and issues faced by retailers such as store ownership, merchandise mix, customer target, locality, promotions, etc. You will also be introduced to the several operational aspects of operation management such as store format and size, space allocation, personnel utilisation, store maintenance, inventory management and store security.

DAD1148 TEXTILES FUNDAMENTALS

This subject gives a basic understanding of fibres and yarn in the context of textiles formation. You will be taught the fundamentals of knits and weaves, and to identify fabrics by names through visual identification and their intrinsic characteristics. Your understanding of textiles will encompass production processes, practices and new developments in the industry.

DAD1149 TEXTILES MANIPULATION & DESIGN

This subject will bring you to the next level of textiles and surface design. You will carry out your ideas through intermediate design work and find personal ways of designing on paper and fabric. The print shop will be heavily used in exploring the dynamics of pattern through painting, silkscreen printing and dyeing, exploring lines, spaces, shapes, textures, colours on paper and fabric. The use of mixed media together with all aspects of visual research will be demonstrated in sketchbooks, croquis, through to the making of the final product.

DAD1150 FASHION ILLUSTRATION & PRODUCTION DRAWING

This subject provides you with the skills required to visually present your apparel design ideas to the apparel industry. Fashion illustration will allow the visual expression of fashion design ideas on paper, using idealised fashion figures.

DAD1151 APPAREL PRODUCTION 1

This subject introduces you to the fundamentals of flat pattern drafting as well as to the basic sewing processes.

DAD1152 BASIC DRAPING

This subject introduces basic draping skills as part of your training in apparel construction and production.

DAD2113 SOURCING & COSTING

This subject provides you with an introduction to understanding the global perspective of the textiles and apparel industry, as well as the costing structure of apparel. These are the essential tools for the designer or merchandiser to strategically source for materials and production in countries that have the comparative and competitive edge.

DAD2116 ADVANCED CAD

This subject offers a broader picture of some of the technological changes that have emerged in the world of apparel and textile. It provides you with a way of integrating this technology in the designing process. The importance of the development process, from concept to consumer, continues to surface in the subject as you explore the various designing software and programmes pertaining to apparel and textiles design, and visual merchandising.

DAD2122 APPAREL MANUFACTURING PROCESS

This subject covers the process of mass production in the apparel industry from preproduction planning to product completion. It relates to issues associated with the concepts of product performance and quality, and the functional organisation of apparel manufacturing firms. It also articulates the involvement of various professionals in product development up to the manufacturing stage and includes field trips to garment factories for you to gain some experience of the working environment in the industry.

DAD2138 BASIC CAM

This subject focuses on the application of CAD-Accumark software in marker making, gradation of sizes and modification of a basic block to required pattern pieces that relates to the production aspect of the apparel industry.

DAD2142 FASHION PURCHASING MANAGEMENT

This subject focuses on every aspect of buying and the roles played by the practitioners.

Operating figures such as Open-to-buy, Dollar Planning and Control, Mark ups/ Markdowns, Retail Pricing and Inventory Control are covered.

DAD2144 PATTERN GRADING

This subject provides a basic understanding, foundational skills and hands-on experience in the manual grading of a basic block to required pattern pieces that relates to the production aspect of the apparel industry.

DAD2147 APPAREL DESIGN PROJECTS

This subject provides you the opportunity to integrate the multiple interfaces of apparel design and production training in the development of different collections for the apparel industry. The process will include the conceptualising and production of two different lines of clothing.

DAD2153 APPAREL PRODUCTION 2

This subject builds on Apparel Production 1 in the progressive development of flat pattern drafting techniques and sewing skills. It will also build on your proficiency in operating more complex sewing machines required in the realisation of designs of two collarless tops in lightweight fabrics.

DAD2154 ADVANCED DRAPING

This subject covers the advanced level of draping to enable the execution of complex designs.

DAD2155 VISUAL MERCHANDISING PROJECT 1

This subject provides a platform for you to display design concepts and issues in the area of store planning and fixture design which are used for the visual presentation of products that will enhance sales opportunity in an exhibition or trade show environment.

DAD2156 VISUAL MERCHANDISING PROJECT 2

This subject provides a higher platform to adapt design concepts and issues in the areas of retail store planning and fixture design for visual merchandise presentation to generate optimum sales.

DAD3127 QUALITY ASSURANCE IN TEXTILE & APPAREL

This subject covers the principles of quality, the various quality concepts such as Just In Time, Kaizen, Reengineering, Benchmarking and Total Quality Management and the tools used in quality control and assurance. You will have practical lessons on statistical sampling in which you will do a visual garment inspection, a complete inspection report, and conduct tests on textiles and apparel using AATCC and ASTM standards or adapted versions. You will engage in active research and discussion of some common quality issues faced by the industry such as fabric skewing, fabric pilling, colour fastness failure, snaps failure, and wet garment processing.

DAD3157 APPAREL PRODUCTION 3

This subject integrates a sense of professionalism with the development of flat pattern drafting techniques and sewing processes in the interpretation and realisation of more complex designs.

DAD3158 TAILORING

This subject introduces you to the construction of women's jackets and pants suits using mass production methods. The entire process from drafting to sewing will be required to complete the assignments and project.

DAD3159 RETAIL PROJECT

This subject covers the setting up of a retail outlet as a project to better understand retail concepts and operation procedures. The participation of industry contacts through this project will better prepare you for the job market.

DAD3160 EVENTS MANAGEMENT

This subject introduces you to project management skills, negotiation, and other challenges. More than just a how-to guide, it also offers insights on communicating your goals and visions effectively to the audience so that every project is in line with brand or company objectives.

DCS1013 COMMUNICATING DESIGN IDEAS

A rich and sophisticated language repertoire is required for articulating and presenting design ideas. This subject explores the creative use of language features such as denotation, connotation, metaphors, tone and style in a variety of genres. It further analyses the discourse modes of description, narration and exposition as used in the design context. Next, it focuses on the application of these language features in written and oral presentations for expressing, examining and supporting design concepts in design critiques.

DCS2014 PROFESSIONAL COMMUNICATION FOR DESIGN

Effective written and oral communications play a critical role in advancing a design professional's career. Designers are expected to be persuasive in articulating their design ideas in order to secure design contracts and employment. This subject focuses on the use of persuasion in two broad areas of professional communication for designers: client relationship and career self-promotion.

DCS3016 COMMUNICATING DESIGN ARGUMENTS

The culmination of the design process is the communication of design solutions. This subject focuses on the argumentation process that leads to the articulation of informed, rational and creative design solutions. You will identify key issues in a client's brief, conduct research, analyse findings, define design directions and rationalise design solutions through written and oral presentations.

DED1801 ENVIRONMENT DESIGN PROJECT I

This exploratory project introduces the fundamentals in environmental design and allows you to exercise your creativity in the realm of design in relation to a selected small-scaled external environment. Issues like concept, form, composition and aesthetics are focused upon in this project. You are to produce an experiential urban landscape.

DED1803 ENVIRONMENTAL ELEMENTS

This subject introduces the various elements that need to be considered for the holistic design of the external environment. The topics include street furniture and urban elements, urban lighting and water feature designs. These topics will form the foundation necessary for Environment Design.

DED2804 THEORY OF LANDSCAPE DESIGN

This subject aims to provide understanding of landscape design in parks, built environment and open space in relation to the tropical climate. You will be introduced to how nature is integrated to the character of built form by the use of materials, scale, texture etc, with conscious process of managing, planning and physical changing of the landscape.

DED2805 TROPICAL HORTICULTURE

This subject provides understanding of the plants system, its form and habits. You will explore various garden designs and apply your learning in assignments which require you to demonstrate basic understanding of the relationship of plants and the tropical environment.

DED2806 ENVIRONMENT DESIGN PROJECT 2

This project focuses on site analysis and allows you to explore the responses to a selected site. It provides opportunity for you to be introduced to issues such as universal design, culture, identity, way-finding, etc. You are encouraged to think out of the box while incorporating basic and real issues.

DED2808 ENVIRONMENT DESIGN PROJECT 3

This project focuses on site analysis and allows you to explore the responses to a selected site. It will introduce environmental issues such as sustainability, recycling, comfort zones and energy conservation. Group research and analysis of case studies will be used as a learning tool.

DED2809 THEORY OF URBAN DESIGN

This subject provides the opportunities to learn and understand the design of urban spaces from square to sidewalks, through gardens and subway stations that offer quality of life, respect for the environment and aesthetic enjoyment. Urban design requires conceptual values and aims with profound effects on the social and cultural dynamics of our day-to-day environment.

DED2810 ENVIRONMENTAL CONTROL

This subject provides the opportunities to learn and understand the various basic scientific principles of environmental control of both internal and external aspects of buildings. It will touch on issues such as external and climatic effects; for example, humidity, condensation, comfort conditions, lighting, air movement, solar radiation and acoustics.

DED3710 PROFESSIONAL PRACTICE

You will learn about the professional practice of environmental design. You will be introduced to the relevant standards, codes, rules, regulations and bye-laws which govern the practice of environmental design.

You will be given the means to clearly understand proper procedures prevalent in the office or site environment. The subject will include exposing you to the different roles and responsibilities of members of the project team. You will be further equipped with knowledge to contribute towards efficient and successful office, design and project management. You will be made aware of prevalent contractual agreements and contractual obligations which will be part and parcel of your responsibilities in the course of a design project.

DED3811 CONSTRUCTION TECHNOLOGY

This subject introduces you to the technical application and combination of various materials to form built constructs in the external environment. You will also be taught in technical drawings, planning specifications and detailing where the designs would be customised to suit harsh external environments. In conjunction with the theories in detailing and tutorials, there will be handson assignments to enhance and translate classroom teaching into practice knowledge.

DED3812 ENVIRONMENT DESIGN PROJECT 4

This project focuses on the formulation of innovative and workable ideas to solve urban design issues such as high density living, conservation, image ability and revitalisation. You will be introduced to brief formulation in preparation for the Major Project.

DED3813 ECO DESIGN

This subject will introduce you to the basis of Eco design, design concepts that aid in the integration of the built form to the surroundings, and the identification of different aspects of Eco-Design. You will also be introduced to the new ecologically sound design ideas through case studies, and these are illustrated through understanding and application of Eco-design criteria.

The subject aims to equip you with the skills and knowledge to define key Eco-design concepts, examine and differentiate designs that implemented Eco-design concepts and apply these design concepts in assignments.

DIA1202 MEDIA TECHNIQUES & PRESENTATION

This subject introduces basic visualisation and presentation techniques for interior architecture and design. The subject covers basic methods of constructing geometric drawings, orthographic projections, perspective drawings and presentation techniques to effectively represent architectural design ideas, concepts and details.

DIA1204 DIGITAL ARCHITECTURAL DRAFTING

This subject introduces the fundamentals of Computer-Aided Drafting in generating architectural drawings. It emphasises interior/architectural conventions and documentation, as well as the fundamentals of architectural drawing.

DIA1219 FORM EXPLORATION

This subject focuses on the sculpting of the building form and its implications on interior space design. It addresses issues pertaining to spatial concepts, resolution of ge ometry and form-function as vehicles for the study of the built environment that leads to the development of spatial design vocabulary amongst students.

DIA1220 SPACE PLANNING

This subject focuses on understanding of space planning that sets the stage for effective interior environments. It addresses issues pertaining to anthropometry, ergonomics, behavioural science and design programming and provides a platform for exploring various techniques to creatively resolve challenges related to function and quality of human environments.

DIA1221 COLOUR & LIGHT

This subject covers the theory and application of colour and light to the built environment to create specific responses. It leads you to make considered judgments in the selection of colours, materials and texture moderated by effect of light, as an integral part of the design process.

DIA1226 MATERIAL & FINISHES

This subject focuses on the study of the range of materials commonly used in building interiors with emphasis on their appropriate selection based on functional and visual properties. The subject provides a platform for exploration of surface finishes as an essential component of interior architecture and design.

DIA1902 HUMAN ENVIRONMENT PLANNING

This subject deals with issues affecting human environment. It includes the fundamentals in planning environments to fit human characteristics and capabilities.

DIA 2205 ARCHITECTURAL DESIGN THEORY

This subject provides a review of the concepts and associated principal theories of design from the ancient to the modern era. This will then form the basis for a systematic approach to the evaluation of architectural and interior design through the process of investigation, critical observation, and analysis. These, in turn, provide a degree of explanation on theoretical issues that confront the interior design profession today.

DIA2206 DIGITAL MEDIA VISUALISATION & PRESENTATION

This subject introduces you to the use of the computer as a design tool in three-dimensional design creation and visualisation to effectively present ideas and concepts in the digital mode.

DIA2209 ENVIRONMENTAL TECHNOLOGY

This subject aims to develop visual understanding and familiarity with technological systems and advances that support environmental conditions in a built environment. It integrates the sensory requirement of interior spaces in terms of human comfort, safety and behavioural experiences to environmental support systems, through an investigation of the relationship between systems technology and interior environments.

DIA2210 INTERIOR ELEMENTS & CONSTRUCTION

This subject provides the basic understanding of the principles involved in the construction of interior space. It includes the application of general construction methods to the detailing of interior elements.

DIA2211 EXHIBITION STUDIES

This subject deals with the exhibition as an event. It provides an understanding of various approaches in developing concepts for exhibitions and event promotions.

DIA2222 PORTFOLIO DEVELOPMENT

This subject equips you with the knowledge and skills of developing design proposals into sufficiently prepared working drawings. It aims to help you achieve competency in building drawing techniques and detailing, and provide a platform for you to demonstrate competency in specifying materials and scheduling for contractual building work. A compilation of development drawings will form an appropriate portfolio for job applications.

DIA2223 INTERIOR ARCHITECTURE & DESIGN PROJECT 1

This subject serves as a platform to introduce you to design projects. Exploratory and experimental in nature, it encourages you to develop varying perspectives in design approaches and processes, encompassing design conceptualisation, visualisation and expression of a set theme.

DIA2224 INTERIOR ARCHITECTURE & DESIGN PROJECT 2

This subject introduces you to concept development as a seamless process of design from the inception of a design idea to the resolution of the design process. It focuses on the physical developmental evidences of the design process as the key to externalising conceptual thinking and development.

DIA3214 DIGITAL SPACE SIMULATION & TECHNIQUES

This subject explores the means and alternatives for design presentations using digital modes in the simulation of spatial and environmental reality. You will be exposed to computer software and hardware applications to effectively communicate design ideas and concepts.

DIA3216 INTERIOR DESIGN PRACTICE

This subject provides an understanding of the interior design profession as it relates to its management within the regulatory and legal framework of the practice. It equips you with general knowledge of regulations and legal guidelines.

DIA3218 RETAIL DESIGN

This subject introduces the basic principles and approaches to the design of spatial and physical elements in a retail interior, from conceptualisation of retail themes and images to the practical detailing of lighting, displays and fixtures. It explores the critical issues of retail design as they relate to the successful integration of design, commerce and consumer behaviour through the development and deployment of the appropriate visual language for the retail environment.

DIA3225 INTERIOR ARCHITECTURE & DESIGN PROJECT 3

This subject takes the issue-driven approach through which you will be given opportunities to explore issues pertaining to interior architecture through investigation and studies. You will also be required to generate design solutions to address the identified issue or environmental factors.

DIA3227 CONSERVATION & ADAPTIVE REUSE

This subject provides understanding of building conservation and adaptive reuse of old buildings. You will be exposed to various building conservation efforts and the techniques of conserving old buildings for new use. It focuses mainly on building conservation development in Singapore and the rules and regulations pertinent to building conservation adopted by the Urban Redevelopment Authority of Singapore (URA).

DIM1307 MULTIMEDIA FUNDAMENTALS

This subject introduces basic knowledge to students who are interested in web design or the design of interactive multimedia applications. You will learn the basics of designing interactive media for the Web using HTML editors and other interactive application software. It will provide you with an understanding of the various tools and underlying principles of multimedia and web design.

DIM1342 DRAWING ESSENTIALS

This subject introduces the basics of sketching and drawing techniques. A primary component of this module is to understand the importance of proportion in drawing and the effect of light and different tones it gives on different surfaces.

DIM1343 2D ART FUNDAMENTALS

This subject introduces the fundamentals of art through a variety of 2D techniques and media. The subject focuses on inculcating visual and observational skills through self expression to allow emotions to be reflected by way of visualisation and illustration.

DIM1344 3D ART FUNDAMENTALS

This subject introduces the fundamentals of art through a variety of 3D techniques and media. It focuses on inculcating visual and observational skills through the tactile qualities in texture and form by feeling and working with different 3D materials.

DIM1345 IDEATION

This subject introduces you to some idea generation, analysis and synthesis techniques within a problem-solving framework. Through these techniques, you will explore and develop fluidity of thought as well as an analytical mind. The subject also introduces visual literacy through which you develop your personal visual language to communicate a great variety of concepts. You will also develop and demonstrate your aesthetic awareness and design sensibility.

DIM1336 APPLIED GRAPHIC DESIGN

Application of basic graphic design principles is intrinsic to the creative process of interactive media design. This subject introduces you to the fundamental principles of graphic design. You will learn to integrate these design principles and elements to create effective communication. Emphasis is placed on assisting you towards creating the desired visual effects using relevant software for interactive media design.

DIM1358 MULTIMEDIA ESSENTIALS

This subject introduces the basics of designing interactive media for the Web. You will learn the basics of web authoring using HTML editors and other interactive application software. You will also learn how to prepare media for the Web, such as graphics, audio, video and other media formats. A foundation will be given for the understanding of basic programming and scripting techniques that can enhance the interactivity of web projects.

DIM1360 PROJECT 1: IMD

This is a project-based subject where you apply and consolidate your knowledge acquired from other subjects. Working individually, you will produce a visual composition and design piece that demonstrates a thorough understanding and application of ideation techniques as well as the integration of fundamental design elements and principles. You will develop an understanding of the design process, enhance your basic research skills and begin to recognise the importance of being a socially responsible designer. You are encouraged to develop a unique personal identity, design style, belief and philosophy.

DIM1364 APPLIED GRAPHIC DESIGN 2

This subject builds upon Applied Graphic Design and further develops your design methodology and conceptual thinking processes and skills. You will synthesise and employ advanced techniques to create appropriate visual imagery, illustration, typography, colour schemes, and layout to communicate complex ideas in an economical and effective manner. You will learn to connect with viewers beyond mere aesthetics to engage them at an emotional and intellectual level through the exploration of form, content, visual perception, visual hierarchy, meaning, and clarity of the message.

DIM2337 ELEMENTS OF MULTIMEDIA

This subject builds upon Multimedia Essentials. You will apply the basics of designing interactive media for the Web and learn the advanced techniques of web authoring using HTML editors and other interactive application software. You will also be able to prepare rich media for multimedia projects, such as video, audio, interactive menus and moving visuals. You will apply these elements together with advanced authoring techniques to enhance the interactivity of web projects.

DIM2339 INTERFACE DESIGN 1

This subject introduces the basic principles of graphical user interface (GUI) and user experience design. It focuses on the basic rules of visual information organisation and hierarchy, and explores the process of navigation on screen. It also examines the choice of appropriate styles and graphic treatment for the intended audience, and the use of conceptual models for creating appropriate user experience.

DIM 2347 INTERFACE DESIGN 2

This subject builds upon Interface Design 1. It develops and deepens your understanding of GUI and user experience design. It focuses on the user interface of content, applications and media delivered on different platforms, and explores related emerging technologies. It also examines different ways of user testing and the use of prototypes in the interface design process.

DIM2359 FUNDAMENTALS OF INTERACTIVE AUTHORING

This subject introduces the basics of designing dynamic scripting and the different application use to develop multimedia solutions. You will learn the web scripting language and other interactive application software that can enhance the interactivity of multimedia projects.

DIM2361 PROJECT 2: IMD

This subject takes the form of a project and enables you to apply and consolidate your knowledge acquired in other subjects. It allows you to work in teams and produce an interactive media project that culminates in organising an exhibition or multimedia installation. Through this subject, you will further develop your understanding of the design process, enhance your research skills and apply your understanding of the fundamental design principles.

DIM2362 PROJECT 3: IMD

This subject takes the form of a project and enables you to apply and consolidate your knowledge acquired in other subjects to produce an interactive multimedia project that demonstrates the application of advanced interactive scripting language and authoring techniques. It will allow you to produce highly interactive and user-centric multimedia projects by applying concepts and principles of advanced interactive design, integrating rich media elements to enhance user experience and increase interactivity, and implementing principles of dynamic interactive scripting and authoring.

DIM3357 DESIGNING FOR MOBILE DEVICES

This subject introduces the design of applications and interfaces for mobile devices. You will apply design principles to small-screen interfaces and develop application prototypes for mobile devices. You will be encouraged to analyse and anticipate trends in mobile devices and applications.

DIM3363 PROJECT 4: IMD

This subject takes the form of a project and enables you to apply and consolidate your knowledge acquired in other subjects to produce an interactive multimedia project. This project can be in various forms, such as an experimental installation, a new interface for a product prototype, or projects that are viable for educational, entertainment or commercial applications. You will analyse and evaluate present design styles and current prevailing technologies, formulate your own perspective, integrate and apply these observations to anticipate possible future design trends in your project.

DIM3365 INTERACTION DESIGN

This subject allows you to experiment and explore current or emerging trends in interaction design. You will be encouraged to explore and push boundaries using visual, audio and tactile interaction for the display of informative digital content on various mediums, such as websites, plasma/LCD displays and touchscreen/ interactive displays. These could also include two-dimensional or three-dimensional spaces for interaction.

DMP3009 MAJOR PROJECT: MOVING IMAGES

This subject takes the form of a final project. It allows you to propose one that showcases the abilities you have developed throughout the Moving Images course, reflecting your specialisation within the video or animation option. You will utilise ideation techniques to arrive at a project idea, develop your own scripts, storyboards, sound and time plans to support your project idea within presentations. You will be given freedom to develop your projects within a supervisory relationship with your lecturers. In addition to developing your project, you will document and reflect upon your project outcomes.

DMP3010 MAJOR PROJECT: INTERACTIVE MEDIA DESIGN

This subject takes the form of a final project where you will consolidate and apply knowledge and skills you have learnt to conduct a sustained and systematic investigation in an area of special interest, determined by you. You will be required to formulate, plan, manage and execute a substantial body of work that exemplifies creative independence, strong conceptual thinking and technical proficiency in the area you have chosen. In the process, you will gain practical exposure to professional studio practice and project planning and management issues; strengthen your selfconfidence; as well as grow in maturity as a designer. The desired outcome of this project is a production that is original, imaginative and comprehensive that meets or exceeds prevailing design industry expectations.

DMP3011 MAJOR PROJECT: PRODUCT & INDUSTRIAL DESIGN

This subject introduces you to a self-motivated project that includes a written thesis on the rationale, design research approach and personal design viewpoints, in a problembased approach. The design and development process will be systematically recorded in a journal which will evolve into a detailed thesis. It covers a wide spectrum of design issues from anthropological, social, cultural, market behaviour, human factors and technology in the upstream processes to the downstream production processes of CAD simulation, prototyping, product testing and user feedback.

DMP3012 MAJOR PROJECT: APPAREL DESIGN & MERCHANDISING

This project provides you with the opportunity to integrate the multiple aspects of the discipline of your choice i.e., Apparel Design & Merchandising or Retail & Visual Merchandising in a self-initiated project. You are to initiate, research, plan and execute an individual body of work showcasing conceptual thinking and proficiency in areas of their choice in greater depth. Through this project, you will gain an up-to-date working knowledge of professional practice and at the same time produce a well articulated, original and industry-ready portfolio which is reflective of your professional aptitude.

DMP3013 MAJOR PROJECT: INTERIOR ARCHITECTURE & DESIGN

This subject provides the framework for the organisation, management and coordination of a design process based on a self-initiated and comprehensive interior design project brief. The scope of the subject includes the inception and exploration of design ideas and concepts within a specific context, the investigative study, analysis and research into pertinent design issues and the resolution of the design process leading to an appropriate interior design outcome.

DMP3014 MAJOR PROJECT: VISUAL COMMUNICATION

This project provides the opportunity for you to apply previous knowledge and skills acquired in solving a self-initiated project. Employing one or more of the disciplines taught, you will initiate, plan and execute an individual body of work showing creative independence, strong conceptual thinking and proficiency in areas which you would like to pursue in greater depth. Through this project, you will gain an up-to-date working knowledge of professional practice and, at the same time, produce a well-articulated, original and industry-ready portfolio, which is reflective of your professional aptitude.

DMP3015 MAJOR PROJECT: ENVIRONMENT DESIGN

This subject focuses on the formulation of innovative and workable ideas to solve environment design issues in the context of landscape, special event & exhibition and public spaces. The scope of the subject will encompass the various phases of design from inception, exploration of design ideas and concepts, planning, design development, detailing and technical specifications.

DMP3016 MAJOR PROJECT: RETAIL & HOSPITALITY DESIGN

This subject provides the framework for you to experience a self-initiated and comprehensive interior design project related to the field of retail and hospitality design. The scope of the subject includes the inception and exploration of design ideas and concepts within a specific context.

DMV1601 CREATIVE STORYTELLING

This subject looks at how to express an idea through a story that an audience will find engaging. You will be introduced to elements such as story structure, character(s) and conflict to build your story from. You will also be exposed to the various tools of story development as well as the different ways stories can be told.

DMV1602 DIGITAL MEDIA FUNDAMENTALS

This subject introduces you to various aspects of working with digital media, such as types of file compression, fundamentals of digital audio-visual media, filtering and compositing of digital media.

DMV1604 CAMERA & LIGHTING

This is a basic subject in electronic cinematography foundation techniques. You will be taught the operational basics of camera and lighting equipment, exposure and lighting techniques, and visual composition. You will also learn the essential job descriptions and division of labour that an efficient film crew requires.

DMV1605 2D ANIMATION FUNDAMENTALS

This subject introduces you to the basic understanding of the Principles of Animation and tools for traditional animation. You will further practice drawing perspective, visualising moods, human and animal anatomy.

DMV1606 3D ANIMATION FUNDAMENTALS

This subject introduces you to the basic terminology, concepts and tools of 3D computer animation. Students will explore the application of Disney's 12 Principles of Animation within 3D computer animation production.

DMV1607 ANIMATION PROJECT 1

This subject takes the form of a project that allows you to demonstrate application of fundamental animation principles and basic 2D and 3D animation production techniques.

DMV1608 VIDEO PROJECT 1

This subject takes the form of a production project that allows you to apply and consolidate your academic and vocational knowledge to date, culminating in a video clip, based on a given script. You will practice your visual narration techniques, pre-production, production and post-production techniques and teamwork.

DMV2606 AUDIO 1

This subject introduces you to basic audio recording techniques, studio equipment setup, recording process, digital audio workstation and microphone techniques. Through these learning processes, you will acquire the vocabulary, basic studio recording skills, producing and mixing techniques.

DMV2609 SCRIPTWRITING ESSENTIALS

This subject gives an overview of scriptwriting for an audio-visual medium and how to design scripts for different video and television programme formats. It also provides an understanding of how to apply scriptwriting principles and skills in order to develop the script for a message or a story.

DMV2610 FILM LANGUAGE

This subject provides you with an understanding of the film structure as a medium of communication. You will be introduced to the narrative techniques of film and the design of the communicative language of the film form.

DMV2611 VIDEO EDITING

This subject introduces you to non-linear video editing with the principles and grammar of editing to be introduced and further developed. You will also practice and develop the skills-sets of an editor.

DMV2612 AUDIO 2

This subject introduces you to audio post production, a process of creating the soundtrack for any visual sequence. Both technical and creative aspects will be emphasised. Through these learning processes, you will acquire the skills necessary for the creation of a professional audio soundtrack.

DMV2637 STORYBOARDING

This subject provides the skills for you to translate concepts into storyboards for production and client presentation. It aims to hone your ability to visualise ideas into moving images for the industry, by guiding you in understanding the worth of your content.

DMV2638 2D ANIMATION TECHNIQUES

This subject develops your ability to visualise elements, movements and human mechanics. You will also practice drawing techniques using different traditional animation tools.

DMV2639 3D ANIMATION TECHNIQUES

This subject develops your understanding of modelling techniques, texturing and shading, lighting and rendering, rigging and character animation in the 3D Computer Animation context.

DMV2640 ADVANCED DIGITAL MEDIA

This subject develops your ability to work with and combine digital media. Advanced techniques in editing, compositing, colour grading and digital treatment of animation, video and audio materials are experienced.

DMV2641 ACTING FOR ANIMATION

This subject encourages you to use your own performance as reference material for 2D and 3D character animation. You will also learn how to direct actors in providing voice and reference material for animation.

DMV2642 VISUAL DEVELOPMENT & ANIMATION

This subject develops your ability to design and execute styling for backgrounds, characters and props featured in animation.

DMV2643 ANIMATION PRODUCTION

This subject develops skills and knowledge obtained in previous modules to enable students to produce complete animation pieces to a high quality. Students work in 2D traditional animation, 3D computer animation or a combination of both.

DMV2644 PROJECT PITCHING

This subject covers pitching techniques and teaches you how to sell or market your projects. You will learn how to prepare the basic budget and schedule documents, and creative documents such as a story outline and treatment, visual references and storyboards, animatics and trailers.

DMV2645 PRODUCTION PLANNING & MANAGEMENT

This subject teaches you the skills that are required in pre-production planning. They include budgeting, scheduling, location scouting and casting. You will also learn how to manage a production efficiently and timely, as well as put together the necessary documents after you have finished post-production.

DMV2646 ADVANCED EDITING

This subject offers an in-depth insight into the process of post-production. You will learn about media management during post, integrating projects across different platforms, creating advanced colour effects and compositing. The subject aims to equip you with advanced skills that editing professionals need to know with hands-on projects and technical and aesthetic lectures.

DMV2647 DIRECTING

This subject introduces the complex craft of directing a drama production. You will learn how to interpret the dramatic possibilities of a screenplay and translate it into a cinematic story.

DMV2648 CINEMATOGRAPHY

This subject builds on the skills acquired in the Camera & Lighting subject. You will learn advanced lighting theory and techniques, camera placement, camera angles, camera movement and lens choice, as the basis towards telling a good story.

DMV2649 ANIMATION PROJECT 2

This subject takes the form of a project that allows you to explore animation preproduction development and professional production requirements within 2D and 3D animation.

DMV2650 VIDEO PROJECT 2

This subject takes the form of a project to encourage your application of the various skills set such as scriptwriting and project management to the production of a video with non-fiction content. It aims to develop your ability to apply audio visual narrative techniques and integrate the knowledge acquired in other subjects to a video production.

DMV2651 VIDEO PROJECT 3

This subject takes the form of a project and allows you to fully utilise the understanding and abilities developed over the previous areas of the course to produce a project in a Fictional Narrative Form. You will define a film genre and utilise project planning and management skills to bring the project to completion. You will develop project management and research processes and strategies in relation to your option discipline.

DMV3621 MOTION GRAPHICS

This subject explores the production of broadcast motion graphic design. It focuses on animated motion graphic sequences incorporating graphic elements, structure and onscreen aesthetics for time-based media. The emphasis is placed on designing motion graphics that are both appealing and functional for the broadcast media. The subject develops skills in typography, compositing, colour correction, layering, type animation, masking, pacing, rhythm of edit and the integration of video and animation elements.

DMV3626 SCREEN WRITING

This subject introduces you to the craft of screen writing. It will provide you with an understanding of the principles of visual storytelling for the screen and the process of writing a screenplay.

DMV3631 DRAWING FOR ANIMATION

This subject develops your traditional animation drawing skills focusing on techniques for creating sequences of images with economy of line, appeal, drama, and effective staging.

DMV3632 CHARACTER DESIGN & ANIMATION

This subject introduces the design and animation of characters. You will focus on the connections between a character's back-story, personality, role within a narrative and the appearance and movement of the character.

DMV3634 ADVANCED ANIMATION

This subject provides a platform for you to engage in self-directed learning in one area of animation specialisation. You will be involved in concept development through research and encouraged to explore advanced techniques and processes in aspects of traditional or computer animation based on their own interests.

DMV3638 AUDIO FOR ANIMATION

This subject focuses on the enhancement of the visual aspects of animation through the effective use of audio in a storytelling context. You will learn voice and sound effect audio production techniques.

DMV3639 PRODUCTION DESIGN

This subject covers the essentials of Production Design in film making. You will also learn how to break down a script to identify its production design elements. You will attend practical workshops where you will acquire and produce the production design of a script and recreate the scene.

DMV3640 STUDIO PRODUCTION

This subject provides an understanding of the organisation and skills involved when producing a video programme in a multicamera production set-up. You will apply and develop your design and technical skills to direct and produce a programme segment in a controlled setting. These skills include producing and directing different programme formats, pre-production and production tasks, simultaneous camera direction and instantaneous vision mixing.

DMV3641 ANIMATION PROJECT 3

This subject exposes you to the research, preproduction, production and post-production requirements of a typical real world project.

DMV3642 VIDEO PROJECT 4

This subject takes the form of a project and allows you to fully utilise the understanding and abilities developed over all the previous areas of the course to produce a video of either the fictional narrative or non-fictional genre. You will define a video piece initially, and utilise your creative, technical and project planning and management skills to bring the project to completion.

DPD1401 HUMAN-CENTRED DESIGN

This subject is about designing for people and it gives a holistic overview of human factors as applied to design. It introduces the importance of understanding the complex web of factors involving the user in the process of design. These factors centre on the physical, cognitive, social and cultural considerations that influence the user's interaction with the surrounding environment and system.

DPD1402 PERSPECTIVE & FREEHAND DRAWING

This subject emphasises drawing through observation, using basic drawing media. It provides experiences gained from exploring and viewing the physical environment and development of the drawn image. The drawing sessions will generally be based on freehand drawing, placing special demands on seeing/perception (eyeballing), scale, composition and perspective.

DPD1404 DESIGN METHODOLOGY

This subject introduces the design process that forms the basic framework for all design projects. Through this process, the anatomy of a project will be revealed. Ways of understanding, exploring, generating, crafting and finally the way of presenting a product or product system will also be shown. Emphasis will be given to methods of generating innovative solutions to challenges or problems that may not even exist.

DPD1405 MODEL MAKING

This subject introduces the basic processing of wood, metal, plastics and safe operations with workshop tools and machinery. You will acquire a working knowledge of specific materials and competency in joining different materials together in the right methods of construction and finishing of 3D models.

DPD1406 MATERIALS & PROCESSES

This subject develops your understanding of materials, their characteristics, properties and fabrication techniques. You will learn production processing, jig making and component assembly, as well as how and what to specify on the finished models or prototypes.

DPD1407 ENGINEERING DRAWING

This subject emphasises the designer's approach on the layout of design solutions in a disciplined drawing format, which can be used by others to realise manufacturable products. You will learn to draw in orthographic, axonometric, oblique and isometric projections.

DPD2408 CULTURAL ANTHROPOLOGY

This subject covers behavioural and cultural studies that are fundamental to the understanding of the changing environment. You will acquire knowledge of a process that brings together a multitude of disciplines within design itself and other fields, mainly psychology, sociology, anthropology and ethnography.

DPD2409 PRODUCT VISUALISATION

This subject develops a range of presentation techniques and skills to produce strong and informative product design concepts, using a variety of art media and surfaces. You will experiment and try out different techniques, media and digital tools to effectively enhance and communicate the design ideas visually.

DPD2419 PRODUCT & INDUSTRIAL DESIGN PROJECT 1

This project looks at design methodology, with an emphasis on research, problem identification and analysis, and simple problem solving. Sketch ideas generated on paper will be translated into coloured renderings and general assembly drawings with the aid of maquettes and mockups, using a variety of media and workshop technologies. Issues of functionality, practicality and product semantics and aesthetics will be discussed and refined.

DPD2420 PRODUCT & INDUSTRIAL DESIGN PROJECT 2

This project emphasises the application and use of industrial processes to meet user needs so that manipulative and workshop skills are developed into an understanding of production processes. You will learn entrepreneurship, leadership, batch production, marketing and sale of your designs.

DPD2412 PRODUCT ENGINEERING PRINCIPLES

This subject deals with the understanding of product systems involving prime movers, input and output devices, and energy storage devices. You will be introduced to basic mechanical engineering, basic structural engineering and basic electrical and electronics engineering.

DPD2413 COMPUTER-AIDED INDUSTRIAL DESIGN 1

This subject introduces basic computer 3D modelling, material creation and rendering. You will be taught to create and evaluate concepts and ideas from 3D surface models, assign surface materials and produce still photorealistic images for presentation.

DPD3421 PRODUCT & INDUSTRIAL DESIGN PROJECT 3

This project introduces you to a professional level of work attitude and design standards on projects varying from large structures and systems to mass-produced consumer durables. You will have to demonstrate your ability to internalise current socio-economic issues and evolve self-motivated areas of design research that lead to initiation of design problemsetting. You will also need to evaluate and test your design solutions.

DPD3415 COMPUTER-AIDED INDUSTRIAL DESIGN 2

This subject enables you to ideate and generate concepts onscreen using the appropriate digital tools. You will further explore digital CAD modelling, 3D animation and general downstream practices.

DPD3416 PRODUCT PROTYPING

Rapid prototyping is fast becoming a standard industrial practice within the industrial design and manufacturing arena. This subject, product prototyping introduces you to basic 3D downstreaming and rapid prototyping. You will be taught to create and evaluate 3D surface models and produce physical highly-finished 3D prototypes.

DPD3417 THE BUSINESS OF DESIGN

This subject introduces the form and structure of various business organisations, financial and accounting issues, legal aspects (contractual agreements, design fees, taxes, trademarks, patents and copyrights), promotion, sales and the building of personal portfolio and credibility. It also gives a contextual understanding of the professional practice of design in an entrepreneurial environment.

DPD3418 ADVANCED PRODUCT DESIGN

This subject introduces you to a professional level of work attitude and design standards on projects varying from large structure/systems to mass-produced consumer durables. You will analyse current social-economic issues and evolve self-motivated design research that will lead to innovative and creative solutions. This subject adds to your accumulation of a professional portfolio for use when you seek commercial employment.

DPS1002 MARKETING FOR DESIGNERS

This subject provides an understanding of marketing principles typically adopted by businesses through a process of observation research. It raises your awareness of the makeup of the internal and external environment of a business, helping you relate the goals of the business to the opportunities and threats it faces.

DPS1003 BRAND BUILDING STRATEGIES

This subject introduces the make-up of a brand through multiple lenses, from the corporate, personal, social and cultural perspectives. Learning activities allow you to discuss how a brand comes to mean what it is today to consumers, and enables you to think about possible brand re-design directions for the future.

DPS1018 DESIGN HISTORY & CULTURE

This subject introduces cultural ideas and imageries corresponding to design movements in design history after the industrial revolution. Through the introduction of history and culture, you will develop an awareness and appreciation of culture and issues pertinent to the design field and gain a broader understanding of how design affects and is affected by the culture of human society.

DPS2005 CONSUMER LIFESTYLE RESEARCH

This subject provides you with qualitative research tools to explore and understand the lives of consumers from their perspective. You research real and virtual worlds exploring consumption practices, consumers' product and brand experiences, and emerging lifestyle trends.

DPS3007 DESIGN ACADEMIC PAPER

This subject provides an opportunity for you to conduct in-depth study into an area of personal interest or your area of design specialisation as preliminary investigation for your Major Project. It covers academic inquiry, argumentation and writing skills. You will write an academic paper and present your thesis. The subject is recommended for students who intend to pursue university studies.

DRH1701 ARCHITECTURAL DRAWING

This subject introduces the various visualisation techniques for architectural drawings. It covers basic methods of constructing geometric drawings, orthographic projections and perspective drawings necessary for communicating a successful design presentation.

DRH1702 RHD PROJECT I

This subject serves as a platform to introduce you to retail and hospitality design project. Exploratory and experimental in nature, it encourages you to develop varying perspectives in design approaches and processes, encompassing design conceptualisation, visualisation and expression of a set theme.

DRH2703 ARCHITECTURAL RENDERING

The subject introduces various rendering techniques for illustrating interior space design intent. As an integral part of the design process, the subject leads you to make considered judgments in the selection of appropriate rendering media to best visualise the design intent of all components that shape the interior space.

DRH2705 RHD PROJECT 2

This subject introduces you to concept development as a seamless process of design from the inception of a design idea to the resolution of the design process. The subject focuses on the physical developmental evidences of the design process as the key to externalising conceptual thinking and development in retail and hospitality design.

DRH2706 RHD PROJECT 3

This subject focuses on understanding of the retail and hospitality design profession and learning to apply areas related to branding, display, graphics/signages, lighting, space planning, consumer culture and trends, etc. You are required to generate design solutions to address the above.

DRH2707 COMMUNICATION GRAPHICS

This subject focuses on graphic design related to interior and exterior built environment. It is a creative science which integrates two and three-dimensional graphics into the built environment for functional and aesthetic purposes.

DRH3708 DIGITAL MODELLING

This subject focuses on the fundamentals of interior digital modelling applications to represent ideas and concepts in visualising 3D design creations. It provides you with an opportunity to explore the basics of 3D digital built environment design, develop an understanding of the software application and be familiar with the fundamentals of 3D design creation and visualisation.

DRH3709 RH PLANNING & DESIGN

This subject introduces the basic planning and design principles that relates to retail and hospitality specific spaces. Hotel and store planning concepts will be covered in the subject.

DRH3711 CONSUMER PSYCHOLOGY

This is the study of how people relate to the products and services that they purchase or use. This subject aims to provide retail and hospitality designers some valuable information from the understanding of consumer market, their thoughts and decision making processes, for design thinking.

DRH3712 RHD PROJECT 4

This subject focuses on the issue-driven approach. You will be given opportunities to explore issues pertaining to design in the realm of retail and hospitality though investigation and studies. You are also required to generate design solutions to address the identified issue or topic chosen.

DVC1501 FIGURE DRAWING

Within current contexts of visual studies, the representation of the human form goes beyond traditional modes; mass media provides new platforms in perceiving the human form. This subject which provides a thorough understanding of the human figure will be taught through basic rules and formulas that will be expanded through exercises in instinctive representation. This will be the basis for creative abstraction, stylisation and detailing.

DVC1506 TYPOGRAPHY

This subject introduces the principles of type and using type as an expressive communication tool. It allows you to explore issues concerning type, such as form and meaning, hierarchy of information, legibility and readability, structure and composition, and the design of type. You will learn to exploit type with colour, creative integration of type and images, and typographic layout in print communication.

DVC1509 DIGITAL ESSENTIALS

Software application is integral to the creative process in the design industry. This subject introduces you to basic knowledge and skills needed to use the computer as a desktop publishing tool. You will learn to apply skills in a drawing software for creating graphics; an image editing software for retouching graphics; and a page layout software for executing publication tasks. This knowledge is needed to facilitate design execution.

DVC1541 FUNDAMENTALS OF DIGITAL PHOTOGRAPHY

This subject introduces the basics of digital photography. It provides you with the necessary theoretical knowledge and practical skills required to apply the basic principles of digital photography in image recording and image management, using the digital camera. Areas of interest include camera types, framing the image, characteristics of light, time control, correct exposure, angle of lens and depth of field.

DVC1542 PHOTOGRAPHY

This subject introduces the fundamentals of using the camera. It provides you with the necessary theoretical knowledge and practical skills required to apply the basic principles of photography in image recording and management in black and white, colour slides, and digital images using the 35mm SLR and the Digital SLR camera. Topics include camera manipulation such as aperture and shutter speed control, exposure and lens angling and image reproduction like character and ISO sensitivity of different films, digital capture and aspects pertaining to the depth of field.

DVC1543 TYPOGRAPHY & LAYOUT

This subject incorporates essentials, beginning with the historical development of Type, after which three aspects leading to its effective application in design will be explored. Firstly, technical aspects of Type, such as structure, legibility, measurement, spacing and production will be covered. Secondly, appreciation of Type, such as selecting type, forms and formats, creating grid structures, organising space, visual hierarchy and communication will be examined. Thirdly, the application of Type will focus on your discussion and analysing design problems and provide sound solutions confidently.

DVC1550 HISTORY OF GRAPHIC DESIGN

This subject gives an insight into the evolution of graphic design and its impact on society. It traces the rich heritage of man's quest for ideas and forms in visual graphics by examining the developments in writing, printing, typography, photography and design. It also follows the changes of graphic design from traditional to mechanical forms and finally examines its present state in the electronic age.

DVC1551 APPLIED ILLUSTRATION

This subject is designed to explore the basic principles of developing illustrations. Each student's creativity, self-expression and visual communication skills are stressed.

Emphasis is placed on clarity of concepts, professional responsibilities, and the developmental procedures.

DVC1560 VISUAL PRESENTATION ESSENTIALS

This subject interprets concepts and ideas visually through constant exposure to imagery found in magazines, posters, advertising campaigns and outdoor advertising. It formulates the design solution through the expression of fonts and its usage in combination with an adept knowledge of the right imagery. The awareness of fonts and its usage will be emphasised together with an appreciation of the photographer's eye for details and composition. Type sensitivity, visual composition and aesthetic acumen are the key components in the language of cutting edge graphic design, and visual presentation is that integral part of the overall graphic language which all designers should be familiar with.

DVC 2514 ADVERTISING

This subject anticipates the challenges and influences posed by the mass media on society, and to impart the thinking, methods, skills and processes. It also extends skills and new insights beyond the influence of the interactive electronic age. A firm foundation is provided upon which a more advanced and progressive knowledge and skills in advertising can be built. It covers the importance of target marketing to ensure effective advertising for a consumer product or a service industry. Through a series of assignments, you will explore and discuss the appropriateness and effectiveness of visual images and messages in the creation of persuasive advertisements.

DVC 2518 INFORMATION DESIGN

This subject provides the opportunity for you to understand the basic role of a graphic designer to communicate information through various design elements. The ability to formulate the right mixture of photo images and two-dimensional text is vital to communicate successfully. The final communication ought to be clear and understandable without loss of intended message. Logo design and instructional symbol and diagram are integral parts of this subject.

DVC2520 KINETIC TYPOGRAPHY

This subject provides a thorough and detailed examination on the application of typography. The important principles in animating type, integration of text and images, organisation of sequential information and its relationship to the content provide you with an in-depth study of applying typography to specific design problems. It allows you to have an overview in understanding treatment of solving graphics in a time-based media and, push type to a higher level where more experimentation of ideas will be explored. This subject keeps up with the fast development of digital technology and image production.

DVC2521 PRODUCT & ADVERTISING PHOTOGRAPHY

This subject provides you with the necessary theoretical knowledge and practical skills required to operate the medium-format camera and the 4x5 view camera, for making a variety of photographic illustrations comprising products, food and beverage, portraiture, commercial prints to be used for magazine and press advertisements, brochures, posters, annual reports, record covers, calendars and other visual communication purposes.

DVC2527 PREPRESS TECHNOLOGY

This subject focuses on the crucial stages of offset production which follows design approval. It provides the basic and essential understanding for designers to ensure a smooth production process and defined designer's preproduction responsibility. It also gives you the opportunity to learn different production possibilities for final printing enhancement.

DVC2528 PIXEL COLLAGE

This subject introduces you to use digital illustration as a design option to communicate ideas and concepts. You will learn software techniques to combine typography with photographic and painted elements to create meaning to a concept. It allows you to experiment using 3D software with other imaging software to create design solutions. This knowledge will enable you to solve various design problems in the advertising industry.

DVC2545 PACKAGING FORMS & GRAPHICS

This subject explains the basic functions of packaging as well as its role as a marketing tool, such as expressing brand values, product differentiation, and addressing lifestyle patterns. You will learn the different types of materials and structural forms and how to construct them; the visual principles that are essential in conceptualising and designing a package; applying the aesthetic components to affect consumer choice; and to address shelf impact. In the process, you will become sensitive to environmental and legal issues in packaging and design.

DVC2546 INTEGRATED PROJECT

This is primarily a self-driven task that develops your abilities to research, analyse and organise information based on a visual design project. It is a creative project that strongly encourages you to take risks and be highly innovative and imaginative in your approaches to creating new design. An integral part of this project is preparing a design submission and you will be given opportunity to verbally and visually present your work to an audience.

DVC2547 WEB DESIGN

This subject aims to anticipate the challenges and influences posed by the web media on the web society - people who depend on information gathering through the World Wide Web. It will cover the importance of target marketing to ensure effective web content development for consumer, corporate and service industry. Through a series of exercises, you will explore and utilise the skills, and discuss the appropriateness and effectiveness of visual images used in creating web content.

DVC2552 EXPRESSIVE ILLUSTRATION

This subject involves further experience with unifying elements of design, colour, drawing and technique to create a successful illustration in a personal manner. Intensive investigation will be conducted on the techniques and principles presented in previous Applied Illustration course, with a continuing emphasis on concept and its relationship to the many elements of an illustration.

DVC2553 STUDIO LIGHTING

This subject introduces you to the Lighting Studio. You will learn the various types of lighting techniques for portrait, fashion as well as product in order to take charge effectively in the studio. You will also learn the use of umbrella, soft box, cone, snoot, reflectors, block cards, etc.

DVC2554 BOOK ILLUSTRATION

This subject explores various production ideas from the one-of-a-kind book to mass-produced books. Instruction will be given on a wide range of printing techniques which will be integrated with the projects. Studio exercises will help you discover the visual world within your own writing and find literary inspiration through drawing. Rethinking the conventions of the comic strip, for example, with the goal of finding a personal drawing style and narrative voice is the aim of this class. It covers every stage in the creation of a picture book — developing an idea and writing it; creating sequential, storytelling images; and book layout.

DVC2561 ALTERNATIVE PHOTOGRAPHIC TECHNIQUES

This subject introduces you to film processing, enlargement using RC and FB papers, other alternative photographic processes including hand-applied emulsions of Cyanotype, Van Dyke Brown and other non-silver processes. You will explore other experimental photographic techniques in colour and black and white. This subject will enhance your ability to visualise beyond using the camera and also broaden your range of creative expressions through the different processes taught.

DVC3532 ADVERTISING CAMPAIGN

This subject continues the study of advertising into applying conceptual thinking, methodologies, and processes in the creation of an effective advertising campaign. It emphasises the origination and generation of ideas and the crafting of creative advertising from a written strategy to a finished campaign series. Discussions extend to cover techniques in visualisation and copywriting. You will follow and undertake an intensive sequence of assignments that emphasise on analytical and rational implementation of appropriate strategies for print and the electronic media.

DVC3534 PUBLICATION DESIGN

This subject focuses on advanced page layout and design techniques in publications and its production requirements. You will learn to produce more complex publications using advanced page layout software skills, as well as advanced design techniques. Also included are issues of organising and managing information, the systems by which it is coded and classified, as well as integrating contextual text with images. You will gain up-to-date working knowledge that covers every aspect of production activity of a corporate publication; the client-designer relationship and related issues pertaining to professional practice.

DVC3548 BRAND PACKAGING

This subject introduces the relationship between packaging and branding. You will become aware of how packaging on one level, serves to sell a product through a combination of structural shape and graphics. On another level, you will also learn why the aesthetic language of packaging design must also project or work within a total brand vision. Through a process of analysing existing brands, you will learn the meaning and functions of branding. You will then apply this knowledge to a project to revitalise or reposition a product to fulfil the company's branding vision.

DVC3536 CORPORATE IDENTITY

This subject focuses on corporate identity and its importance in today's business. It provides you with the opportunity to learn the importance of maintaining corporate image and philosophy by creating effective corporate identity manuals and guidelines.

DVC3555 NEW MEDIA DESIGN

This subject provides the basic skills and knowledge of design to facilitate the integration of print, illustration, photography, Web and multimedia design. It focuses on the experimental use of various media to fulfil differing design objectives. The programme starts with the ability to define existing design problems and possible solutions. You will then be directed to explore new communication strategies that will facilitate expansion of your design rationale. Topics taught within existing print projects will be re-conceptualised and extended into books, toys, apparel design, etc.

DVC3556 DIGITAL ILLUSTRATION

This subject explores and defines the visual formulae that occur in popular images. You will then reinvent and tweak these formulae, while developing your own personal voice.

We will strive for innovative, edgy solutions to problems, and discuss how an artist can produce marketable art for the mainstream while not compromising his or her aesthetics. Particular attention will be paid to issues of scale, period styles, tracing post-modern sources, and subculture genres. You will combine your own drawn and found materials with the use of Adobe Photoshop and Illustrator.

DVC3557 ADVANCED ILLUSTRATION

This subject liberates you from the conventions and clichés of traditional storytelling. It is an intensive workshop that encourages experiments in character, content and narrative form. You will be encouraged to develop a successful approach to creating consistent personal imagery. Whether taking a representational, stylised or fantastic approach, using traditional or digital media, you will be encouraged to expand your picture-making skills by considering how the use of light, line, colour, value and composition can be most effectively employed to get across a unique point of view.

DVC3558 3D ILLUSTRATION

This subject examines fundamental anatomical structures as they apply to drawing and painting the figure and animals, both real and imagined. Discussions about methods and materials will include everything from plasticine to found materials: whatever conveys the designer/illustrator's ideas. There will be demonstrations of various techniques like mould making, paper and cardboard construction and casting in plaster.

DVC3559 FASHION IMAGING

This subject focuses on what fashion image is, and its relationship to fashion. It examines the approach to fashion imaging, and every element that creates the myth of fashion image: trend and styling, hair and make-up, location, lighting, model behaviour. You will explore issues on the fabrication of fashion statement. Studio and portrait lighting skills will be taught in this subject.

DVC3562 NARRATIVE PHOTOGRAPHY

This subject deals with the narration of a story through photographic images. It compares the effectiveness of a group of photographs to tell a story or a topic within a concept with the different interpretations that a single picture may bring about. The subject matter for example, may include the study of a building structure, a family, a group of people, or a story/ movie. This will also include situations found in photojournalism, photo essays or documentaries. This subject attempts to develop thinking skills in creating concepts that will generally narrate a story better than a single image.

DVC3563 EXPERIMENTAL DIGITAL PHOTOGRAPHY

This subject covers topics beyond basic digital imaging. With digital technology, images can be generated and experimented with using software like Photoshop, which allows for advanced photo retouching or digital imaging. The current industry trend is also to have images "manufactured" this way rather than just "photographed" through the use of the traditional camera. Within this subject you have to evaluate fundamental concepts like realism and representation in the imaging context, and how this relates to the new realm of the digital age.

GBA1001/1002/1003 APPLIED PRINCIPLES FOR EFFECTIVE LIVING (APEL)

Applied Principles for Effective Living is TP's Core Programme consisting of three subjects, namely APEL 1 (Personal Effectiveness), APEL 2 (Interpersonal Effectiveness) and APEL 3 (Extropersonal Effectiveness). APEL was specially developed for TP students with the aim to help nurture in them the dispositions (i.e., attitudes, skills, knowledge) towards the Principles for Effective Living, hence laying the vital foundation for their life-long success. The principles introduced in this programme are largely derived from applied psychological studies.

* This is not an exhaustive list of subject synopses. The subjects listed and their contents may change in view of relevance and currency. The information is correct at the time of printing and may be subject to change.

school of engineering

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This School is the place Where the Future Happens — where opportunities are provided for you to realise your ambitions. Always at the forefront of technology, we emphasise innovation, creativity, Problem-based Learning, and a practical hands-on approach.

e offer 15 exciting diploma courses and three special programmes — all of which provide you with a broad based curriculum that opens the doors to flexible career opportunities in Singapore's new knowledge-based economy. The electives/options in our courses allow you to specialise in exciting fields with great prospects, and yet get a broad-based training in other popular engineering areas. In short, there is specialisation with flexibility, so as to give you an edge in a dynamic and rapidly evolving world of engineering.

Centres of Excellence

With the most up-to-date facilities and equipment, coupled with highly effective teaching methods, the School of Engineering is in the position to ensure that you get a wholesome education that prepares you to meet the economic challenges of the 21st century.

Our strength lies in our ability to be forward-looking to ensure that we remain at the cutting edge of technology. Seven Centres of Excellence have been set up to undertake R&D work in collaboration with the industry, so as to further our expertise in specialised technological areas. These Centres help to enhance the professional and academic capability of our staff and students.

BIOMEDICAL ENGINEERING RESEARCH CENTRE

This inter-disciplinary research centre provides the platform for clinicians, chemists, biochemists, electrical & electronic engineers, mechanical & mechatronic engineers, software engineers and industrial designers to interact, invent, and innovate, and to provide cost effective solutions in the treatment of conditions such as end-stage renal disease (ESRD). The Centre also aims to provide the industry with the technological know-how for commercialisation as well as the expertise in biomedical regulatory compliance.

TEMASEK AVIATION & AEROSPACE CENTRE

This Centre was created to meet the needs of the aviation/aerospace industry for quality training, consultancy and collaborative industry-focused applied research projects. The Centre's core competencies lie in the areas of aviation management, aerospace electronics and aerospace engineering. Equipped with state-of-the-art training and research facilities, it aims to collaborate with like-minded industry players and training institutions to further the industry's human resources development, safety and economic goals.

CLEAN ENERGY CENTRE

This Centre deals with clean energy technology and applications such as fuel cell technology and applications, solid-state power electronics, as well as energy efficiency and management. It has modern research facilities with state-of-the-art equipment for conducting applied and industry-relevant R&D in clean energy technology such as fuel cell technology, LED lighting, solar-hydrogen technology & applications, and analogue switching power circuits.

INFOCOMM SOLUTIONS CENTRE

This Centre focuses on core technologies involving enterprise web services and solutions, network technologies, mobile applications and digital media development. It aims to proliferate and develop these technologies for R&D, training and industry collaboration. The Centre seeks to continually renew and align itself with IDA's iN2015 initiatives, and has successfully partnered consortiums led by industry champions in various Calls for Collaborations (CFC) such as Connecting the Community CFC (2002), Healthcare CFC (2004) and FutureSchools@SG CFC (2008). Some of the Centre's key collaboration partners include Philips Electronics (S) Pte Ltd, Microsoft Singapore, ST Electronics (Training & Simulation Systems) Pte Ltd, LG Electronics (S) Pte Ltd and iEcopolis (S) Pte Ltd.

INTERACTIVE DIGITAL CENTRE ASIA (IDC ASIA)

Interactive Digital Centre Asia (IDC Asia) is a strategic partnership among Temasek Polytechnic, IM Innovations Pte Ltd and global technology companies, focusing on 3D Interactive Digital Media (IDM) solutions and services for various industries. The Centre was setup with the support of the Infocomm Development Authority of Singapore (IDA) in November 2007. IDC Asia's role is to help the various vibrant industry sectors such as engineering, architecture, transportation, healthcare and education adopt innovative IDM solutions in order to gain a competitive advantage in their businesses. The Centre aims to be a leading virtual and physical hub for connectivity, innovation and collaboration amongst the IDM community, especially in Singapore and the Asia-Pacific region.

MICROELECTRONICS CENTRE

Microelectronics has formed the fundamental basis of modern industry and has penetrated into almost every aspect of modern life of people. This Centre continuously updates and aligns capabilities in micro and nano standards while focusing on the main area of microfabrication, solar cell, solid state lighting, sensors, and nanofabrication, which combines the top-down (etching) and bottom-up (self-assembly) strategies. This Centre has the capability to produce bulk silicon solar cell in small volume, with development efforts in thin film solar cell technology, dye-sensitised solar cell technology, and printing (organic and inorganic) solar cell technology. In solid state lighting, the focus is on quality substrate, novel process in device fabrication, optical design and heat management in packaging, with emphasis on lighting application. In the field of sensors, the Centre focuses on the mechanisms of converting non-electrical quantity into electronic signal, with primary emphasis on biochemical reaction in biosensors.

ROBOTICS & AUTOMATION CENTRE

This Centre strives to foster, develop and promote technologies through innovation, applied research, capability development and application in robotics and automation relevant to the industry's needs. The core technological areas include wireless sensor network, embedded intelligent system, robotic navigation, path planning, obstacle navigation, motion control for research robots, programmable/motion control for automation, machine vision, process control and simulation.



3D interactive media technology



"This is a unique course which combines the engineering domain with 3D Interactive Digital Media (IDM) technologies. It shapes a new breed of graduates to meet the expected strong demand for such skills and knowhow in the key sectors of Singapore's economy such as engineering, healthcare and transportation."

Vincent Ong Managing Director IM Innovations Pte Ltd You would have definitely come across some 3D animation, graphics or simulation used in educational materials, advertising, websites, presentations, computer games, and of course, in movies. These are all part of interactive digital media – the growth of which is becoming virtually unstoppable today.

Under Singapore's Media 21 plan, the government aims to transform the country into a global media city that develops and trains professionals in such interactive 3D applications. This very exciting course will enable you to tap into this growing market for Interactive Digital Media (IDM) as more companies start to deploy state-of-the-art technology to create 3D graphics to market their products or to design and simulate reallife effects in virtual training for maintenance and manufacturing.

Companies in the aerospace, medical and automotive industries, as well as defence weapon manufacturers and architectural design firms are utilising such 3D applications to conceptualise futuristic devices that do not exist currently. Schools and educational institutions are also using 3D modelling and animation tools to teach and illustrate complex concepts.

In this course, you will be equipped with the relevant skills and knowledge to create and use such 3D applications, and to harness innovative technology to create exciting interactive visual simulations. You will also learn to link them to hardware and software systems.

CAREER OPPORTUNITIES

You will be able to find excellent employment opportunities in the IDM sector, as many of today's leading industries and institutions are starting to make use of 3D interactive visualisation and simulation solutions for sales & marketing, training, and maintenance. The worldwide digital media market is projected to grow in value from \$1.6 trillion today, to \$4 trillion by 2015. In Singapore, the government has also set aside \$500 million for research and development in IDM over the next five years, creating 10,000 new jobs by 2015. You can establish exciting careers as interactive 3D visual content developers, interactive media product specialists, 3D simulation developers or virtual training application developers.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Note: Applicants with partial or complete Colour Appreciation Deficiency are not eligible to apply.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average: min 1.0TP Core Subjects: 19 credit unitsDiploma Core Subjects: 110 credit unitsCross-Disciplinary Subjects: min 9 credit unitsTotal Credit Units Completed: min 138credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
DNG1342	Drawing Essentials	1	3
DNG1344	3D Art Fundamentals	1	3
DNG1345	Ideation	1	3
ECC1003	Web Design & Development	1	4
EDM1001	Modelling & Animation	1	5
EDM1002	Fundamentals of Digital Media Processing	1	4
EDR1003	Engineering Drawing	1	4
EEE1006	Engineering Fundamentals	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
DNG2339	Interface Design 1	2	3
DNG2347	Interface Design 2	2	3
EBM2004	Project Management	2	4
EDM2003	Fundamental 3D Interactive Digital Media	2	3
EDM2004	Advanced Digital Animation & Special Effects	2	4
EDM2005	IDM Project	2	6
EED2008	Product, Process & Computer Aided Design	2	4
EED3013	Rapid Prototyping & Model Making	3	4
EDM3001	Advanced Interactive Digital Media	3	4
EDM3002	3D Real-time Visualisation	3	4
EDM3003	Interactive 3D Display System*	3	4
EMP3001	Major Project	3	12
ESE3001	Database Management System & Design	3	5
ESE3006	ASP .NET Web Programming	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

aerospace electronics



"It is critical that the manpower needs of the aerospace industry are met in tandem with its rapid growth. I am positive that, with a comprehensive course structure, this programme will produce competent individuals who will serve the avionics sector's needs as it continues to grow in strength and dynamism."

Charles Chong President Association of Aerospace Industries Singapore (AAIS) Step into an aircraft's cockpit and you will see a myriad of colourful lights, state-of-the-art instruments, bright LCD displays and dual joysticks for flight control navigation. Want to know how these gadgets work together to control the aircraft thousands of metres above sea level? This course will provide you with the answers, and more!

In 2009, there were 18,890 commercial aircrafts worldwide. This figure is set to double to 36,300 by the year 2029, and with over 100 aerospace companies in Singapore capturing a quarter of the Asian MRO (maintenance, repair and overhaul) market, your goal of realising your dream job in the aerospace industry has never been better.

Our strong focus on aerospace MRO, as well as aircraft maintenance skills training, offered together with world renowned aircraft maintenance training provider, Lufthansa Technical Training, will give you a head-start for a rewarding career in the aerospace industry.

In this course, you will learn about aircraft electronics (avionics) systems, aircraft navigation and flight control systems. You will also be trained to sit for the 12 modules in the SAR-66 Aircraft Maintenance License (AML) Category B2 examinations, and may earn direct credits that allow you to get your AML certification much sooner.

If you aspire to be a pilot, you can also fulfil your dream by taking flying lessons as part of your Higher Aerospace Training, and getting a Private Pilot Licence (PPL).

CAREER OPPORTUNITIES

The rapid growth of the aerospace industry will create a strong demand for skilled aerospace professionals in the next few decades. You will be highly sought-after as an aircraft maintenance engineer, aircraft electrical system specialist, avionics design and development engineer, avionics system specialist, or avionics test engineer. Career opportunities will abound in the field of aircraft maintenance, repair and overhaul, avionics testing and measurement, the design, development, manufacturing and technical sales of aircraft systems and components, or aerospace engineering support and services.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Note: Applicants with partial or complete Colour Appreciation Deficiency are not eligible to apply. For safety reasons, applicants should not be suffering from epilepsy or hearing impairment.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 95 credit units
Option Subjects : 10 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 133 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EAE1002	Electrical Fundamentals	1	4
EAE1003	Electronic Fundamentals & Systems	1	4
EAE1004	Fundamentals of Aeronautical Science	1	4
ECC1002	Networking Fundamentals	1	4
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
EAE2002	Aviation Legislation & Human Factors	2	4
EAE3006	Radio Fundamentals & Navigation Systems	3	4
EAE3007	Propulsion & Instrument Systems	3	4
EAE3009	Basic Aerodynamics	3	3
EAE3010	Electrical Power & Onboard Systems	3	4
ECT2001	Circuits & Control Systems	2	5
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
EMP3001	Major Project	3	12

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EAE3011	Aircraft Structures & Flight Control	3	4
EAE3012	Aircraft Test & Measurement	3	3
EAE3013	Higher Aerospace Training	3	10
EAE3014	Lean Processes	3	3

Diploma Subjects - Special Electives

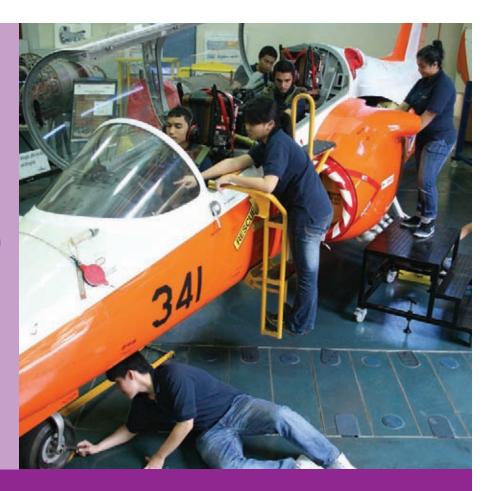
Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma option subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

aerospace engineering



"Temasek Polytechnic has shown leadership by hiring staff fresh from the industry, and partnering recognised world class training institutions such as Lufthansa Technical Training (LTT), to inject the latest, the best and the most realistic practices from the aviation industry. The knowledge that you receive as students will be both current and relevant to your future work environment."

Roberto Kobeh Gonzalez President The Council of the International Civil Aviation Organisation (ICAO) Have you ever wondered how it feels inside the cockpit of an aircraft, how a 100-tonne aircraft overcomes gravity, or how an aircraft is shaped to fly faster than sound? These are some of the things you will find out in this course.

The aerospace industry needs pilots, engineers, technicians and designers. Since 1990, this industry has grown at an average rate of 12 percent. Today, Singapore has the most comprehensive maintenance, repair & overhaul (MRO) facilities in Asia. In 2009, the aerospace industry achieved a record output of \$\$7 billion, and employed 18,000 workers.

This course prepares you for an exciting future that realises man's dream of flight. You will learn about aircraft flight, aircraft design, airframe structure, engine systems, and manufacturing of aircraft systems.

Temasek Polytechnic is currently the only local polytechnic that is partnering a SAR-147 organisation – Lufthansa Technical Training (LTT) of Germany – to provide you with quality and certified training. You will be equipped with SAR-66 B1.1 knowledge and skills and can earn credits to shorten your subsequent professional training to become a Licensed Aircraft Engineer (LAE).

If you aspire to be a pilot, you can also fulfil your dream by taking flying lessons as part of your Higher Aerospace Training, and getting a Private Pilot Licence (PPL).

CAREER OPPORTUNITIES

The rapid growth of the aerospace industry will create a strong demand for skilled aerospace professionals in the next few decades. You will be highly sought-after as an aircraft maintenance engineer, structural or composites specialist, engine or powerplant technologist, aerospace component design engineer, or an aero-mechanical systems specialist. Your fundamental engineering training will also equip you to further your aspirations in future local and overseas degree programmes.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Note: Applicants with partial or complete Colour Appreciation Deficiency are not eligible to apply. For safety reasons, applicants should not be suffering from epilepsy or hearing impairment.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 98 credit units
Option Subjects : min 10 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 136 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1003	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EAE2001	Aerospace Physics	1	4
EDR1003	Engineering Drawing	1	4
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EME1002	Statics & Strength of Materials	1	4
EPL1003	Problem-solving & Process Skills	1	2
EAE1002	Electrical Fundamentals	2	4
EAE1003	Electronic Fundamentals & Systems	2	4
EAE1005	Engineering Design	2	3
EAE2002	Aviation Legislation & Human Factors	2	4
EAE3008	Gas Turbine Engine	2	4
EAE3009	Basic Aerodynamics	2	3
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
EME2008	Principles of Dynamics	2	5
EME2006	Engineering Materials	2	4
EMP3001	Major Project	3	12

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EAE3013	Higher Aerospace Training	3	10
EAE3014	Lean Processes	3	3
EAE3015	Aircraft Structures & Composites	3	4
EAE3016	Aircraft Aerodynamics & Systems	3	3

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma option subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

aviation management &services



"I remain very impressed with your aviation training programmes, the passion of your students and staff, and your innovative efforts to meet the increasing demands of the aviation industry, for a challenging present and a bright future."

Roberto Kobeh Gonzalez President Council of the International Civil Aviation Organization (ICAO) Over one billion people and 40 percent of the world's manufactured exports are transported by air each year, making the aviation business one of the key drivers of world trade. It is an international business that spans six continents, linking cities, islands and communities worldwide.

The exponential growth of the aviation industry has created a high demand for specialised and highly skilled aviation professionals to operate and manage the existing and new aviation services, facilities and infrastructures, such as Changi Airport's third passenger terminal, the Seletar Aerospace Park, and the new aircraft such as the Airbus A380 and Boeing 787 Dreamliner.

This diploma course, the first of its kind in Asia, will equip you with a broad range of specialised skills and knowledge of the various aviation and business domains, from managing a world class airport to understanding what it takes to run the best airline in the world.

If you aspire to be a pilot, you can fulfil your dream by taking the Aeronautical Science Option in your final year which allows you to take flying lessons and subjects required to obtain a Private Pilot Licence (PPL).

CAREER OPPORTUNITIES

Take a flight with us into this fast paced and dynamic industry where exciting and rewarding careers await you in Singapore and across the region. You can look forward to a wide spectrum of careers in operations and customer services, flight operations (including flying), air traffic control, in-flight hospitality, aviation commercial development, marketing and management with airport operators, airlines, aerospace companies, aviation consulting and investment companies, civil aviation authorities and ground handling companies.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Mathematics (E or A) Any one of the following subjects ^ Any two other subjects, excluding CCA

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results, as well as directly through the Joint Polytechnic Special Admission Exercise (JPSAE). Students who are shortlisted through the JPSAE will be required to undergo an aptitude test and interview. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

Grades 1-6 Grades 1-6

Grades 1-7

GRADUATION REOUIREMENTS

Cumulative Grade Point Average : min 1.0 **TP Core Subjects** : 19 credit units

Diploma Subjects

Core Subjects : 98 credit units **Option Subjects** : 12 credit units Cross-Disciplinary Subjects : min 9 credit units **Total Credit Units Completed** : min 138 credit units

^{*} Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the English Language subject (e.g. Bahasa Inggeris).

[^] Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EAD1001	Introduction to Civil Aviation	1	4
EAL1001	Principles of Aeronautical Science	1	5
EAM1001	Airport Operations & Management	1	4
EBT1003	Facilities Operations & Maintenance	1	5
EBZ1001	Business Fundamentals	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
EAM2001	Ground Handling Operations & Management	2	4
EAM2003	Aviation Safety Management & Human Factors	2	4
EAM2005	Airline Flight Operations	2	4
EAT2001	Airport Systems 1	2	4
EAT2002	Airport Systems 2	2	4
EAT2003	Airfield Systems 1	2	4
EBD2001	Total Building Performance	2	4
EBD2005	Security & Surveillance	2	4
EBM2004	Project Management	2	4
EBZ2006	Service Quality & Management	2	4
EAL3001	Airline Operations & Management	3	4
EBM3003	Financial Management & Forecasting	3	4
EBM3004	Business Continuity Management	3	4
EMP3001	Major Project	3	12

Diploma Subjects - Option Subjects

Students taking the Aeronautical Science option will have the opportunity to obtain a Private Pilot Licence.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Airport & Airline			
EAM1002	Airport Administration	1	4
EAL2002	Management of Air Cargo	2	4
EAT2004	Airfield Systems 2	2	4
Aeronautical Science			
EAM2006	Meteorological Studies	2	4
EAL2003	Air Navigation	2	4
EAL2004	Flight Planning	2	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.



biomedical informatics engineering

"As the medical solutions industry continues to globalise and advance, biomedical professionals today face increasing demands and challenges. Fortunately, this course's strong focus on multi-disciplinary and innovative solutions excellently prepares students for this challenging environment, giving them a complete mastery of biomedical, informatics and engineering skills which enable them to not only navigate but also to enjoy the demanding standards of this industry."

Lai Jianzhong Gabriel Technology Manager Pieezo Hearsay Pte Ltd The development of medical devices, from a simple hearing-aid to an X-ray machine; the search for a cure for human diseases; or even the very pills that you pop into your mouth – these are all part of the biomedical life sciences, which is now seeing a rapid boom worldwide.

This course involves the application of information technologies and engineering skills to the biomedical sciences. You will be equipped with knowledge in the interdisciplinary fields of biomedical engineering and informatics. Under the Economic Development Board's "Industry 21" initiative, the field of life sciences is slated to be one of the four pillars of Singapore's economy, besides chemicals, electronics and engineering.

Singapore is on its way to becoming a global centre for medical research and advanced patient care in specialised fields such as oncology, cardiology, ophthalmology, neurology and rehabilitation. It also aims to be a regional hub for a wide spectrum of healthcare services such as integrated healthcare services, hospital management, laboratory services, healthcare consulting, medical informatics, pharmaceutical research and clinical trials.

Companies dealing in medical devices and drugs will find it attractive to undertake the development and manufacturing of new drugs and medical products in Singapore. In fact, numerous prominent overseas biomedical companies have set up base in Singapore over the past two years, providing enormous job opportunities and career advancement prospects for holders of this diploma.

CAREER OPPORTUNITIES

You will be able to find employment in design, manufacturing and marketing companies (MNCs, SMEs or public companies) dealing in the life sciences and electronics, as well as government agencies, health care institutions, commercial firms and hospitals.

There are excellent career prospects in life science research centres, providing support in bioinformatics and medical research activities, the maintenance of equipment, and specialist procedures. You can also be employed in pharmaceutical manufacturing firms, dealing with process control and quality control, or in hospitals, handling the operations and maintenance of specialised medical

equipment. Some of our graduates are in wholesale and retail firms, doing the marketing and sales of medical devices and equipment, or providing after sales services such as commissioning, maintenance, and training.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students"

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) *	Grades 1 - 7
Mathematics (E or A)	Grades 1 - 6
Any one of the following subjects ^	Grades 1 - 6
Any two other subjects, excluding CCA	-

^{*}Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants with partial or complete Colour Appreciation Deficiency are not eligible to apply.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects

Elective Subjects

Cross-Disciplinary Subjects

Total Credit Units Completed

: 102 credit units
: min 8 credit units
: min 9 credit units
: min 138 credit units

[^] Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EBS1002	Human Anatomy & Physiology	1	5
EBS1003	Biochemistry	1	4
ECC1002	Networking Fundamentals	1	4
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
EBI2001	Introduction to Bioinformatics	2	5
EBS2002	Molecular Genetics	2	5
EBS2003	Biomedical Physics	2	4
EEE2003	Circuits & Signals	2	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
EMD2001	Medical Electronics	2	4
EMD2002	Medical Devices	2	4
EBI3001	Biostatistics	3	4
EMP3001	Major Project	3	12

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECT2001	Circuits & Control Systems	2	5
EBI3003	Medical Imaging & Visualisation	3	4
EBI3004	Audiometry & Hearing Devices	3	4
EBS3001	Biomechanics	3	4
EBS3003	Clinical Laboratory Equipment	3	4
EEE3001	Advanced Electronics	3	4
ESE3006	ASP.NET Web Programming	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

business process systems engineering



"The subject areas that students of this course learn, including process optimisation, marketing strategies and business enhancement, are very relevant to the industry and certainly equip them well to meet the challenges of today's new business environment."

Sim Sin Sin CEO Secret Recipe Café Pte Ltd With Singapore's vision to be a world-class service centre and logistics hub, there will be a strong demand for professionals with multi-disciplinary skills as we move into the 21st century.

The introduction of business concepts and principles into a core of engineering fundamentals will enable our graduates to enter both the engineering and service sectors in Singapore and the region.

CAREER OPPORTUNITIES

Armed with the skills of both engineering and business disciplines, you will be extremely versatile because most companies today, especially manufacturing firms, require professionals who have not just business skills, but also strong product knowledge. Hence, you will be able to find lucrative career opportunities in the financial, manufacturing, service, and wholesale & retail sectors. Potential jobs include: financial & business analysts, market researchers and analysts, customer sales executives, product marketing executives, quality & process control supervisors, productivity & management systems executives, front line operations managers, client relations officers, and wholesale & retail executives.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

*Sijil Pelajaran Malaysia (SPM)/Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Core Subjects

Core Subjects : 98 credit units
Elective Subjects : min 8 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 134 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EBZ1001	Business Fundamentals	1	5
EBZ1002	Principles of Economics	1	4
EPZ1001	Introduction to Processes & Systems	1	4
EEE1006	Engineering Fundamentals	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
ESZ1001	Systems Concepts & Tools	1	4
ESZ1002	Quantitative Methods	1	4
EBZ2002	Marketing Intelligence	2	4
EBZ2003	Engineering Economy	2	4
EBZ2005	Marketing Concepts & Strategies	2	4
EPZ2001	Organisational Behaviour	2	4
EQM2001	Process Management & Innovation	2	4
ESZ2001	Decision Analysis	2	4
ESZ2002	Process Optimisation & Improvement	2	4
ESZ2003	Management Systems & Assessment	2	5
EMF3002	Manufacturing Logistics & Simulation	3	4
EMP3001	Major Project	3	12
EPZ3001	Customer Relationship Management	3	4
ESZ3002	Systems Modelling & Simulation	3	4

Diploma Subjects - Electives Subjects

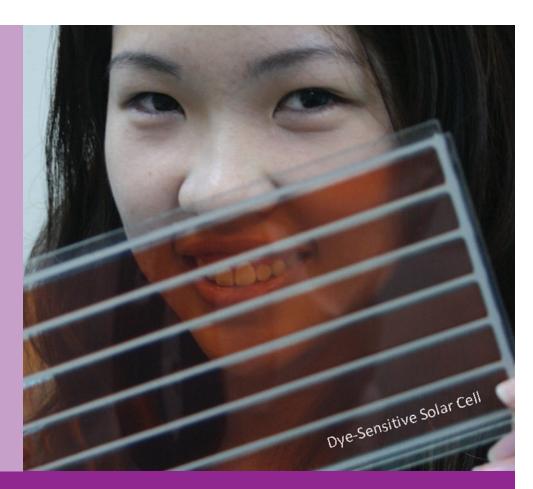
SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EBZ2006	Service Quality & Management	2	4
ESZ3001	Supply Chain Management	3	4
EBZ3008	Technopreneurship	3	4
ESZ3003	Systems Engineering & Management	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
FFD2000	Consid Dunios 1	2	2
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS



clean energy

"From a small base today, the clean energy sector here is growing fast, thanks to several government initiatives and the declining cost of technology. We anticipate significant demand for qualified personnel in the clean energy industry by the time the first cohort graduates from this course."

Christophe Inglin Managing Director Phoenix Solar Pte Ltd With increasing environmental concerns such as global warming and the depletion of fossil fuels, the pursuit of alternative clean and green energy sources has become extremely urgent and vital today. Be part of this global effort to save the earth!

In 2007, the National Research Foundation and the Research, Innovation and Enterprise Council identified the clean energy industry as a key growth engine of the Singapore economy. The sector is growing at a rate of up to 50% per year, and is expected to generate an annual output of \$1.7 billion by the year 2015.

This course will train you in the various clean energy technologies, including photovoltaic or solar cells, fuel cells, biomass, hydropower and wind energy. Areas that are intricately connected with the utilisation of clean energy, such as electrical systems and power distribution, will also be covered. You will also get to use the new state-of-the-art Clean Energy Centre as well as the Class 100 cleanroom located on campus.

CAREER OPPORTUNITIES

As economies around the world continue in their effort to search for alternative energy sources, the clean energy industry is expected to expand rapidly. In Singapore, the sector is expected to create 7,000 new jobs by the year 2015, spelling bright career prospects for you.

You will find exciting job opportunities as an energy auditor, energy management executive, electronics or electrical assistant engineer, or as a research associate in the renewable energy sector. There are bright prospects in the environmental, energy, power utility and electrical service industries, renewable or clean energy companies and research centres, as well as manufacturing and equipment supply companies.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 100 credit units

Elective Subjects : min 8 credit units

Cross-Disciplinary Subjects : min 9 credit units

Total Credit Units Completed : min 136 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1003	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EBD1001	Computer-Aided Design & Building Specifications	1	5
ECE1001	Fundamentals of Clean Energy	1	4
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EER1001	Electrical Services for Facilities	1	4
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
EMI2001	Semiconductor Physics & Devices	2	4
ECE2001	Energy Conversion & Storage Systems	2	4
ECE2002	Renewable Energy	2	4
ECE2003	Fuel Cell Design & Testing	2	4
ECE2004	Solar Cell & System	2	4
EER2001	Electrical System & Power Distribution	2	4
ECE3001	Clean Energy Processes	3	4
EEE3004	Power Electronics & Drives	3	4
EMP3001	Major Project	3	12

Diploma Subjects - Electives Subjects

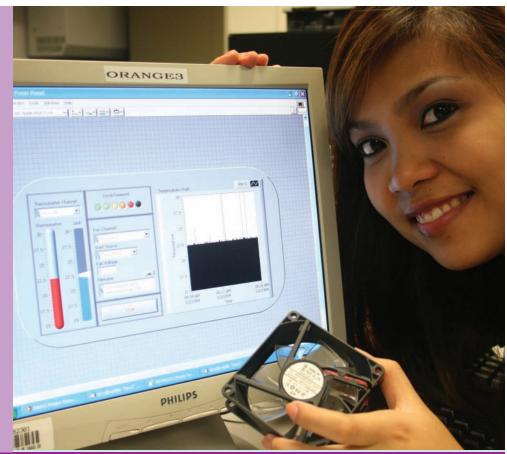
SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECE3002	Renewable Energy System Integration	3	4
ECE3003	Energy Efficiency & Management	3	4
EBM3001	Energy Audit	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS



computer engineering

"We had the pleasure of working with your students to develop prototype applications for our projects, and found that they had the outstanding ability to apply their technical knowledge and perform troubleshooting to solve problems creatively. This is a testimony to the success of this course in equipping students with the critical competencies to meet the dynamic needs of today's industry."

Brian Ng Director, Engineering CAE Singapore (S.E.A.) Pte Ltd Today, computers are not found only on your desktop or lap; they are everywhere. The field of computer engineering is highly pervasive and is relevant to almost every sector of the economy, from high-tech manufacturing, to finance and business.

Singapore is a fast growing IT hub in the Asia-Pacific region. The latest Intelligent Nation 2015 Master Plan initiative by the Government has created an array of high-tech careers that require specialised computer engineering and software skills.

Computer Engineering is a combination of two disciplines: electronics engineering and computer science, and it is highly industryrelevant and used in all sectors of the new economy.

The course will prepare you to be amongst the few who are fully proficient in hardware and system integration, software development and implementation, and network integration, to become total solution providers. It provides knowledge and skills in computer systems, networking, IT and embedded control systems. The topics covered are challenging and interesting. They encompass software and Internet programming, microcontroller technology, embedded applications, computer interfacing, data acquisition, computer networking and security, and computer systems and architecture.

CAREER OPPORTUNITIES

Due to the versatility of the skill sets acquired, the course opens doors to wider and better job opportunities in the electronics, Infocomm and IT industries. Upon graduation, you can look forward to careers such as web-based application developers, embedded system application engineers, computer technologists or network system specialists. You will also be able to find employment in areas of electronic and computer systems design and software development as well as in the customer support, sales and marketing sectors.

If you are interested to further your studies, many local and foreign universities offer

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) *
Mathematics (E or A)
Any one of the following subjects^
Any two other subjects, excluding CCA

advanced standing to our graduates for their degree courses. In particular, Nanyang Technological University has granted our graduates direct entry into the second year of degree programmes in Computer Engineering, Computer Science and Electrical & Electronic Engineering.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students"

Grades 1 - 7 Grades 1 - 6 Grades 1 - 6

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 99 credit units
Elective Subjects : min 8 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 135 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECC1002	Networking Fundamentals	1	4
EED1001	Electronic Prototyping	1	3
EED1002	Printed Circuit Board Design	1	3
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
EMC2005	Computer Interfacing	2	4
ESE2004	Object-oriented Programming	2	5
ECC3004	Enterprise Web Application	3	4
EMC3002	Embedded Control & Applications	3	4
EMC3004	Data Acquisition Systems	3	4
EMP3001	Major Project	3	12
ESE3001	Database Management System & Design	3	5
ESE3009	Computer Architecture & Operating Systems	3	4

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECC2007	Networking Infrastructure	2	4
ECC3008	Network Security	3	4
ESE3006	ASP .NET Web Programming	3	4
ESE3007	Computer Game Programming	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS



electronics

"We have worked on a project with students from this course, and found them to be technically competent, creative and well equipped with problem solving skills. We have also employed one of them on a part time basis pending his graduation, as we are confident that with his diploma training, he will be able to add value to our company."

Tom Foster Managing Director DHI Water & Environment (S) Pte Ltd Electronics forms an important part of the everyday operation of homes, offices, healthcare, factories and personal lifestyle. Satellite communication, sophisticated defence systems, medical equipment and multimedia systems are all made possible through electronics. This course will therefore give you tremendous flexibility and width – a springboard to a wide array of career options.

The Economic Development Board of Singapore aims to develop the country into a world-class electronics hub providing technology with end-to-end R&D capabilities and position it as the choice location for companies to create and manage new markets, products, processes technologies and applications.

This course is positioned to be in line with industry goals and trends. It provides you with a solid foundation in the principles and applications of electronic devices, circuits, and systems, so as to equip you to meet the changing needs of the industry.

Special emphasis is placed on embedded systems, networking, telecommunication, power electronics and control. You will also develop effective communication, problemsolving and teamwork skills to prepare you for the workplace, as well as skills in project planning and management. To be better

prepared for the advancements in technology, second-year students will choose to take one of the following Cluster Electives or Options, each of which comprises at least five subjects. These are: Aerospace Electronics, Networking, Mobile Computing, Photonics, Robotics or Engineering Business.

CAREER OPPORTUNITIES

Singapore's vision is to become a worldclass electronics hub with global leadership in providing technology in manufacturing solutions, as well as in the creation and management of new products, applications and markets. New jobs will be created for knowledge-workers as the industry moves into high-end design work and high-end manufacturing and marketing activities.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) *
Mathematics (E or A)
Any one of the following subjects^
Any two other subjects, excluding CCA

You will have excellent and flexible career prospects in aerospace, telecommunication, instrumentation and control, computing, consumer and industrial electronics industries. Your job areas may include product design, development and testing, process improvement, maintenance, marketing, sales and services.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

Grades 1 - 7 Grades 1 - 6

Grades 1 - 6

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 55 credit units
Option / Elective Subjects : 50 to 53 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 133 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED1001	Electronic Prototyping	1	3
EED1002	Printed Circuit Board Design	1	3
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
EMP3001	Major Project	3	12

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Aerospace Electronics			
EAE1002	Electrical Fundamentals	1	4
EAE1003	Electronic Fundamentals & Systems	1	4
EAE1004	Fundamentals of Aeronautical Science	1	4
ECC1002	Networking Fundamentals	1	4
EAE2002	Aviation Legislation & Human Factors	2	4
EEE2001	Integrated Circuit Applications	2	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
ETW2001	Telecommunication Principles	2	5
EAE3006	Radio Fundamentals & Navigation Systems	3	4
EAE3007	Propulsion & Instrument Systems	3	4
EAE3009	Basic Aerodynamics	3	3
Engineering Business			
EBZ1001	Business Fundamentals	1	5
EBZ1002	Principles of Economics	1	4
ECC1002	Networking Fundamentals	1	4
ECC1003	Web Design & Development	1	4
ESZ1002	Quantitative Methods	1	4
ETW1001	Telecommunications & Systems	1	4
EBZ2002	Marketing Intelligence	2	4
EBZ2005	Marketing Concepts & Strategies	2	4
EBZ2006	Service Quality & Management	2	4
ECS2002	Engineering Business Communication	2	4
EBM3003	Financial Management & Forecasting	3	4
EBZ3008	Technopreneurship	3	4
EPZ3001	Customer Relationship Management	3	4

Diploma Subjects - Cluster Elective Subjects

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Mobile Computing			
ECC1002	Networking Fundamentals	1	4
ECT2001	Circuits & Control Systems	2	5
EEE2001	Integrated Circuit Applications	2	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
ESE2006	Mobile Computing Applications	2	5
ETW2001	Telecommunication Principles	2	5
ETW2005	Wireless Technology	2	4
EEE3001	Advanced Electronics	3	4
EEE3004	Power Electronics & Drives	3	4
EMC3002	Embedded Control & Applications	3	4
ESE3006	ASP .NET Web Programming	3	4
Networking			
ECC1002	Networking Fundamentals	1	4
ECC2007	Networking Infrastructure	2	4
ECT2001	Circuits & Control Systems	2	5
EEE2001	Integrated Circuit Applications	2	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
ETW2001	Telecommunication Principles	2	5
ECC3001	Internetworking Technologies	3	4
ECC3008	Network Security	3	4
EEE3001	Advanced Electronics	3	4
EEE3004	Power Electronics & Drives	3	4
EMC3002	Embedded Control & Applications	3	4

Diploma Subjects - Cluster Elective Subjects

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Photonics			
ECC1002	Networking Fundamentals	1	4
ECT2001	Circuits & Control Systems	2	5
EEE2001	Integrated Circuit Applications	2	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
ETW2001	Telecommunication Principles	2	5
EEE3001	Advanced Electronics	3	4
EEE3004	Power Electronics & Drives	3	4
EPH3001	Principles of Photonics	3	4
EPH3002	Optical Communications	3	4
EPH3003	Optical Devices	3	4
EMC3002	Embedded Control & Applications	3	4
Robotics			
ECC1002	Networking Fundamentals	1	4
ECT2001	Circuits & Control Systems	2	5
EEE2001	Integrated Circuit Applications	2	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
ETW2001	Telecommunication Principles	2	5
EMC3004	Data Acquisition Systems	2	4
ECT3002	Analytical Robotics	3	4
ECT3003	Robotic Control Systems	3	4
EEE3001	Advanced Electronics	3	4
EEE3004	Power Electronics & Drives	3	4
EMC3002	Embedded Control & Applications	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

infocomm &network engineering -relaunched



"Students from TP have been contributing positively to our project for the FutureSchools in Singapore. We have found their ideas to be valuable and refreshing. This testifies to the value of the training provided in this course, as it bridges the gap between technology, pedagogy and desired learning outcomes."

Jeremy Foo General Manager ST Electronics (Training & Simulation Systems) Pte Ltd Social networking, digital gaming, digital media and entertainment and smart phones are some of the buzzwords today. These technologies are all enabled by Infocomm, a field that harnesses the use of IT and Telecommunications.

Singapore's Infocomm sector is a key contributor to its economy. Infocomm has also greatly enhanced Singapore's competitiveness by raising productivity and transforming business processes. This course will empower you to tap the huge market for new Infocomm services and applications in industries such as healthcare, education, hospitality, retail and tourism, financial services, and more. It enables you to learn and harness the latest Infocomm technologies, and apply them to meet Singapore's evolving communication needs.

The most up-to-date training facilities and teaching materials supported by key industry players are the hallmarks of this course. As there are many business opportunities in the Infocomm market for new services and applications, this course also incorporates business skills to provide you with the know-how of being a technopreneur. You will have opportunities to work on industry-collaboration projects that will make your learning more challenging and practice-oriented.

To be further prepared for the Infocomm industry, final-year students will choose one of two Cluster Electives: Networking & Communications or Web & Game Development.

CAREER OPPORTUNITIES

This is an exciting and ideal time to ride on the Infocomm wave. Under the Infocomm Development Authority's Intelligent Nation 2015 (iN2015) and Next Generation National Broadband Network (Next Gen NBN), Singapore aims to increase the value-added of the Infocomm industry to \$26 billion, and Infocomm export revenue to \$60 billion. At the same time, an additional 80,000 Infocomm jobs would be created within the next decade.

You will have abundant job opportunities as a programming and applications/solution developer, systems/software design and administrator, multimedia system engineer, network system engineer, web services specialist, wireless Internet service developer, or Infocomm sales & marketing executive.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) *	Grades 1 - 7
Mathematics (E or A)	Grades 1 - 6
Any one of the following subjects^	Grades 1 - 6
Any two other subjects, excluding CCA	-

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 91 credit units

Elective Subjects : min 12 credit units

Cross-Disciplinary Subjects : min 9 credit units

Total Credit Units Completed : min 131 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECC1002	Networking Fundamentals	1	4
ECC1003	Web Design & Development	1	4
ECC1004	eBusiness Application	1	4
EEE1006	Engineering Fundamentals	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
ETW1001	Telecommunications & Systems	1	4
ECC2007	Networking Infrastructure	2	4
ECC2010	Mobile Device Applications Development	2	5
EMC2004	Internet Appliances	2	4
ESE2004	Object-oriented Programming	2	5
ESE2007	Software Design Process	2	4
ETW2005	Wireless Technology	2	4
ECC3004	Enterprise Web Application	3	4
ECC3008	Network Security	3	4
EMP3001	Major Project	3	12
ESE3001	Database Management System & Design	3	5
ESE3006	ASP.NET Web Programming	3	4

Diploma Subjects - Elective Subjects (Taken at level 2.2) - Choose 1 subject

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EDM1001 ECC3001 I	Modelling & Animation nternetworking Technologies	1 3	5 4

Diploma Subjects - Cluster Electives (Taken at level 3.2) - Choose 1 cluster

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Cluster 1 - Networking	g & Communications		
ETW3001	Mobile Communications	3	4
ETW3010	Multimedia Network and Services	3	4
Cluster 2 - Web & Gan	ne Development		
ESE3007	Computer Game Programming	3	4
ESE3008	Web Services Development	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

greenbuilding
&sustainability



"The re-launching of this course to emphasise today's green initiatives and the worldwide push to make buildings more environment friendly is definitely a step in the right direction. We are confident that this course will produce the necessary skilled manpower for this emerging industry with great potential."

Tan Tian Chong Director, Technology Development Building & Construction Authority Green Building & Sustainability "Going Green" is today's catch phrase, reflecting a growing worldwide concern for the environment. One focus has been on green buildings that are designed to reduce the impact of the built environment on human health and our natural surroundings on a sustainable basis.

New buildings – both commercial as well as residential – now come with not just automated high-tech gadgets, but also energy-saving features. This focus on environment-friendly buildings is not just a local industry trend; it is part of a global push by governments worldwide to create an environmentally sustainable infrastructure that will support the emerging lifestyles of a new generation of people with higher expectations of how they live, work, and play.

This course will equip you with the knowledge of green building technologies and practices, including indoor air quality and the efficient use of energy and natural resources. Subjects such as Total Building Performance and Energy Audit & Measurements will give you the fundamental knowledge of good green building practices and designs.

CAREER OPPORTUNITIES

With the launch of the Building & Construction Authority's "Green Mark" certification in 2005, a rating system to evaluate a building's environmental friendliness, building and property owners are striving to adopt green building technologies and the best practices in environmental design and construction, thereby offering you many exciting job opportunities.

Green buildings currently make up only 8 percent of buildings in Singapore, but come 2030, that figure is targeted to reach 80 percent of all buildings, driven by a new \$\$600 million government fund to "green" all existing public and private buildings. This alone gives you an indication of the enormous amount of retrofitting that will need to be done to buildings in our country over the next few decades, creating abundant job opportunities and a sustainable demand for green building professionals.

You can look forward to rewarding careers in the energy market, sustainable design or building design industries, and find exciting job opportunities as an energy consultant, green building consultant, eco-city planner/ designer

or green marketing executive. You will also be well-positioned to further your qualifications by getting a bachelor's or master's degree in the fields of sustainable design, sustainability in built environment and architectural-related programmes.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average: min 1.0TP Core Subjects: 19 credit unitsDiploma Core Subjects: 109 credit unitsCross-Disciplinary Subjects: min 9 credit unitsTotal Credit Units Completed: min 137 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EBD1001	Computer-Aided Design & Building Specifications	1	5
ECE1001	Fundamentals of Clean Energy	1	4
EBT1003	Facilities Operations & Maintenance	1	5
ECC1002	Networking Fundamentals	1	4
EEE1001	Circuit Analysis	1	6
EEE1005	Digital Fundamentals	1	5
EER1001	Electrical Services for Facilities	1	4
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
EGB1001	Introduction to Green Development	1	4
EBD2001	Total Building Performance	2	4
EBD2006	Sustainable Design	2	4
EBM2004	Project Management	2	4
EBM2006	Building Management Systems	2	4
EBT2005	Building Control Systems	2	5
EGB2001	Green Building Modeling & Simulation	2	4
EBM2005	Fire & Life Safety Management	2	4
EME2001	Air Conditioning & Hydraulics	2	4
EBM3005	Energy Audit & Measurements	3	4
ECE3003	Energy Efficiency & Management	3	4
EGB3001	Green Strategies for Building Systems	3	4
EMP3001	Major Project	3	12

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

integrated facility management



"The course has an outstanding faculty, curriculum, facility, and student body. The Commission on Academic Affairs of IFMA is impressed with the technical depth of the IFM programme."

Charles M Claar Commission on Academic Affairs International Facility Management Association (IFMA) Foundation Integrated Resorts, airports, business towers, factories, shopping complexes, hospitals, schools – these facilities house an overwhelming amount of human activity. Who are the people who manage these facilities to ensure that businesses benefit? Who provides residents with the greatest human comfort at the least cost to the environment? Welcome to the world of Facility Management.

Facility Management is an occupation that encompasses multiple disciplines to ensure functionality of the built environment by integrating people, places, processes and technology. With this course, you will be trained in the skills of facility management with an integrated, strategic and sustainable mindset. You will be well-equipped to meet the challenges of different kinds of facilities. You can also take additional Cluster Electives in two very promising industries: aviation facilities and hospitality facilities.

As the first diploma course in Singapore dealing with facility management for the hospitality and aviation industry, and also the first diploma in the world to be accredited by IFMA Foundation as an Accredited Degree Programme; this course will give you a worldwide competitive edge. You will have tremendous career prospects in the management of aviation facilities such as international airports, as well as hospitality and tourism facilities such as integrated resorts.

CAREER OPPORTUNITIES

Armed with multi-disciplinary skills, you will find employment in the facilities management or design teams in the airport, hospitality and tourism, events and convention, leisure and entertainment, integrated resorts, business and financial sectors.

The competencies you will develop in this course will enable you to obtain numerous certifications recognised by the industry along with your diploma. These include the Facility Management Professional (FMP) certification by the International Facility Management Association (IFMA), the Fire Safety Manager (FSM) certification by the Singapore Civil Defence Force (SCDF), the Certified Associate in Project Management (CAPM) certification

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) *
Mathematics (E or A)
Any one of the following subjects^
Any two other subjects, excluding CCA

by the Project Management Institute (PMI), the Certification in Business Continuity Management by the Business Continuity Management Institute (BCMI) as well as Associate Certified Project Engineer (Assoc. CPE) certification from Institute of Engineers Singapore (IES).

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Grades 1 - 7

Grades 1-6

Grades 1-6

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average: min 1.0TP Core Subjects: 19 credit unitsDiploma Core Subjects: 98 credit unitsDiploma Electives Subjects: min 12 credit unitsCross-Disciplinary Subjects: min 9 credit unitsTotal Credit Units Completed: min 138 credit units

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication Career Communication	3	2

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EBD1001	Computer-Aided Design & Building Specifications	1	5
EBM1002	Real Estate Business	1	4
EBT1003	Facilities Operations & Maintenance	1	5
EER1001	Electrical Services for Facilities	1	4
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
EBD2001	Total Building Performance	2	4
EBD2002	Human-Centred Design & Ergonomics	2	4
EBD2005	Security & Surveillance	2	4
EBM2004	Project Management	2	4
EBM2005	Fire & Life Safety Management	2	4
EBZ2006	Service Quality & Management	2	4
EME2001	Air Conditioning & Hydraulics	2	4
ESZ2003	Management Systems & Assessment	2	5
EBD3001	Space Planning	3	4
EBD3002	Lighting & Acoustics	3	4
EBM3005	Energy Audit & Measurements	3	4
EBM3002	Contract Administration	3	4
EBM3003	Financial Management & Forecasting	3	4
EBM3004	Business Continuity Management	3	4
EMP3001	Major Project	3	12

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

Diploma Subjects - Electives Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Hospitality Cluster			
BHT1010	Introduction to Hospitality & Tourism	1	4
EBD1002	Integrated Resort Design & Development	1	4
BHT2003	Club & Resort Business	2	4
Aviation Cluster			
EAM1001	Airport Operation & Management	1	4
EAM1002	Airport Administration	1	4
EAT2001	Airport Systems 1	2	4

CROSS-DISCIPLINARY SUBJECTS

mechatronics



"This course embraces that best of both worlds – the mechanical and electrical/ electronics fields of study. With this combination of "muscle" and "brain" in you, there is really no limit to what you can achieve."

David Ong Managing Director Excel Macro Group In this era of productivity, engineering employers value graduates with knowledge of both mechanical engineering and electronics, and their ability to integrate them with intelligent control systems. This is the versatility that you will get from this course!

Mechatronics is the only discipline of engineering that gives you such versatility. This course begins by giving you a solid foundation in fundamental engineering knowledge and skills, which will then expand into core competency areas such as automation, robotics, mechatronics design, programmable logic controllers, electro-mechanical, pneumatics, vision systems, computer numerical control, sensors integration, microcontroller programming, and control engineering.

If you are keen to pursue a career in the aerospace industry, you may take the Aerospace Engineering option offered during the second year of your course. Alternatively, you may, in your final year, choose to take any of the two Cluster Electives involving key areas of technology: Process Control & Automation, or Robotics.

By applying these knowledge and skills in product design and automation processes, Mechatronics gives you the flexibility to work in a wide range of highly skilled industries such as aerospace, automation, clean room, manufacturing, medical, robotics, R&D support and wafer fabrication.

CAREER OPPORTUNITIES

The opportunities and benefits to be gained from designing smart products and automated systems are huge, and will continue to grow rapidly in the coming years. Companies in these areas will increasingly need competent mechatronics graduates, providing abundant job opportunities for you.

You will excel in a wide spectrum of industries as diverse as electronics, manufacturing, food processing, pharmaceuticals, chemicals and aviation. You may also choose to do R&D work, equipment design and development, planning, project management, as well as technical sales and marketing, qualifying you to work in high-tech manufacturing environments and the growing petrochemical industry.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) *

Mathematics (E or A)

Any one of the following subjects^

Any two other subjects, excluding CCA

Your diploma is also versatile enough to enables you to take up local and overseas degree programmes in electronics, mechanical or computer engineering.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Note: For safety reasons of staff and students, applicants should ensure that they do not suffer from medical conditions such as epilepsy or hearing deficiency.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average
TP Core Subjects
Diploma Subjects

Option / Elective Subjects Total Credit Units Completed

Core Subjects

: 19 credit units

: min 1.0

Grades 1-7

Grades 1-6

Grades 1-6

:80 credit units

: 29 credit units for elective options of : min 137 credit units for elective

option of Process Control & Automation and Robotics. Min 135 credit units for Aerospace Engineering

.aption.

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication	3	2

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EDR1003	Engineering Drawing	1	4
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EME1002	Statics & Strength of Materials	1	4
EPL1003	Problem-solving & Process Skill s	1	2
ESE1005	Computer Programming	1	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
EME2004	Programmable Automation	2	4
EME2007	Machining Technology	2	4
EME2008	Principles of Dynamics	2	5
EMP3001	Major Project	3	12

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
3EMA3001	Higher Engineering Mathematics	3	4

Diploma Subjects - Electives Subjects

		Diploma Subjects Lieuwes Subject	
SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Aerospace Engineerin	g		
EAE1002	Electrical Fundamentals	1	4
EAE1003	Electronic Fundamentals & Systems	1	4
EAE2001	Aerospace Physics	2	4
EAE2002	Aviation Legislation & Human Factors	2	4
EME2006	Engineering Materials	2	4
EAE3008	Gas Turbine Engine	3	4
EAE3009	Basic Aerodynamics	3	3
Prcess Control & Autor	mation		
ECC1002	Networking Fundamentals	1	4
ECT2001	Circuits & Control Systems	2	5
ECT2004	Instrumentation & Computer Control	2	4
EED2007	Mechatronics Design Project	2	4
EEE3004	Power Electronics & Drives	3	4
EMF3004	Automation & Machine Vision	3	4
EMI3005	Cleanroom Equipment & Technology	3	4
Robotics			
ECC1002	Networking Fundamentals	1	4
ECT2001	Circuits & Control Systems	2	5
EED2007	Mechatronics Design Project	2	4
EEE3004	Power Electronics & Drives	3	4
ECT3002	Analytical Robotics	3	4
ECT3003	Robotic Control Systems	3	4
EMC3004	Data Acquisition Systems	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.



media& communication technology

"Having worked with three TP interns from this course in the last two years, we are pleased with their technical knowledge, resourcefulness and positive work attitudes. The course has indeed given them a good training and a head start in charting their careers in the info-communication industry."

Joshua Lee Manager Sony Ericsson Singapore Interactive high definition TV (HDTV), Internet protocol television (IPTV), and iPhones – these are just some of the latest and hottest technologies under the umbrella of media and communication technology, which looks set to become the next big thing in today's global economy.

This course enables you to tap into the emerging market created by the rise of such new technology in the field of communication. It enables you to participate in this fast expanding field, by equipping you the skills to handle and manage the technology that is so vital in this sector, namely, digital communication, wireless devices, broadband, media design and other emerging media and telecommunication technologies.

You will get a sound foundation in electronics, communications and digital media, with emphasis on a "hands-on, minds-on" approach. The first year of the course is common with the Electronics course. In your second year, you will enrol in subjects on the fundamentals of media and communication technology. In your third year, you will refine your specialisation by choosing elective subjects in areas such as multimedia networking and applications, wireless and mobile communications, and digital broadcasting.

CAREER OPPORTUNITIES

The Singapore government's Next Generation National Infocomm Infrastructure plan, together with its commitment to make Singapore the forefront of the interactive digital media (IDM) revolution worldwide, will create excellent career opportunities for graduates of this course. With the increasing shift towards wireless, digital and broadband applications in digital media today, the demand for media and communication technology professionals is therefore expected to increase tremendously in the near future, promising you excellent job prospects.

Exciting careers await you in the fields of designing, manufacturing, sales & marketing, service & maintenance or technical support in the communications, digital media, Infocomm or broadcasting industries.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students"

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 96 credit units
Elective Subjects : min 12 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 136 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication Career Communication	3	2

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED1001	Electronic Prototyping	1	3
EED1002	Printed Circuit Board Design	1	3
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
ECC1002	Networking Fundamentals	2	4
ECC2007	Network Infrastructure	2	4
EDM1001	Modelling & Animation	2	5
EDM1002	Fundamentals of Digital Media Processing	2	4
EED2005	Integrated Project	2	4
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
ETW2001	Telecommunication Principles	2	5
ETW2007	Digital Communications	2	5
EMP3001	Major Project	3	12

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EDM2004	Advanced Digital Animation & Special Effects	2	4
ECC3001	Internetworking Technologies	3	4
ETW3001	Mobile Communications	3	4
ETW3010	Multimedia Network & Services	3	4
EWN3001	Wireless Area Network Technologies	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
FFD2000	Constant Duration at 1	2	2
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.



microelectronics 1

"I am pleased to note that this course prepares students for a career in the semiconductor industry by providing first-hand knowledge of semiconductor processes. In addition, the excellent links and partnerships with wafer-fab plants provide students with a very meaningful internship programme."

Dr Lap Chan Fellow, University Research Institute GLOBALFOUNDRIES Singapore Pte Ltd Dressed in spacesuit-like overalls from head to toe, you work in air-purified cleanrooms, fabricating microelectronic devices, peering into powerful microscopes examining tiny components called integrated circuit chips and exploring nanotechnology. This is one of the many experiences you will enjoy as a Microelectronics student.

Microelectronics is a field of engineering that deals with the study of the miniaturisation of electronic components. It involves the design, fabrication and testing of microcircuits, also known as integrated circuit (IC) chips. These ICs are used extensively in computers, telecommunication equipment, audiovisual products, space equipment and other electronic products.

This course provides you with a strong foundation in the electronics and microelectronics disciplines. The first year is common with the Electronics course. In your second and third years, apart from the core electronics subjects, this course also branches into specific microelectronics areas such as computer-aided IC chip design and layout, IC chip making or wafer fabrication technology, IC chip packaging process, IC chip test engineering, and IC chip failure analysis and reliability. There will be laboratory exercises, computer-aided design assignments, mini-projects, opportunities to handle high-tech microelectronics equipment and a major project. You will also get to use our Class-100 Cleanroom and explore the field of nanotechnology, micro fuel cell technology and solar cell technology.

CAREER OPPORTUNITIES

You will be equipped with technical skills to gain proficiency in the use of basic electronics and microelectronics-related equipment, as well as effective communication skills. You will also be proficient in analogue and digital systems. These skills will be your springboard to exciting careers with good starting salaries in multi-billion dollar wafer fabrication plants, IC chip assembly and test companies, and IC chip design centres. Job prospects are attractive and diverse, covering design, technical support, manufacturing, sales and marketing, as well as service and maintenance.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

^ Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects

Elective Subjects

Cross-Disciplinary Subjects

Total Credit Units Completed

: 102 credit units
: min 8 credit units
: min 9 credit units
: min 138 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ECS1003	Writing & Oral Presentation	1	2
ECS1004	Introduction to Effective Communication	1	2
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
ECS2003	Organisational Communication	2	2
ESI2001	Student Internship Programme	2	8
ECS3002	Career Communication Career Communication	3	2

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED1001	Electronic Prototyping	1	3
EED1002	Printed Circuit Board Design	1	3
EEE1001	Circuit Analysis	1	6
EEE1002	Electronic Devices & Circuits	1	6
EEE1003	Digital Fundamentals 1	1	5
EEE1004	Digital Fundamentals 2	1	5
EMA1001	Engineering Mathematics 1	1	5
EMA1002	Engineering Mathematics 2	1	4
EPL1003	Problem-solving & Process Skills	1	2
ESE1005	Computer Programming	1	4
ECT2001	Circuits & Control Systems	2	5
EMA2001	Engineering Mathematics 3	2	5
EMC2001	Microcontroller Technology	2	5
EMI2001	Semiconductor Physics & Devices	2	4
EMI2002	Wafer Fabrication Process Technology	2	5
EMI2003	Digital IC Design & Applications	2	5
EMI2005	IC Packaging & Failure Analysis	2	4
EMI2007	Analogue IC Design & Applications	2	5
EMI2008	IC Process Integration	2	4
EMI3001	Microelectronics Test & Measurement	3	5
EMP3001	Major Project	3	12

Diploma Subjects - Electives Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
5 1.410.000	a		
EMI3002	Display Technology	3	4
EMI3004	Materials Science	3	4
EMI3005	Cleanroom Equipment & Technology	3	4
EMI3007	Nanotechnology	3	4
EMI3008	IC Layout & Physical Design	3	4

Diploma Subjects - Special Electives

Students can opt to take Special Electives when offered. These optional subjects, taken in addition to the diploma elective subjects, aim to help stretch the potential and meet the aspirations of students.

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EED3009	Special Project 1	3	2
EED3010	Special Project 2	3	2
EED3011	Higher Engineering Skills 1	3	2
EED3012	Higher Engineering Skills 2	3	2
EMA3001	Higher Engineering Mathematics	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

Special Programmes



COMMON ENGINEERING PROGRAMME

This is a single gateway to nine different engineering diploma courses – the widest choice currently offered by any local polytechnic. You do a common first semester, and choose your diploma course only in your second semester, which means you have more time to find out your strengths and interests before deciding.



ELECTRICAL & ELECTRONIC ENGINEERING (EEE) PROGRAMME

You will do a common first year, and then, after observing the economy and industry trends, choose one out of five EEE-related courses to do from your second year onwards. All five programmes will gear you ideally for further studies in EEE-related fields at local and overseas universities.



MECHATRONICS & AEROSPACE PROGRAMME

You will branch into either the Mechatronics or Aerospace Engineering course in your second semester. Since these two fields are closely related, you will be well positioned to keep your options open. You also get a second chance to enter the highly popular Aerospace Engineering course using your first semester polytechnic results.

Special Programmes

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

Do note that you will take the same three years to complete your course, and upon graduation, you will receive the same diploma as your peers who had enrolled for a particular course right from the start.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1) * Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any one of the following subjects^ Grades 1 - 6

Any two other subjects, excluding CCA -

Note:

Any special entry requirements for specific diploma courses will also apply if you choose that course.

^{*}Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

[^] Biology, Chemistry, Combined Science, Design & Technology, Engineering Science, Physical Science, Physics, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry).

Subject Synopses

DNG1342 DRAWING ESSENTIALS

This subject introduces the basics of sketching and drawing techniques. A primary component of this module is to understand the importance of proportion in drawing and the effect of light and its different tones on various surfaces.

DNG1344 3D ART FUNDAMENTALS

This subject introduces the fundamentals of art through a variety of 3D techniques and media. It focuses on inculcating visual and observational skills through the tactile qualities in texture and form by feeling and working with different 3D materials.

DNG1345 IDEATION

This subject introduces you to some idea generation, analysis and synthesis techniques within a problem-solving framework. Through these techniques, you will explore and develop fluidity of thought as well as an analytical mind. This subject introduces visual literacy through which you develop your personal visual language to communicate a great variety of concepts. You will also develop and demonstrate your aesthetic awareness and design sensibility.

DNG2339 INTERFACE DESIGN 1

This subject introduces the basic principles of graphical user interface (GUI) and user experience design. It focuses on the basic rules of visual information organisation and hierarchy, and explores the process of navigation on screen. It examines the choice of appropriate styles and graphic treatment for the intended audience, and the use of conceptual models for creating appropriate user experience.

DNG2347 INTERFACE DESIGN 2

This subject builds upon Interface Design 1. It develops and deepens the understanding of GUI and user experience design. It focuses on the user interface of Subject Synopses content, applications and media delivered on different platforms, and explores related emerging technologies. It also examines different ways of user testing and the use of prototypes in the interface design process.

EAD1001 INTRODUCTION TO CIVIL AVIATION

This module provides an overview of the aviation industry and introduces the key concepts and interaction of components in the aviation system including airports, airlines, supporting systems and authorities. It also touches on the history and the role of key players in the aviation industry.

EAE1002 ELECTRICAL FUNDAMENTALS

This subject provides you with broad-based knowledge on electrical theories, components and devices. It also covers electrical machines. In addition, you will be equipped with the knowledge that is expected under the Singapore Airworthiness Requirements (SAR-66), so that you will be competent in getting your aircraft maintenance certification later on.

EAE1003 ELECTRONIC FUNDAMENTALS & SYSTEMS

This subject covers the basics of semiconductors, printed circuit boards, servomechanisms, electronic instrument systems, logic circuits, fibre optics, electronic displays, electronic sensitive devices, electromagnetic environment and digital aircraft systems. In addition, you will be equipped with the knowledge that is expected under the Singapore Airworthiness Requirements (SAR-66), so that you will be competent in getting your aircraft maintenance certification later on.

EAE1004 FUNDAMENTALS OF AERONAUTICAL SCIENCE

This subject gives a broad overview of the basic concepts involved in aeronautical science. Beginning with units for different quantities, the subject covers mechanical forces, principles of moments, stress and strain, properties of solids, fluids and gases, simple harmonic motion, momentum and energy, gyroscopic principles, viscosity and compressibility, heat capacity and heat transfer, laws of thermodynamics, latent heat, principles of light, lenses & mirrors and fibre optics. Transverse and longitudinal waves, intensity and pitch of sound, and vibrating strings and pipes are also included. The syllabus is tailored to follow all topics from the Singapore Airworthiness Requirements (SAR-66) on Physics (Module M2).

EAE1005 ENGINEERING DESIGN

This subject applies elementary engineering principles to the design and selection of common mechanical elements and systems. You will have opportunities to explore computer-aided features, and use computer-aided design (CAD) tools for basic three-dimensional (3D) modelling and drafting of design document. It also introduces design considerations in geometric dimensioning and tolerancing, limits and fits, and machining.

EAE2001 AEROSPACE PHYSICS

This subject consists of four principal areas. Fluid dynamics covers static, dynamic and total pressure, and Bernoulli's theorem. Thermodynamics covers property of ideal gas, heat and Laws of Thermodynamics. Optics covers the reflection and refraction of light. Wave motion and sound covers mechanical waves, interference phenomena, speed of sound, production of sound and Doppler effect. The syllabus is based on the Singapore Airworthiness Requirements (SAR-66) Module 2 on Physics.

EAE2002 AVIATION LEGISLATION & HUMAN FACTORS

The subject provides basic knowledge and understanding of aviation legislation and human factors for *ab initio* engineers studying for their Singapore Airworthiness Requirements (SAR-66) aircraft maintenance licences. Knowledge of this subject has a significant impact on the safety standards and responsibilities expected of the holder of an aircraft maintenance licence.

EAE3006 RADIO FUNDAMENTALS & NAVIGATION SYSTEMS

This subject introduces basic concepts of radio theory and navigation systems. Fundamentals of communication systems used in aircraft communication, including intra-aircraft communication, are covered. System and subsystem level coverage of different navigation systems such as Inertia Navigation System (INS), Global Positioning System (GPS), Automatic Direction Finder (ADF) and Distance Measuring Equipment (DME) are included. Basic concepts and operation of different landing systems such as Instrument Landing System (ILS) and Microwave Landing System (MLS) are discussed. Fundamentals of RADAR and its application in weather detection and Air Traffic Control transponder are also emphasised. The syllabus is tailored to include some topics from the Singapore Airworthiness Requirements (SAR-66) on Aircraft Aerodynamics, Structures and Systems (Module M13).

EAE3007 PROPULSION & INSTRUMENT SYSTEMS

This subject introduces the basic constructional arrangement and operation of various turbine engines used on aircrafts. It also introduces the operation of various instruments or systems used to measure the aircraft's engine parameters and the engine fuel control system as specified under the Singapore Airworthiness Requirements - Part 66 standard. In addition, this subject also introduces the basic principles and operations of various systems such as pitot–static systems, ground proximity warning systems, air data computer system, electronic instrument systems, compasses and gyroscopes. The syllabus is tailored to follow all topics from the Singapore Airworthiness

Requirements (SAR-66) on Propulsion (Module M14) and some topics from the Singapore Airworthiness Requirements (SAR-66) on Aircraft Aerodynamics, Structures and Systems (Module M13).

EAE3008 GAS TURBINE ENGINE

This subject equips you with basic technical knowledge of aircraft propulsion methods, thermodynamic cycles, combustion, gas turbine engines, effects of atmospheric variations (temperature, density, pressure altitude) on engine auxiliary systems (such as fuel system, lubrication system, ignition, starting, fire protection and auxiliary power unit), and current developments in propulsion systems. The syllabus is aligned with the Singapore Airworthiness Requirements (SAR-66) Module M15 on Gas Turbine Engine.

EAE3009 BASIC AERODYNAMICS

This subject introduces the principles of aerodynamics and flight controls. It is designed to give a good balance between theoretical knowledge with applications using classroom lessons, wind tunnel and computational fluid dynamics experiments. The syllabus includes all topics in the Singapore Airworthiness Requirements (SAR-66) Module M08 on Basic Aerodynamics.

EAE3010 ELECTRICAL POWER & ONBOARD SYSTEMS

This subject introduces system and subsystem level coverage on the electrical power systems of a commercial aircraft. These include batteries installation and operation, AC power generation and regulation, AC to DC and DC to AC conversion, emergency power generation and external/ground power systems. The requirements and operation of electronic emergency equipment and cabin entertainment equipment within the aircraft are also included. Lighting systems on aircrafts and the operation of the Central Maintenance Computer System, data loading system, electronic library system and structure monitoring system are also discussed. The syllabus is tailored to include some topics from the Singapore Airworthiness Requirements (SAR-66) on Aircraft Aerodynamics, Structures and Systems (Module M13).

EAE3011 AIRCRAFT STRUCTURES & FLIGHT CONTROL

This subject introduces the theory of flight through aeroplane aerodynamics and flight controls. It will discuss high speed flight and rotary wing aerodynamics. Aircraft structural systems, zonal and station identification, electrical bonding and lightning strike provision will also be covered. The fundamentals of automatic flight control, its working principles and command signal processing will be discussed in detail. Automatic landing systems and fly by wire systems will also be introduced. The syllabus is tailored to include some topics from the Singapore Airworthiness Requirements (SAR-66) on Aircraft Aerodynamics, Structures and Systems (Module M13).

EAE3012 AIRCRAFT TEST & MEASUREMENT

This subject introduces the common practices in test and measurement procedures and methodologies in the avionics industry. This includes learning the functions of various types of low-frequency and radio-frequency equipments used in testing. The principles and techniques of performing various types of measurements will be covered in details. Equipment calibration and traceability concepts will also be introduced.

EAE3013 HIGHER AEROSPACE TRAINING

This subject allows you to work in Singapore Airworthiness Requirements - Part 145 Approved Maintenance Organisations, Part 147 Approved Maintenance Training Organisations or equivalent organisations. You may work on special industrial collaboration projects or embark on student exchange programmes with universities or tertiary institutions relevant to the aerospace industry. You may also represent Temasek Polytechnic in competitions or participate in specialised training programmes relevant to the aerospace industry. The on-the-job training nature of this programme will provide opportunities for you to apply engineering concepts and skills to solve problems.

EAE3014 LEAN PROCESSES

This subject introduces the principles of lean tools and techniques to eliminate waste, manage inventory and improve product flow in a manufacturing organisation. Key concepts such as 6S, just-in-time (JIT) and process management prepare you to work effectively in a manufacturing environment.

EAE3015 AIRCRAFT STRUCTURES & COMPOSITES

This subject covers the general knowledge of airframe structures and their construction methods. Topics include structural strength, construction of typical airframe structures, methods of surface protection and structural assembly techniques. An introduction to composites and their fabrication and repair methods will also be covered.

EAE3016 AIRCRAFT AERODYNAMICS & SYSTEMS

This subject equips you with knowledge of the operation of aero-mechanical systems and various on-board systems that are responsible for the functionality of an aircraft. Topics include operation and effects of flight control surfaces, air-conditioning and cabin pressurisation, electrical power generation, fuel and other aircraft systems.

EAL1001 PRINCIPLES OF AERONAUTICAL SCIENCE

This subject provides you with a basic understanding of the fundamentals of flight operations. Topics covered include the theory of flight, elements of air navigation, aircraft systems and performance, flight physiology, aviation regulations and safety, aircraft types and performance, as well as an overview of careers as commercial pilots.

EAL2002 MANAGEMENT FOR AIR CARGO

The subject provides an understanding of the fundamentals of the aviation logistics and cargo management. Topics covered include the importance of air cargo to the economy, cargo rates and tariffs issues, terminal facilities and work flow for cargo operations, as well as forecasts and future trends of the cargo industry.

EAL2003 AIR NAVIGATION

This subject will provide you with a basic understanding of navigation in general. It involves the study of the shape and dimension of the earth. Topics covered include chart projections, air speed, time datum, altimetry, and conversion of distances, speed, weight and wind velocity. An overview of the navigation computer will also be covered.

EAL2004 FLIGHT PLANNING

This subject will introduce you to the fundamentals of navigation flight planning, from simple cross-country trips to international long-distance flights. Topics covered include aeronautical map and chart reading, understanding the Aeronautical Information Publishing (AIP), the use of the navigation computers and radio navigation aids, load sheet calculation, and calculation of other flight parameters such as fuel amount, heading, track, distances, wind velocity and speed.

EAL3001 AIRLINE OPERATIONS & MANAGEMENT

This subject introduces the fundamentals of airline management. Topics covered include airline organisational structures and business modelling, route planning and development, airline and route profitability, air transport agreements and the regulatory framework of the airline industry, airline alliances, fleet and facilities planning, airline financing, product development and acquisition, as well as key airline performance indicators.

EAM1001 AIRPORT OPERATIONS & MANAGEMENT

This subject introduces the fundamental concepts and principles involved in the management and operation of modern international airports. You will learn about the principles of airport management and the various aspects of airport operations, including, airport terminal layout and planning, terminal signage systems, gate and baggage belt assignments, terminal contingency planning, airport emergency systems, airport support services and equipment, estate management and terminal landscaping.

EAM1002 AIRPORT ADMINISTRATION

This subject covers the fundamental concepts and principles involved in the organisational, and administration of modern international airports. Topics include airport performance, productivity and feedback systems, and airport-related commercial management, public relations, corporate/business planning, organisational structures, financial and accounting strategies, as well as revenue and expense sources.

EAM2001 GROUND HANDLING OPERATIONS & MANAGEMENT

This subject introduces you to the fundamentals of ground handling operations and management. Topics covered include passenger, ramp and baggage handling services, ground handling agreements, in-flight catering and apron control management and its regulatory requirements.

EAM2003 AVIATION SAFETY MANAGEMENT & HUMAN FACTORS

This module provides you with a broad understanding of aviation human factors and the role that human factors play in flight operations and safety. This will lead up to the elements of a safety management system, human factors within system safety, threat and error management, and principles of safety information systems. You will have an opportunity to embark on a problem-based learning approach to learn about the causes of aviation accidents, and how to prevent them.

EAM2005 AIRLINE FLIGHT OPERATIONS

This subject introduces you to the fundamentals of airline operations. Topics covered include crew planning and scheduling, punctuality management, fleet assignment, maintenance and engineering issues, seat inventory control, flight dispatching and irregular operations and airline contingency plans. The operations of corporate aviation enterprises and an overview of future trends and challenges facing the airline industry are also covered.

EAM2006 METEOROLOGICAL STUDIES

This subject will provide you with a basic understanding of the atmosphere and weather. You will learn about the changes in temperature, air pressure, moisture and wind directions that determine the weather pattern. Topics covered include the behaviour of the atmosphere of the earth, various aviation weather phenomena and the impact of adverse weather conditions on airline and airport operations.

EAT2001 AIRPORT SYSTEMS 1

This module provides an overview of the key facilities and systems in an airport, including passenger check-in systems, the flight information display systems, and the fully-automated baggage handling system such as the high-speed inter-terminal baggage transfer system and automated early bag storage key airport terminal system. In addition, you will also gain an understanding of the operation of the people mover system which ensures the seamless transfer of passengers between airport terminal buildings.

EAT2002 AIRPORT SYSTEMS 2

This subject provides an overview of the key facilities and systems found at the airside of an airport. Topics include airfield design, airport lighting systems and aircraft pavement. For the airfield design, you will learn about airport classification codes and design standard. In the airport lighting systems, you will learn the characteristics and components of airport lighting systems. As for the aircraft pavement, you will learn the pavement types, strength, runway surface and pavement management system.

EAT2003 AIRFIELD SYSTEMS 1

This module provides you with a basic understanding of the various air traffic control radar and communications systems used in the aviation industry, as well as the fundamentals of air traffic management. Topics include aviation meteorology, air traffic service (ATS)/ flight crew organisational structures, practices and procedures, aerodrome, approach and area control services, aeronautical information services and telecommunication, aerodrome ground aids, as well as an overview of careers as air traffic controllers.

EAT2004 AIRFIELD SYSTEMS 2

This module provides you with advanced theoretical and practical skills in air traffic management. It allows you, after a suitable period of on-the-job training and training on local requirements, to acquire the required level of expertise to obtain an Aerodrome or Radar/Non-Radar Control Rating. Topics covered include air law, aeronautical ground aids/navigational aids, ATC-emergency procedures, procedures and techniques for managing air traffic, military ATC operations, and an overview of careers as operational air traffic controllers.

EBD1001 COMPUTER-AIDED DESIGN & BUILDING SPECIFICATIONS

This subject introduces graphical representations and the use of computer-aided design tools in building drawings. Particular emphasis is given to architectural and engineering design, specifications and drawing conventions.

EBD1002 INTEGRATED RESORT DESIGN & DEVELOPMENT

This subject focuses on the design and development of integrated resorts. Design concepts as well as real estate development are introduced. Special features and requirements of facilities such as hotels, shopping malls, convention centres, recreational facilities, and casinos are examined with the emphasis on the integration of such facilities.

EBD2001 TOTAL BUILDING PERFORMANCE

This module takes into consideration all the key factors that affect the performance and efficiency of intelligent buildings. It introduces the performance mandates to indoor environmental quality. Management of indoor environmental quality through design considerations, systems, practices and benchmarking are introduced. You will use computer-based applications to model, simulate and predict total building performance for design optimisation.

EBD2002 HUMAN-CENTRED DESIGN & ERGONOMICS

This module introduces design elements, principles and basic representation techniques used by designers to facilitate the development and communication of design ideas. You will recognise the importance of human anatomy, physiology, and psychology factors, to ensure that the environment and product designs are comfortable, safe and efficient to use. This module allows you to create well-designed systems in work and play to enhance health and safety in residential, institutional and commercial interior designing projects.

EBD2005 SECURITY & SURVEILLANCE

This subject gives an overview of security and surveillance, including the entire process of security and surveillance design and integration. The main emphasis is placed on applying scientific and engineering principles for the design of the system and the use of component performance measures to establish the effectiveness of such systems when applied across various business sectors.

EBD2006 SUSTAINABLE DESIGN

This subject covers the design principles of sustainable buildings/ facilities. This design practice emphasise integrated design process which used applied technologies and architecture principles to eliminate negative environmental impacts. Students will learn planning and design applications of renewable energy in hardscape and softscape and sustainable building materials selections and techniques towards sustainable and healthy buildings

EBD3001 SPACE PLANNING

This module covers design methodology such as design programme and design development. Key considerations include the building codes, flexible space utility, ergonomics, interior furnishing and spatial quality. You will use computer-aided software to create three-dimensional models of space and its facility planning. This advanced module, following the module on Computer Aided Design & Building Specifications, allows you to acquire designing fundamentals of planning and organising interior space in residential, institutional and commercial projects.

EBD3002 LIGHTING & ACOUSTICS

This subject covers two key aspects in building physics. Lighting design includes both functional and aesthetics aspects for interior design, while building acoustics covers office and residential acoustics such as source of noise, sound transmission and absorption.

EBI2001 INTRODUCTION TO BIOINFORMATICS

This subject covers basic bioinformatics concepts, databases, tools and applications. This includes the following areas: dynamic programming for sequence alignment, pairwise and multiple alignment techniques, discovery of evolutionary relationships, gene hunting, EST and microarray. It also provides a brief overview of proteomics.

EBI3001 BIOSTATISTICS

This subject equips you with statistical techniques that can be applied in the biomedical sciences to solve biological problems. These techniques are used in many decision making processes, especially in clinical trials and experimental studies that involve human subjects. Topics include the basics of probability and statistics, estimation of process characteristics, analysis of means (ANOM), analysis of variances (ANOVA), correlation cum regression techniques, and a brief introduction to experimental designs.

EBI3003 MEDICAL IMAGING & VISUALISATION

This subject provides you with the principles of the various medical imaging techniques such as diagnostic ultrasound, computed tomography, nuclear medicine imaging, and magnetic resonance imaging. It also covers the fundamental of image representation, image processing, and image visualisation used in biomedical applications.

EBI3004 AUDIOMETRY & HEARING DEVICES

This subject focuses on the hearing health sector in biomedicine. It exposes you to the science of hearing assessment and technologies available to remediate hearing loss. You will study the properties of sound, the physiology of hearing and the causes of hearing impairment; and you will be equipped with the skills to screen for hearing impairment. You will also learn about the underlying technologies behind digital hearing aids.

EBM1002 REAL ESTATE BUSINESS

This subject covers the knowledge in real estate business, which includes land, buildings and facilities. You will learn all aspects of the real estate business which includes the legal systems, economics, urban planning, valuation and investment, marketing and management.

EBM2004 PROJECT MANAGEMENT

This subject aims to provide an overview of the principles and concepts in project management and equip you with the theoretical foundation and skills in using project management tools. It emphasises the knowledge and practices which are widely applied in project management. Topics covered include the project management framework, project management processes and project management knowledge areas.

EBM2005 FIRE & LIFE SAFETY MANAGEMENT

This subject introduces the roles and responsibilities of a Fire Safety Manager for both commercial buildings and industrial premises. You will be exposed to the procedure adopted in running a fire command centre, the use of detection, protection and control systems, fire investigation and formulation of a fire emergency plan.

EBM2006 BUILDING MANAGEMENT SYSTEMS

This subject equips you with the knowledge of Building Management System (BMS) and associated technologies. It covers building management tools, heating ventilation and air-conditioning (HVAC) control, and energy management system, while focusing on the components, functions, and control strategies for the chiller plant and air-handling systems. It also deals with facility and maintenance management programmes, including the application and integration of building management tools in an intelligent building.

EBM3001 ENERGY AUDIT

This subject covers the concept of energy auditing as a benchmarking tool for evaluating the energy performance of a building. The importance of building energy performance indicators, energy audit procedures, data acquisition for energy audit processes and energy-related standards, as well as codes and regulations governing building services will also be covered.

EBM3002 CONTRACT ADMINISTRATION

This subject provides an overview of administrating contracts. It covers the fundamentals of contract law, the preparation of specifications, tendering and award of contracts and contractual disputes resolution. The main emphasis is on ensuring that all contracts are administered in totality to minimise cost and time.

EBM3003 FINANCIAL MANAGEMENT & FORECASTING

This module introduces key concepts of financial management and forecasting techniques. It focuses on the use of financial information in managing financial resources, capital investment evaluations, and the analysis of the profitability, liquidity and efficiency of business operations. You will also learn techniques like return on investment (ROI) and life cycle cost (LCC) analysis which are needed to evaluate the feasibility of new construction and retrofitting projects.

EBM3004 BUSINESS CONTINUITY MANAGEMENT

This subject introduces the concepts and trends in the design, development, implementation and management of business continuity. Beginning with an introduction of business continuity management (BCM), it delves into business impact analysis, risk evaluation, BCM strategies and BCM plan development. Emergency response and crisis management plans and the coordination with external agencies are also discussed.

EBM3005 ENERGY AUDIT & MEASUREMENTS

This subject covers the concept of energy auditing as a benchmarking tool for evaluating the energy performance of a building. The importance of building energy performance indicators, energy audit procedures, data acquisition for energy audit processes and energy-related standards, as well as codes and regulations governing building services will also be covered.

EBS1002 HUMAN ANATOMY & PHYSIOLOGY

This subject provides you with a basic understanding of human anatomy and physiology. Topics covered include the anatomy of the organs and organ systems and their functions.

EBS1003 BIOCHEMISTRY

This subject investigates the constituents of biological systems, their properties and their significance to biological sciences with particular reference to carbohydrates, lipids, proteins and enzymes. This extends to the understanding of the functions of proteins and enzymes as well as protein synthesis and information pathways.

EBS2002 MOLECULAR GENETICS

This subject teaches both the theory and practical techniques of the E.coli system in molecular genetics. Topics include DNA structure, DNA replication, DNA transcription, translation, and DNA mutations. You will also be introduced to the different types of operons and study how these are regulated.

EBS2003 BIOMEDICAL PHYSICS

This subject builds the necessary foundation to initiate you into the biomedical physics discipline. Fundamental physics relevant to the field of biomedical engineering will be covered. You will be introduced to the scope of biomedical physics including the spectrum of electromagnetic waves, optics, lasers, gas laws, fluid mechanics, and magnetic fields, with emphasis on biomechanics and sound waves. Other introductory topics include the physiological effects of electrical currents, protection against electrical shock and electrical safety standards. Bioethical issues are also discussed.

EBS3001 BIOMECHANICS

This subject introduces the basic concepts of mechanics and anatomy in biological systems. Topics covered include the kinematics and kinetic concepts of analysing human motion, the biomechanics of human bone growth, skeletal articulation and muscles. A brief introduction to the biomechanics of tissue engineering will also be covered.

EBS3003 CLINICAL LABORATORY EOUIPMENT

This subject focuses on important aspects of clinical laboratory and instruments widely used in clinical laboratories. Topics include centrifuges, automated analysers, separation techniques, bioreactors, mass spectrometry and clinical trials. Essential insights to clinical laboratory practices are also given.

EBT1003 FACILITIES OPERATIONS & MAINTENANCE

Air-conditioning and ventilation, cold water distribution systems, electrical installations, lifts and escalators are the key systems in facilities operations. Knowledge of a system's operation and its maintenance requirements are essential to facility management. Facility management is about the stewardship of existing facilities in a real estate to enable effective operation and better business performance, thus leading to a higher level of work satisfaction and increased productivity.

EBT2005 BUILDING CONTROL SYSTEMS

This subject introduces the concepts of control systems in intelligent buildings. Beginning with different types of control systems, it focuses on interfacing of sensors and actuators to controllers and the different types of controls used in building automation systems. Emphasis is placed on the study of Programmable Logic Controllers (PLCs) used for automation and control applications in buildings. Direct Digital Controllers (DDCs) will also be discussed.

EBT2007 BUILDING SENSORS & ACTUATORS

This subject introduces you to sensors and actuators used in building automation systems. It focuses on digital and analogue sensor technologies as well as electromechanical systems. You will be taught the principles of sensors and actuators, their design, and the implementation of such systems.

EBT3007 INTELLIGENT DEVICES & SYSTEMS INTEGRATION

This subject equips you with knowledge on microprocessor-based controllers, networking and systems integration. You will be exposed to various techniques in the making of intelligent devices. Low level and high level methods of integration will be discussed.

EBZ1001 BUSINESS FUNDAMENTALS

This subject provides you with an overall view pertaining to the four pillars of business: Management, Marketing, Money and Manpower. Introductory topics correlating to the four pillars of operation - Management Fundamentals, Marketing Principals, Financial Statements and Organisation Behaviour, will be taught.

EBZ1002 PRINCIPLES OF ECONOMICS

The subject provides you with a broad introduction on the major topic areas on the theoretical knowledge and application of the key principles of economics and the related economic behaviour in the business environment within the Singapore economy. Some of the key principles and theories include supply and demand, market structures, GDP measurement, aggregate demand and aggregate supply and macroeconomic policies.

EBZ2002 MARKETING INTELLIGENCE

This subject provides an overview of the role of marketing intelligence in decision making processes. It covers the methodologies in marketing intelligence and the use of timely and accurate information for making vital and sound business decisions.

EBZ2003 ENGINEERING ECONOMY

The subject provides a basic understanding of the economic aspects of engineering applications, elements of costs and costing methods, and the relationship between cost behavior and profit. You will be expected to analyse different investment alternatives for economic decision making. The subject also discusses using EVA (Economic Value Added) to measure business performance.

EBZ2005 MARKETING CONCEPTS & STRATEGIES

This subject equips engineering students with a fundamental knowledge of marketing concepts that will help them be more aware of the marketing world - the important last mile to carry their finished products and services to the ultimate consumer. It covers analysis of the marketing environment, marketing research, target marketing and the application of the marketing mix of 4P's namely product, price, place and promotion to achieve marketing goals.

EBZ2006 SERVICE QUALITY & MANAGEMENT

This subject introduces you to the key concepts and principles of Service Quality and Management. Topics covered include concepts of quality services, essential skills in customer services, principles and strategy of service management, methods for service quality measurements and service recovery.

EBZ3008 TECHNOPRENEURSHIP

This subject covers the basic fields of technopreneurship. It examines the traits of successful technopreneurs and the basic start-up of new businesses. Through project work, you take the opportunity to conduct field research, identify, evaluate and select viable businesses, and then develop feasible business plans applying the knowledge and tools covered in different topics which include marketing, customer orientation, pricing, communication, financial judgement, managerial importance, service orientation and competitive strategies.

ECA3002 VIRTUAL REALITY

This subject emphasises the importance of virtual prototyping in manufacturing and ecommerce applications. You will be taught three main areas: modelling, behaviour programming and display systems. You will work on a 3D web page which incorporates an interactive virtual world, standard HTML, text, sound, animation and graphics.

ECA3003 3D MODELLING

This subject equips you with different techniques and strategies to model 3D objects and generate 2D drawings using Computer-Aided Design software. Fundamental knowledge of solid modelling and creating of proper product drawings will be covered. You will also master the skills of creating assembly models, which will be used in the last part of the course to generate product assembly animation and realistic product rendering.

ECC1002 NETWORKING FUNDAMENTALS

This subject covers the fundamental principles of data communications essential for the understanding of computer networking. You are taught the basics of data transmission, the Open Systems Interconnection (OSI) model, as well as local area network protocols and technologies.

ECC1003 WEB DESIGN & DEVELOPMENT

This subject covers the basics of web design and development. It focuses on web page planning, basic design, layout, construction, setup and maintenance of a website. The subject is delivered through a series of handson exercises and a group project

ECC1004 E-BUSINESS APPLICATION

The subject will enable students to develop a dynamic eBusiness website. You will learn about online transaction, database foundation, design and prototyping, creating interactive and dynamic web pages, and web application development process.

ECC2007 NETWORKING INFRASTRUCTURE

This subject covers the basic theories of routing and switching and their applications in the networking environment. It focuses on IP addressing scheme for a large-scaled network, operation of a Wide Area Network (WAN), routing protocols and switching architectures. It provides opportunities for you to design and implement a network.

ECC2010 MOBILE DEVICE APPLICATIONS DEVELOPMENT

This subject covers the development of applications on mobile and wireless computing platforms. It provides an overview of Mobile Web and Mobile Applications, its importance and benefits. It introduces the technologies and methodologies for their development. This includes the architectures, frameworks, standards, programming languages, design process and tools.

ECC3001 INTERNETWORKING TECHNOLOGIES

This subject covers the design and implementation of an enterprise network. You will be taught advanced Internet Protocol (IP) address management techniques and the supporting IP routing methods. You will also learn how to interconnect enterprise networks separated over large geographical area and provide the necessary security mechanisms

ECC3004 ENTERPRISE WEB APPLICATION

This subject introduces you to the design and creation of a Web-based application. You will learn to develop and implement client/ server applications in a multi-tier environment using various software technologies to generate dynamic web content. The topics covered include JavaServer Pages (JSP), JavaBeans, Java Database Connectivity (JDBC) and XML.

ECC3008 NETWORK SECURITY

Network security involves identifying and assessing risks to the computer network, putting in place the systems, processes and control measures to protect information stored and carried in networks. You will be taught both the theoretical and practical aspects of network security, and also be exposed to the various threats and attacks on networks and the countermeasures against these threats.

ECE1001 FUNDAMENTALS OF CLEAN ENERGY

This subject provides you with the knowledge of the changing world economy that relies on primary energy sources to meet its energy demand. The focus is on the renewable energy basics such as solar, hydrogen fuel cell, biomass, wind, tidal, ocean, geothermal and hydropower. The importance of public benefits of renewable energy use and environment impacts of renewable energy technologies will also be discussed.

ECE2001 ENERGY CONVERSION & STORAGE SYSTEMS

This subject introduces the different energy conversion processes that can be used to harness energy from primary sources such as wind and bio-fuels, and to convert them into more convenient secondary energy forms, such as electrical energy. The different types of storage systems, such as rechargeable batteries, flywheel systems, and ultra-capacitors, as well as their characteristics and applications will also be covered.

ECE2002 RENEWABLE ENERGY

This subject provides in-depth knowledge of the different types of renewable energy sources, such as, wind, hydroelectric and biomass. The underlying operating principles and the characteristics of each renewable energy sources will be covered. The subject will also evaluate the applications and technologies of these energy sources and discuss their future trends.

ECE2003 FUEL CELL DESIGN & TESTING

This subject provides you with the knowledge of fuel cell operation, component materials, design and testing. It also covers the various fuel cell system components and their integration issues. You will get to use lab equipment to test and characterise fuel cells based on the properties of the fuel cell component materials used as well as analyse the important factors affecting the performance of fuel cells.

ECE2004 SOLAR CELL & SYSTEM

This subject introduces the operating principles, design, fabrication and application of solar cells. Topics include semiconductor properties, p-n junction diodes, solar cell design and characterisation, solar cell fabrication process technologies and power systems based on solar cells. The emphasis will be on silicon-based solar cells. The application of solar cells in a standalone and grid-connected power system will also be covered.

ECE3001 CLEAN ENERGY PROCESSES

This subject provides an in-depth training covering the design aspects and manufacturing processes of the various clean energy-harnessing tools, such as the different types of photovoltaic, solar modules, fuel cells, the wind turbine, tidal barrages/ fences/ turbines. Their economical aspects will also be covered.

ECE3002 RENEWABLE ENERGY SYSTEM INTEGRATION

This subject introduces the integration of different types of clean energy sources and their impact on utility and the quality of electricity supplied. Different configurations of power electronics and controllers used to produce a quality source of electricity and how the excess electrical energy produced can be fed back to the utility will be covered. Other technical aspects such distribution, safety and protection, metering and the concept of microgrid will also be covered.

ECE3003 ENERGY EFFICIENCY & MANAGEMENT

This subject covers the energy efficiency in different types of facilities and the impact of energy on the environment as well as local and global energy markets. You will learn the importance of energy efficiency in four main facility types, namely building, industry, power generation and transportation and perform energy efficiency analyses and computation. It introduces the concept of energy management, overview of the energy market and deregulation, capital investments, source of funds, general concepts of financial problems and simple financial calculation to determine the viability of projects.

ECS1003 WRITING & ORAL PRESENTATION

In this subject, you will acquire technical writing and oral presentation skills. You will learn how to write and organise technical reports and how to prepare a speech using techniques to deliver an effective speech that holds the attention of your audience. You are expected to conduct research to gather information and widen your perspectives for both the report and oral presentation.

ECS1004 INTRODUCTION TO EFFECTIVE COMMUNICATION

This subject introduces the basic skills needed for technical communication in the areas of listening, reading, speaking, writing and research. You will learn to recognise the organisational structure, style and content of formal spoken and written engineering texts. You will also learn to write sentence structures commonly found in engineering texts. In addition, you will learn to produce the linguistic features of spoken Standard English. The subject also introduces the skill of using library resources for research purposes.

ECS2002 ENGINEERING BUSINESS COMMUNICATION

This subject covers the major elements of successful communication in an engineering-related business domain. It deals primarily with the written and spoken language skills involved in presenting, publicising and promoting an engineering product or service. The subject also covers the functions and requirements of the different media that are used in the communication process. Thus you will work on different communicative activities to apply the tools and strategies of integrated marketing communication.

ECS2003 ORGANISATIONAL COMMUNICATION

This subject prepares you for written and spoken communication in the world of work, focusing on intra- and inter-organisational communication. Group communication is also emphasised to enhance your sensitivity in communication situations and your awareness of communication dynamics. You will also learn that culture does affect communication within groups and at the organisational level.

ECS3002 CAREER COMMUNICATION

This subject prepares you for your career by refining the technical writing skills that you have learnt in earlier Communication Skills modules, as well as providing you with the tools for an effective job search. Besides learning how to write a well-structured and coherent technical report for the workplace, you will also enhance your employability. You will learn the critical aspects of a job search, including skills analysis, writing resumes and cover letters, grooming and deportment, and interview skills.

ECT2001 CIRCUITS & CONTROL SYSTEMS

This subject introduces various concepts involved in the study of circuits and control systems. It provides you with the theories and practical knowledge of transient and steady state response of first and second order circuits, the structure of feedback ontrol systems and stability analysis. The controllers and compensator design techniques used in control systems are also discussed. You will learn all the necessary skills to simulate, interpret and analyse the performance of various control systems and electric circuits.

ECT2004 INSTRUMENTATION & COMPUTER CONTROL

This subject covers instrumentation and measurements, controller principles, multiple loop control systems and digital control systems. Computer control, various computer control systems such as direct digital control system, distributed control system and fieldbus control system are also covered in detail.

ECT3002 ANALYTICAL ROBOTICS

This subject introduces various concepts involved in the study of robotic systems. It begins with an introduction to the different types of robotic systems, mechanical forces and the law of motion, and the different types of actuators and sensors, as well as their application in robotics. Basic kinematics is also discussed to determine the pose and orientation of the object in space. Various mobile robot design considerations and embedded system design are also explored to emphasise the application aspects.

ECT3003 ROBOTIC CONTROL SYSTEMS

This subject focuses on digital control theory and state-space design in robotic applications. You will be introduced to the applications of modern digital design concepts in robotic control systems that will extend your skill and knowledge in state-space design methods, digital system stability, and digital controller techniques. You will also learn to analyse, design and observe the characteristics of motion control systems through lab experiments and assignment projects.

EDM1001 MODELLING & ANIMATION

This subject provides you with the basic theory and skills for 3D animation production. You will be equipped with an understanding of the fundamentals of how animation software tools work, and gain experience in completing a 3D animation production development cycle.

EDM1002 FUNDAMENTALS OF DIGITAL MEDIA PROCESSING

This subject equips you with the fundamental knowledge of image, texture and audio editing using media processing techniques. These techniques are necessary basic building blocks in interactive digital media content development. Basic video editing skills will also be taught. The subject emphasises practical-based learning, through which you will acquire the essential knowledge and skills.

EDM2003 FUNDAMENTAL 3D INTERACTIVE DIGITAL MEDIA

This subject provides you with the knowledge and hands-on experience in creating interactive 3D applications. Topics include 3D object creation, modelling, and scene composition.

EDM2004 ADVANCED DIGITAL ANIMATION & SPECIAL EFFECTS

This subject equips you with the knowledge and skills in applying advanced tools and techniques in 3D animation. It uses a practice-oriented approach to train you to rig a character and create physically realistic object motion, apply visual effects techniques to create natural environment and phenomena with appropriate lighting and advanced render setting, and create texture on 3D models directly.

EDM2005 IDM PROJECT

The subject provides you with an opportunity to integrate knowledge learned in previous semesters to develop an Interactive Digital Media (IDM) production through working on a project in a team. Emphasis will be placed on your ability to be creative and work in teams, as well as problem-solving skills. The nature of the project could either be software or hardware, or a combination of both.

EDM3001 ADVANCED INTERACTIVE DIGITAL MEDIA

The subject provides you with the knowledge and skill to develop interactive 3D digital media for use in numerous fields such as engineering, marketing, education and training. Topics include the use of a virtual reality tool to create behaviour for objects, user interactivity with objects, build customize program, and script for logic workflow.

EDM3002 3D REAL-TIME VISUALISATION

The subject equips you with the skills and techniques to be competent in creating 3D real-time photorealistic interactive media content. Topics include the use of special rendering techniques, High Dynamic Range Imaging (HDRI) techniques, Low Polygon & High Polygon Modeling, Global Illumination, Texture Baking, and their corresponding methodology in reducing latency in Realtime 3D Scenes.

EDM3003 INTERACTIVE 3D DISPLAY SYSTEM

The subject provides you with the necessary knowledge of the working principles of 3D display systems such as Stereoscopic Displays and Auto-stereoscopic Displays.

Topics include the principles of stereoscopy, different types of 3D displays (3D projectors, stereoscopic monitors, and auto-stereoscopic displays), stereo formats for stereoscopic and auto-stereoscopic displays, 2D to stereoscopic 3D image conversion using depth map, content creations for both display types, and interactivity with stereoscopic content.

EDR1003 ENGINEERING DRAWING

Engineering drawing is an essential part of engineering design in most engineering curricula. This subject will introduce you to the preparation of two-dimensional mechanical engineering drawings, using both manual drafting and a Computer Aided Design/Drafting (CAD) software. General methods of dimensioning according to international and local standards will also be introduced.

EED1001 ELECTRONIC PROTOTYPING

This subject introduces you to the use of handtools and standard laboratory equipment for the construction of electronic prototypes. You will also be taught to identify basic electronic components for project work on electronic devices, and how to construct electronic devices.

EED1002 PRINTED CIRCUIT BOARD DESIGN

This subject provides you with the basics in designing a printed circuit board (PCB) through the use of a workstation and PCB design software. You will learn the various parts of a PCB and the terminologies used, and understand the various processes involved in the design of a PCB.

EED2005 INTEGRATED PROJECT

This subject provides an opportunity for you to apply the knowledge you have acquired. You will apply the tools, techniques and skills in creative problem solving, research and design, and project management.

EED2007 MECHATRONICS DESIGN PROJECT

To design a Mechatronics product that fits the needs of end-users, a designer's understanding and application of the underlying principles in industrial product design is needed. This subject provides you with the basic principles in the development of a Mechatronics product design through hands-on experience. You will have opportunities to develop your product idea using a Computer-Aided Design system and having the paper design built through prototyping techniques.

EED2008 PRODUCT, PROCESS & COMPUTER AIDED DESIGN

This subject provides you with the knowledge and skill on the process of designing and developing a product. Topics include product and process design, customer needs analysis, design specifications, patent search and product development cycles. You will use advanced computer aided design software to create your product and generate standard engineering drawings for manufacturing.

EED3006 PRODUCT/PROCESS DESIGN

This subject provides you with a designoriented environment in the creative design of products. The five main topics in this subject are: product and process design, design tools, needs and goals, product design specifications and developing concepts. You will also gain essential knowledge in design and process development by working on a semester project.

EED3009 SPECIAL PROJECT 1

Special Projects 1 and 2 are avenues for you to work on special industrial collaboration projects, R&D projects, or to represent Temasek Polytechnic in relevant competitions or programmes. Through these special electives, you will build and deliver projects in accordance with competition specifications or goals.

EED3010 SPECIAL PROJECT 2

See Special Project 1 above.

EED3011 HIGHER ENGINEERING SKILLS 1

Higher Engineering Skills 1 and 2 aim to impart some special design and hands-on skills that are not normally incorporated into a diploma programme, but which are both useful and relevant for you to enhance your knowledge and various life-skills. These skills may also be necessary when you take part in internal or inter-institutional competitions. By taking these Special Elective subjects, you will be trained and equipped with the special skills for such competitions, or to tackle problems in real life.

EED3012 HIGHER ENGINEERING SKILLS 2

See Higher Engineering Skills 1 above.

EED3013 RAPID PROTOTYPING & MODEL MAKING

The subject provides you with the knowledge of Rapid Prototyping (RP) and its role in product design and models making industry. We will cover RP technologies and applications, case studies that illustrate the importance of prototypes, and typical model making processes.

EEE1001 CIRCUIT ANALYSIS

This subject provides a good foundation in DC and AC network analysis. You will be taught basic electric principles and how to apply circuit theorems when analysing DC and AC networks.

EEE1002 ELECTRONIC DEVICES & CIRCUITS

This subject covers the theory and practical knowledge of electronic devices such as diodes, bipolar junction transistors, field effect transistors and their applications. It also focuses on the fundamentals of operational amplifiers and their applications, and the rudiments of circuit troubleshooting and testing.

EEE1003 DIGITAL FUNDAMENTALS 1

This subject provides basic knowledge of digital electronics and circuits. Topics include number systems, operations and codes, logic gates, Boolean algebra and logic simplification, combinational logic, functional blocks, latches and flip-flops.

EEE1004 DIGITAL FUNDAMENTALS 2

This subject builds upon the fundamentals of digital electronics acquired in Digital Fundamentals 1. It introduces the digital concepts of the various building blocks in a computer's digital system. You will acquire the theoretical and practical knowledge of registers, counters, memory devices, and conversions between digital and analogue signals and integrated circuit technologies. Digital troubleshooting techniques are also explored in the laboratory work.

EEE1005 DIGITAL FUNDAMENTALS

This subject provides a basic knowledge of digital electronics. You will learn the theoretical and practical knowledge of fundamental digital concepts and basic building blocks of digital electronic circuits. Topics covered include number systems, Boolean algebra and combinational logic, sequential logic and memory devices.

EEE1006 ENGINEERING FUNDAMENTALS

This subject provides a strong foundation in basic engineering concepts, electrical principles, circuit theorems, digital electronics and electronic devices.

EEE2001 INTEGRATED CIRCUIT APPLICATIONS

This subject covers the applications of common integrated circuits. The fundamental concepts of operational amplifiers and their applications will be taught. You will learn how to use operational amplifiers to design clippers, clampers, comparator circuits and active filters. The applications of the 555 timer and voltage regulators will also be discussed.

EEE2003 CIRCUITS & SIGNALS

This subject introduces specific circuit configurations and design concepts used in medical equipment, as well as the basic concepts of signal processing. The first part of the subject describes Op amp applications in bio-potential amplifiers, in filter designs and some design aspects of power supply used in medical devices. Topics covered in the signal processing portion include signal filtering, convolution, signal sampling, and correlation. Applications of signal processing related to bioelectric signals are used to provide a better understanding of these useful techniques.

EEE3001 ADVANCED ELECTRONICS

This subject provides the basic concepts of designing and using linear integrated circuits for different functions such as amplifiers and voltage-controlled oscillators. The design of attenuators and filters, and fundamentals of sensors and transducers will be discussed too.

EEE3004 POWER ELECTRONICS & DRIVES

This subject is an introduction to the study of machines, power semiconductor devices and their applications as power converters and motor drives. Topics covered include basic principles of DC and AC motors, fundamentals of controlled rectifiers and drives, principles of DC choppers and drives, and inverters. The uses of semiconductor devices in power applications and thermal effects on the performance of these devices due to high power will also be discussed.

EER1001 ELECTRICAL SERVICES FOR FACILITIES

This subject provides the basic theoretical and practical knowledge for the design of electrical distribution and installation in facilities. It also introduces the safety requirements and regulations governing electrical distribution and installation.

EER2001 ELECTRICAL SYSTEM & POWER DISTRIBUTION

This subject provides an overall operation of a power distribution network in the generation, transmission and distribution of electricity. You will also be trained in the designing of electrical systems (HV and LV) for effective and efficient delivery of electrical energy. These include the design and the sizing of different components such as system earthing, circuit breakers, fuses, cables, transformers, according to their respective industry standards.

EGB1001 INTRODUCTION TO GREEN DEVELOPMENT

This subject introduces the concepts, development and trends in the design, systems and management of Green Buildings.

EGB2001 GREEN BUILDING MODELING AND SIMULATION

This subject covers the theory of passive building design and use of modeling and simulation tools for analysis. It introduces the concept of passive building design for cooling and natural ventilation. Using modeling tools, you will be able to propose building with increase energy efficiency.

EGB3001 GREEN STRATEGIES FOR BUILDING SYSTEMS

This subject equips you with knowledge on the integration techniques for energy efficient building systems. Different strategies such as the carbon management, energy management, automated monitoring and targeting will be applied to an integrated system. These will help in the reduction of energy used, operating costs and ultimately, the carbon footprint.

EMA1001 ENGINEERING MATHEMATICS 1

This subject teaches pre-calculus techniques required for an engineering course. It trains you in engineering problem-solving approaches using the appropriate mathematical tools. Topics such as simultaneous equations, matrices, trigonometric, exponential and logarithmic functions, complex numbers and vectors will be covered.

EMA1002 ENGINEERING MATHEMATICS 2

The subject introduces the concept of calculus. Differentiation and integration techniques will be covered. These concepts will be used to formulate and solve mathematical problems. Various differentiation techniques (e.g., chain rule, product and quotient rules), and integration techniques (e.g., substitution, use of the mathematical table, integration by parts, partial fractions decomposition) will also be covered.

EMA2001 ENGINEERING MATHEMATICS 3

This subject introduces ordinary differential equations and approximation using the Maclaurin series and Fourier series. You will learn how to formulate engineering problems using first and second order differential equations and to solve initial value problems using techniques such as Laplace transforms.

EMA3001 HIGHER ENGINEERING MATHEMATICS

The subject introduces mathematical concepts and techniques used in advanced engineering courses. You will learn topics in calculus such as limits and continuity, infinite series, improper integrals, multiple integrals, higher order differential equations, 2D and 3D analytic geometry, and partial differentiation.

EMC2001 MICROCONTROLLER TECHNOLOGY

This subject provides you with a working knowledge of embedded systems. The emphasis will be on the knowledge of microcontroller architecture, application and programming. It exposes you to the basics of microcontrollers. Emphasis will also be placed on developing and testing software for microcontroller-based system applications, and using real-world applications such as a bank automated queuing system, or a traffic-light and pedestrian crossing control system.

EMC2004 INTERNET APPLIANCES

This subject covers application development for embedded systems and smart devices. Topics covered include embedded operating system, programming concepts, application development and database for handheld devices. It also covers design and debugging techniques as well.

EMC2005 COMPUTER INTERFACING

This subject provides the knowledge and skills in interfacing peripherals to the Personal Computer (PC). You will be exposed to various PC interfacing techniques, computer bus standards and protocols.

EMC3002 EMBEDDED CONTROL & APPLICATIONS

This subject provides enhanced knowledge of microcontroller-based embedded systems with emphasis on its interfacing and applications. You will learn to use the built-in peripherals of the microcontroller and design the software and interfacing circuits to implement embedded applications. You will also work on a group project that uses most of the internal peripherals, programming algorithms and interfacing techniques learnt in the subject.

EMC3004 DATA ACQUISITION SYSTEMS

The subject covers signal conditioning techniques required to acquire accurate measurements, virtual instrumentation and measurement concepts and techniques, transducers and data acquisition, and presentation. You will acquire the skills through hands-on experience in installing, configuring and using PC-based data acquisition hardware and software.

EMD2001 MEDICAL ELECTRONICS

This subject introduces fundamental instrumentation theories for biomedical applications and design requirements for the measurement of bio-signals. Topics include electrodes and transducers, bio-potential measurements, amplifier basics, as well as differential and instrumentation amplifiers. Filter designs, noise and electromagnetic interference issues are also discussed.

EMD2002 MEDICAL DEVICES

This subject discusses the fundamentals of medical devices generally used in hospitals, such as the electrocardiograph, electroencephalograph, electromyograph, therapeutic devices, as well as life-saving and support devices. The essential principles of safety and reliability of medical devices are also covered.

EME1002 STATICS & STRENGTH OF MATERIALS

This subject consists of two principal areas: fundamentals of statics and strength of materials. Fundamentals of statics provide an introduction to the basic concepts in statics, whereas strength of materials introduces the methodology for designing structural members subjected to various loading conditions.

EME2001 AIR CONDITIONING & HYDRAULICS

This subject is composed of two principal areas: air conditioning system and hydraulic service. Air conditioning system covers refrigeration, cooling load calculations, psychrometrics and duct design, while hydraulic service covers the fundamentals of water system design.

EME2004 PROGRAMMABLE AUTOMATION

This subject provides you with the fundamentals underlying the contemporary manufacturing automation environment. Four main topics are covered in this subject; namely pneumatics, electro-pneumatics, programmable logic controllers and factory automation. You will gain the essential knowledge of the working principles and applications of automation equipment related to the topics covered, followed by an overview of how to automate production processes to achieve quality and high productivity. Both hardware and software links between the main factory automation components are introduced.

EME2006 ENGINEERING MATERIALS

This subject provides you with an overview of the composition, processing and properties of engineering materials. It covers basic structural materials, including metals, polymers, and composites that are commonly used for engineering applications. You are also introduced to heat treatment process, Non-Destructive Testing (NDT) and various surface treatment processes.

EME2007 MACHINING TECHNOLOGY

The subject introduces the various manufacturing processes including computer-controlled processes and you get hands-on practice with conventional and Computer Numerical Control (CNC) machines. You will also learn about Computer-Aided Design and Manufacturing (CAD/CAM) system. Safety aspects are emphasised throughout the workshop sessions. You will acquire the fundamental knowledge and skills in designing for the manufacturing sectors such as the tool and die industry.

EME2008 PRINCIPLES OF DYNAMICS

The application of dynamic systems theory can be seen everywhere in our daily lives, from vehicles moving on the road to planes flying in the air. In this subject, you will learn the fundamental principles of dynamics and apply them to the analyses of bodies in motion. The objective is to present the foundation and applications of dynamics. Main topics covered include Newton's laws of motion, the principle of work and energy, the principle of impulse and momentum, and the motion of projectiles.

EMF3002 MANUFACTURING LOGISTICS & SIMULATION

This subject covers the concept of logistics in manufacturing, manufacturing planning, purchasing, warehousing, and simulation. PC software will be used to enhance your learning.

EMF3004 AUTOMATION & MACHINE VISION

This subject comprises two parts: Automation and Machine Vision. In the first part, you are given a basic understanding of the main components of an automatic system, ranging from various types of motor, servo system, sensors and programming techniques. The second part will expose you to the basic principles of machine vision systems, including some methodologies and techniques commonly used in the industry. The fundamental knowledge of the industrial automation, machine vision and their applications are covered.

EMI2001 SEMICONDUCTOR PHYSICS & DEVICES

This subject presents various concepts related to semiconductor technology. It covers atomic physics, general material science and semiconductor materials, and also includes the physics of p-n junctions, MOS capacitors, MOSFETs and BJTs.

EMI2002 WAFER FABRICATION PROCESS TECHNOLOGY

This subject provides you with the fundamental principles of wafer fabrication processes in semiconductor technology. There will be hands-on laboratory work, computer simulation sessions, and special projects to enhance learning.

EMI2003 DIGITAL IC DESIGN & APPLICATIONS

This subject introduces the fundamental techniques of digital IC design. You will learn design rules, layout procedures, device modelling and simulation for combinational and sequential logic circuits. Semiconductor memories and programmable logic arrays will also be discussed.

EMI2005 IC PACKAGING & FAILURE ANALYSIS

This subject covers various semiconductor assembly processes, process material properties, packaging technologies, integrated circuit failure analysis techniques, reliability physics and failure mechanisms. You will be exposed to various concepts and issues in the IC packaging/assembly processes and failure analysis.

EMI2007 ANALOGUE IC DESIGN & APPLICATIONS

This subject covers the analysis and design of fundamental analogue integrated circuits. The concepts are further reinforced and applied through the use of IC design tools for design entry, simulation and layout. The fundamentals operational amplifiers and their applications are also taught.

EMI2008 IC PROCESS INTEGRATION

In semiconductor processing, process integration involves various aspects of wafer fabrication such as the flow and sequencing of process steps, isolation technology, interconnect technology, application of test structures for process monitoring and device testing as well as characterisation of basic MOS devices. You will also be exposed to various concepts and issues in the process integration.

EMI3001 MICROELECTRONICS TEST & MEASUREMENT

This subject focuses on the concepts and applications of automated test systems for integrated circuits. Topics such as industrial standard automated test systems and testing methodologies of various semiconductor components and devices will be covered.

EMI3002 DISPLAY TECHNOLOGY

This subject covers various aspects of LCD technology including the materials used and the assembly of liquid crystal display optics and liquid crystal cells (LCC). You will learn about thin film transistor and pixel array, as well as LCD equipment and its manufacturing process. Other display technologies will also be covered.

EMI3004 MATERIALS SCIENCE

This subject focuses on the fundamental scientific principles that govern the behaviour of materials. The multidisciplinary nature of the subject, involving the understanding of the defects in solids, diffusion, properties of materials, failures, metals and polymers will help you in the selection, processing and application of engineering materials.

EMI3005 CLEANROOM EQUIPMENT & TECHNOLOGY

This subject introduces cleanroom as well as vacuum technology. It includes the classifications of cleanrooms, factors to control the environment and its related facilities, and principles of vacuum pumps and gauges.

EMI3007 NANOTECHNOLOGY

You will be introduced to the science of nanotechnology, and the tools used to fabricate and characterise nanostructures. The fundamentals of nano-electronics, nanomaterials and smart materials will help you to appreciate concepts of nanotechnology. Micro electromechanical Systems (MEMS), Nano electromechanical Systems (NEMS) devices and applications of nanotechnology will also be covered.

EMI3008 IC LAYOUT & PHYSICAL DESIGN

This subject deals with IC physical design process and analogue layout. Topics covered include IC chip partitioning, floor planning, placement and routing. Clock trees, static timing analysis and power management are also included. Analogue layout will focus on improving yield and device matching.

EMP3001 MAJOR PROJECT

The Major Project gives you an opportunity to integrate and apply your knowledge in a practical learning situation. Besides research, design and project management skills, the emphasis will also be on innovation, creativity, teamwork and enterprise.

EPH3001 PRINCIPLES OF PHOTONICS

This subject explores the fundamentals of photonics theory including concepts and application of photonics. It delves into the laws of reflection and refraction, principles of wave optics (including interference, diffraction and polarisation), fundamentals of fibre optic theory, principles of lasers & laser safety, and the basics of holography.

EPH3002 OPTICAL COMMUNICATIONS

This subject delves into the laws governing transmission of light through fibres, classification of fibres, loss mechanisms and dispersion in fibres, optical modulation, multiplexing and demultiplexing, as well as the procedures used in the design and analysis of an optical communications system.

EPH3003 OPTICAL DEVICES

This subject equips you with the knowledge and concept of optical devices. It covers the structure and characterisation of coherent and non-coherent optical sources, namely: light emitting diodes and laser diodes, optical detectors, optical amplifiers, passive optical devices, modulators, switches, optical integrated circuits, sensors and photonic devices for imaging, display and storage.

EPL1003 PROBLEM-SOLVING & PROCESS SKILLS

This subject uses a series of workshop-based lessons to develop your problem-solving and process skills. The target skills being developed include time and stress management, self-reflection, self-assessment, team building skills, creative thinking skills and peer sharing and evaluation. You will gain confidence in applying these skills through tutor-guided small group activities, self-reflective exercises and peer sharing.

EPZ1001 INTRODUCTION TO PROCESSES & SYSTEMS

The subject provides you with a basic understanding of the concepts, tools and approaches to business process management as well as the context in which these approaches are made within larger systems of business organisations or entities.

EPZ2001 ORGANISATIONAL BEHAVIOUR

This subject introduces you to the overview of organisational theory and application relevant to dynamic organisations. It will focus on three levels of analysis: individual, group, and the organisation as a whole. The subject will explore the impact of behaviours and attitudes on others within organisational settings, the dynamics of organisational structure and behavior as they operate in today's learning organisation and its rapid pace of change.

EPZ3001 CUSTOMER RELATIONSHIP MANAGEMENT

This subject provides an in-depth view of Customer Relationship Management. It covers the basic concepts of CRM, leading to implementation of strategies within an organisation. Focus will be on using technologies to adopt a customer-focused approach and strengthening customer relationship.

EOE3X02 OUALITY ENGINEERING

This subject provides an introduction to the concepts and methods in quality engineering. Topics include statistical process control, acceptance sampling, measurement system analysis and total quality management.

EQM2001 PROCESS MANAGEMENT & INNOVATION

Process Management is the management of business as a series of processes resulting in the creation/improvement of products and services that customers need. This subject provides the understanding of concepts, theories and methods a team leader needs to initiate and carry out process improvement activities. Key topics include process management, analysis, improvement, and innovation.

ESE1005 COMPUTER PROGRAMMING

This subject introduces you to the concepts of a stored program digital computer. It enables you to apply fundamental concepts in analysing, designing, implementing, debugging and testing programs. At the end of this course, you will be equipped with fundamental programming knowledge and software design techniques to solve problems.

ESE2004 OBJECT-ORIENTED PROGRAMMING

This subject introduces you to object-oriented (OO) programming using an OO language such as Java. All the important phases of a software development process will also be covered through the use of a modeling language (e.g. Unified Modeling Language (UML)). After developing the necessary skills in the OO language, you will be able to write event-driven Graphical User Interface (GUI) applications.

ESE2006 MOBILE COMPUTING APPLICATIONS

This subject introduces the concept of mobile services such as WAP and Extended HTML (XHTML). Basic XML technology, MySQL Database Server and Java Servlets will also be introduced.

ESE2007 SOFTWARE DESIGN PROCESS

This subject equips you with a good understanding of software design and development process. Important phases of the software development process will be covered. More emphasis will be placed on object-oriented software design using UML (Unified Modeling Language), software documentation and testing methodologies in order to gear you towards a more practice-oriented industry.

ESE3001 DATABASE MANAGEMENT SYSTEM & DESIGN

This subject focuses on the design and creation of a database, e.g. using the Oracle Database System. Topics covered range from the initial design of the database using modelling tools (Entity-Relationship model using Unified Modelling Language), to the refinement of the models using Normalisation techniques, then finally to the learning of the database programming language, Structured Query Language (SQL). You will apply the techniques learned and demonstrate your learning during group based PBL project.

ESE3006 ASP.NET WEB PROGRAMMING

This subject focuses on providing appropriate knowledge and skills to develop ASP.NET Web applications on the .NET platform. After an introduction to different .NET related tools and languages, you will be taught to create Web Forms. Data accessing using ADO.NET is then covered followed by the use of web tools to enhance and improve functionality.

ESE3007 COMPUTER GAME PROGRAMMING

This subject provides you with knowledge of the multidisciplinary nature of game programming and the ability to create your own game programs. It will provide you the opportunity to work through the entire development process, from preparation of 3D avatars and the related animation, to texturing and coloring, and finally the actual implementation of the game. You will be able to stretch your creativity and imagination to the fullest as you work through the course

ESE3008 WEB SERVICES DEVELOPMENT

In this subject, prevailing standards, technologies and concepts in web services such as Simple Object Access Protocol (SOAP), Web Services Description Language (WSDL) and Universal Description Discovery and Integration (UDDI) are covered. Building, deploying and using web services will also be discussed.

ESE3009 COMPUTER ARCHITECTURE & OPERATING SYSTEMS

This subject introduces the fundamental design concepts of a typical computer system which forms the system architecture. You will also learn about the components of a computer operating system that support this architecture.

ESI2001 STUDENT INTERNSHIP PROGRAMME

This subject prepares you for the working world by providing you with opportunities to take responsibility for your own learning and to develop life-long skills such as effective communication and interpersonal skills.

ESZ1001 SYSTEMS CONCEPTS & TOOLS

This subject provides an overview of systems thinking concepts and systems thinking. Systems thinking is the understanding of how feedback processes can generate patterns of behavior within organisations and human systems. It includes tools such as "links and loops" and "archetypes". There is also a discussion on the fifth discipline and the learning organisation.

ESZ1002 OUANTITATIVE METHODS

This subject introduces basic statistical concepts. Topics include descriptive statistics, probability distributions, estimation of population parameter, hypothesis testing, and simple linear regression.

ESZ2001 DECISION ANALYSIS

This subject provides an introduction to the decision-making process and the models applicable to solve various decision problems. It will cover methods and techniques for decision making such as linear programming, transportation model, network models and decision trees.

ESZ2002 PROCESS OPTIMISATION & IMPROVEMENT

This subject provides an overview on the concepts of quality improvement and process optimisation. It will establish the fundamental to quality concepts. You will learn how to analyse statistical control results, experimental designs, variations in processes and applying improvement techniques. Practical sessions using software applications will be integrated to enhance your learning.

ESZ2003 MANAGEMENT SYSTEMS & ASSESSMENT

This subject provides an overview of general management systems used in industries. You will acquire the knowledge and requisite skills in planning a Quality
Management System, Environmental
Management System as well as conduct a
Quality Audit. Practical sessions to set up a simple quality management system, starting from writing a quality procedure to conducting an audit will be carried out.

ESZ3001 SUPPLY CHAIN MANAGEMENT

This subject covers the concept behind supply chain management in competitive business survival and key strategic drivers that improve supply chain management performance of an enterprise. It also covers the importance of managing inventory, selecting appropriate distributing and transportation network.

ESZ3002 SYSTEMS MODELLING & SIMULATION

This subject provides an introduction to fundamental concepts of system modelling and simulation. Topics include basic model development, input analysis, modelling and statistical analysis. A simulation software is extensively used as a vehicle to enhance the understanding and practical applications of the subject.

ESZ3003 SYSTEMS ENGINEERING & MANAGEMENT

This subject equips you with systems engineering management knowledge as well as the skills to be able to apply the knowledge learnt to analyse the systems dynamics, identify opportunities to enhance systems performance, or design solutions for a new system. Skills involving assessing risks and uncertainties of such systems will also be introduced.

ETW1001 TELECOMMUNICATIONS & SYSTEMS

This subject covers the principles of analogue and digital telecommunications. Topics include amplitude modulation, frequency modulation, amplitude shift keying, frequency shift keying, phase shift keying, sampling, pulse code modulation, and time/frequency division multiplexing. The subject also gives an overview of some current telecommunication systems including PSTN, PSPDN, ISDN, modem, multiplexer, cable modem, ADSL, GSM, 3G, GPS and GPRS.

ETW2001 TELECOMMUNICATION PRINCIPLES

This subject introduces the principles of analogue (AM/FM) radio transmission or reception, and digital transmission. The main application covered is analogue or digital telephony. It includes an overview of transmission media such as optical fibre cables.

ETW2005 WIRELESS TECHNOLOGY

This subject introduces the technological trends and development in wireless communications, particularly in personal mobile communication systems. Digital cellular technologies like GSM, GPRS as well as emerging cellular systems such as 3G systems and current trends in wireless technologies will be taught.

ETW2007 DIGITAL COMMUNICATIONS

This subject introduces you to the basic principles and techniques employed in digital communications. Topics that will be covered include signal analysis, sampling theorem, pulse code modulation, delta modulation, base-band shaping for data transmission, digital modulation techniques, error control coding, spread spectrum modulation and information theory.

ETW3001 MOBILE COMMUNICATIONS

This subject provides the principles and fundamentals of how mobile communication systems work. With these, you will be able to keep pace with advancement in mobile communications technologies, such as the 2G, 3G and 4G developments. The subject also introduces mobile radio communications and explains commonly used terminologies and the radio frequency spectrum.

ETW3010 MULTIMEDIA NETWORK & SERVICES

This subject provides a practical systemsoriented view of broadband and broadcasting networks. You will be introduced to the fundamentals of various technologies and architectures, including topics on data services based on cable and ADSL modems, as well as digital audio and video broadcasting. Laboratory sessions will emphasise voiceover-IP and application design for interactive TV and IPTV.

EWN3001 WIRELESS AREA NETWORK TECHNOLOGIES

This subject equips you with the essential knowledge and hands-on skills for practical wireless area network projects involving the current wireless devices in the industry. You will have opportunities to learn more about technologies such as Wireless Personal Network (WPAN) and Wireless Local Area Network (WLAN) protocols, as well as common wireless devices used today.

GCD1001/1002/1003 APPLIED PRINCIPLES FOR EFFECTIVE LIVING (APEL)

Applied Principles for Effective Living is TP's Core programme consisting of three subjects, namely APEL 1 (Personal Effectiveness), APEL 2 (Interpersonal Effectiveness) and APEL 3 (Extropersonal Effectiveness). APEL was specially developed for TP students with the aim to help nurture in them the dispositions (i.e., attitudes, skills, knowledge) towards the Principles for Effective Living, hence laying the vital foundation for their lifelong success. The principles introduced in this programme are largely derived from applied psychological studies.

school of humanities & social sciences

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The establishment of the Humanities & Social Sciences School (HSS) adds a new dimension to TP's wide spectrum of existing diploma programmes. The School promotes a broad-based and holistic curriculum that will prepare students to meet the needs and face the challenges of a rapidly-changing world.

HSS adopts a multi-disciplinary approach and offers courses with a focus on people-oriented specialisations. It employs a variety of teaching methodologies to facilitate and optimise learning. You will have opportunities to participate in a major project as well as the Student Internship Programme that will enable you to integrate and apply the concepts and skills you have acquired in practical and real-life situations.

HSS graduates will acquire market relevant knowledge and develop practical and adaptable skills through a curriculum that comprises diploma core and elective subjects. In addition, the polytechnic-wide core modules on character education and lifelong skills help lay the foundation for the graduates' personal and interpersonal effectiveness. It is the ultimate aim of HSS to help each graduate make a difference in their chosen career. The School has a team of dedicated academic staff from a broad industry background. Their extensive industry knowledge and experience, coupled with many years of curriculum development and teaching experience, help to ensure the quality of the programmes on offer.

early childhood studies



"Indeed, these are exciting times... there are tremendous opportunities for child care professionals and operators to raise the professionalism and standing of the sector. With these incentives, we hope to push the industry towards achieving higher staff retention rates, better working conditions and to attract talent into the field."

Mrs Yu-Foo Yee Shoon Minister of State for Community Development, Youth and Sports Are you someone who wants to spend your days at the 'office' rattling off the alphabet, dipping your hands in finger-paint and making towers with building blocks? Do you find satisfaction in getting involved in the lives of young children and helping them rise to life's challenges? If you do, then this course is just right for you.

Led by lecturers with rich industry and preschool teacher training experience, this course will help you gain an understanding of the principles and practices of early childhood care and education. You will be equipped with knowledge, skills and attitudes to become a competent early childhood educator. The course also provides you with global exposure to early childhood practices outside Singapore via optional overseas study trips and a blend of global perspectives in the core curriculum. In addition, the course provides a strong grounding in psychology.

With a new kindergarten set up within the polytechnic campus to support the training of students in this course, you can look forward to authentic learning experiences in a real world early childhood setting. Equipped with a specially designed observation laboratory, the kindergarten also provides opportunities for research.

Scholarships are available for students who have good GCE O Level exam results.

CAREER OPPORTUNITIES

Graduates from this course can work as early childhood educators or work in children-related industries. With further studies and training, a wide variety of options are available in the following areas: child support and family services, child psychology, child enrichment and development industries, play therapy, and training of early childhood professionals.

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*
Mathematics (E or A)
Any three other subjects, excluding CCA

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

Grades 1 - 6

Grades 1 - 6

Grades 1-6

Note:

* Applicants who are admitted to the course and are keen to register as pre-school teachers after graduation must ensure that they obtain a minimum of B4 in their GCE O Level English Language (EL1) or a minimum band of 6.5 in the International English Language Testing System (IELTS – General Training). Applicants who do not meet the English requirement must ensure that they do so within two years of their registration as pre-school teachers.

* Applicants with foreign qualifications must ensure that the medium of instruction for their formal education is English AND they must have met the minimum English Language requirements of the course as detailed in the note above.

All applicants will also be required to pass a medical examination and be free from physical disability. Whilst not comprehensive, the following medical conditions may lead to non-acceptance into the course:

- Active tuberculosis
- Acquired Immune Deficiency Syndrome (AIDS)/ Human Immunodeficiency Virus (HIV)
- Psychiatric condition
- Uncontrolled hypertension
- Legal blindness
- Restricted mobility
- HBsAg positive/ Hepatitis B Carrier
- Uncontrolled epilepsy
- Uncontrolled asthma
- Uncontrolled diabetes
- Profound deafness
- Physical dependence upon mobility equipment

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 80 credit units
Elective Subjects : min 6 credit units
Option Subjects : 12 credit units
Cross-Disciplinary Subjects : min 9 credit units

Total Credit Units Completed : min 126 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCD1001	Applied Date state of an Effective Living at 1 (ADEL 1)	1	1
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	ı	I
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
GCS1001	Fundamentals of Public Speaking	1	3
GCS1002	Academic Writing	1	2
GCS3001	Professional Communication Skills	3	3
GIP3001	Student Internship Programme (SIP)	3	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BBT1001	Computer Systems & Applications	1	4
GEC1002	Early Years Character Education	1	4
GEC1003	Early Years Language & Literacy Skills	1	4
GEC1004	Early Years Numeracy Skills	1	4
GEC1005	Early Years Environmental Awareness	1	2
GEC1006	Early Years Creative Expressions & Play	1	6
GEC1007	Principles & Practices in Early Childhood Care & Education	1	2
GEC2009	Global Perspectives in Early Childhood Studies	1	4
GPS1001	Foundation Psychology A	1	4
GPS1002	Foundation Psychology B	1	4
GPS1015	Introduction to Educational Psychology	1	4
GEC2001	Early Years Classroom Management	2	4
GEC2002	Child Safety, Health & Nutrition	2	3
GEC2003	Family & Community Collaboration	2	4
GEC2004	Early Years Curriculum Integrated Project	2	4
GEC2007	Practicum Experience	2	1
GEC2008	Creativity & the Arts	2	2
GPS2007	Developmental Psychology	2	4
GPS2016	Child Psychology	2	4
GMP3001	Major Project	3	8
GPS3007	Psychology of the Exceptional Child	3	4

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Global Studies Option	1		
GEM1011	Applied Social Research	1	4
GEC1011	Early Years Global Citizenship	1	4
GEC2010	Early Years Cross-Cultural Studies	2	4
Psychology Research	Methods Option		
GST1001	Principles of Statistics	1	4
GPS1007	Research Methods in Psychology A	1	4
GPS2001	Research Methods in Psychology B	2	4

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
GEC1012	Developing Digital Media for Early Years Education	1	4
GEC1013	Children's Film & Media	1	3
GEC1014	Effective Communication Skills for Early Years Practitioners	1	4
GPS1009	Introduction to Counselling Psychology	1	3
GEC2011	Aggressive Behaviour & Bullying in Children	2	4
GEC2012	Children's Literature	2	3
GPS2002	Perception & Cognition	2	4
GPS2005	Social Psychology	2	4
GPS3002	Assessment & Personality	3	4
GPS3003	Abnormal Psychology	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

gerontological management studies



"...the curriculum, underpinned by sound domain knowledge on Gerontological Studies and Business Management principles, will put your graduates in good stead to serve the specific needs of the emerging silver industry."

Mrs Helen Ko Executive Director Beyond Age Who we have: A new generation of seniors, who are healthier, richer and better educated than their predecessors. They belong to the silver industry that is expected to be worth USD\$11 billion by 2015.

Who they need: Graduates with an in-depth understanding of the silver market to support the aspirations of this increasingly significant sector of the population.

If you enjoy working with people, and would like a career in helping our seniors to achieve fulfilling and productive lives, then this is the course for you. As the population ages and people are living longer, there will be a dramatic growth in the opportunities that cater to the silver industry. This course is designed to meet the specific needs of this rapidly growing industry and market group.

The course offers a multi-disciplinary curriculum that is underpinned by a sound knowledge of gerontology with insights from sociology and psychology. You will be equipped to apply such knowledge of ageing issues in a range of business settings.

The course provides you with specialised training in the following areas identified as growing sectors by the silver industry: leisure and travel, financial products and services, and health care and wellness. You will acquire a working knowledge of the relevant industries through practical training and project work.

CAREER OPPORTUNITIES

The course prepares you for a rewarding career in the emerging silver industry. Careers you can look forward to include being business executives, tourism and leisure management officers, human resource and training executives, marketing executives, investment and financial planning officers, retail executives, programme management officers, managers of retirement villages, sports and wellness consultants, and entrepreneurs. You are also well-positioned to take on other people-oriented careers that focus on providing products and services to the mature generation.

The scope of jobs available to you will not be limited to the silver industry since the business training provided will be valuable in all business environments.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)*

Mathematics (E or A)

Any three other subjects, excluding CCA

Grades 1 - 6

Grades 1 - 6

To be eligible for selection, applicants must also have sat for at least one of the following subjects: Art/ Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Introduction to Enterprise Development, Literature in English, Literature in Chinese, Literature in Malay, Literature in Tamil, Music, Principles of Accounts

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 21 credit units

Diploma Subjects

Core Subjects : 73 credit units
Elective Subjects : min 22 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 125 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
GCD1001	Applied Principles for Effective Living 1 (APEL 1)	1	1
GCD1002	Applied Principles for Effective Living 2 (APEL 2)	1	1
GCD1003	Applied Principles for Effective Living 3 (APEL 3)	1	1
GCS1001	Fundamentals of Public Speaking	1	3
GCS1002	Academic Writing	1	2
GCS2001	Interpersonal Communication Skills	2	2
GCS3001	Professional Communication Skills	3	3
GIP3001	Student Internship Programme (SIP)	3	8

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ANT1002	Basic Nutrition & Food	1	4
BAF1007	Basic Business Finance	1	4
BBS1001	Principles of Management	1	4
BRM1005	Marketing Fundamentals	1	4
GEM1008	Introduction to Gerontology	1	4
GEM1009	Introduction to Sociology	1	4
GEM1010	Lifestyle, Ageing & Well-Being	1	4
GEM1011	Applied Social Research	1	4
GEM1012	Programme Planning	1	4
GPS1010	General Psychology	1	4
GST1001	Principles of Statistics	1	4
GEM2000	Sociology of Ageing	2	4
GEM2002	Sociology of Work	2	4
GEM2003	Aged-Friendly Design	2	3
GEM2004	Ageing & Illness	2	4
GEM2005	Contemporary Issues in Ageing Societies	2	4
BMK3012	Sales Management	3	4
GEM3006	Major Project	3	6

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ANT2008	Understanding Nutritional Concerns in the Elderly	2	4
BHT2012	Travel & Leisure Business	2	4
GEM2006	Death, Grief & Bereavement	2	3
GEM2007	Gender Issues in Later Life	2	3
GEM2008	Images of Ageing	2	3
GEM2009	Sociology of Emotions	2	3
GEM2010	Sociology of the Family	2	3
GEM2011	Social Memory	2	3
GEM2012	Sociology of Migrations	2	3
GPS2010	Health Psychology	2	4
GEM2013	Psychology of Ageing	2	4
BBS3005	Product Development & Innovation	3	4
BMK3007	Principles of Entrepreneurship	3	4
GEM3001	Leadership in Leisure Management	3	4
GEM3002	Aesthetics & Wellness	3	4
GEM3003	Physical Activities, Sports & Wellness	3	4
GEM3004	Recreation Therapy	3	4
GEM3005	Fundamentals of Financial Planning	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.



psychology studies

"I am happy to note that this... course, which equips graduates with skills and knowledge from the discipline of applied psychology... will certainly help to address the industry's demand for skilled para-professionals in areas such as human resource management and development."

Ho Geok Choo President, Singapore Human Resources Institute Co-Chair of Human Resource Manpower Skills and Training Council Imagine having an edge over others in understanding how people think and what makes them behave the way they do. What if you could be in the business of understanding what motivates people and what makes them tick, whilst enhancing their potential and performance? If you enjoy working with people and see yourself in a career which involves bringing the best out of them, then look no further.

The Psychology Studies course has been designed to provide you with a broad foundation in the study of human behaviour and mental processes. Through the course, you will explore a comprehensive range of core topics in the study of psychology such as developmental and lifespan psychology, personality, social psychology and much more. You will learn first-hand that psychology is not just a theoretical discipline, and discover that it has many practical, meaningful and exciting applications across a wide variety of settings.

In addition, you will also be given a choice to specialise in one or more areas of study via elective concentrations that will let you hone your career skills and explore topics of personal interest within and related to the field of psychology. For instance, you may opt for electives in areas such as human capital management, human and social services, or even educational and child psychology.

The unique blend of our broad-based, quality curriculum, the choice of different elective concentrations, and a mixture of hands-on independent and group projects will serve to equip you with the sound knowledge, critical thinking, problem solving and interpersonal skills that are so valued by employers today. Additionally, this course will also provide you with a strong academic foundation on which you are well-positioned to pursue further studies.

If you enjoy learning about people and designing processes to develop them, or if you consider yourself a hands-on problem solver with an aptitude for analytical work, then we want you in our course.

Our graduates are well-poised to enter a variety of exciting career paths in human resource management, consumer research, advertising, marketing, as well as human and social services.

In addition, with a strong foundation in psychology, you will be well prepared for further studies with advanced standing in renowned universities that will further enhance career opportunities. For example, graduates who aspire to become certified psychologists, psychotherapists, psychoanalysts, social workers, counsellors, and HR managers may pursue higher degrees in psychology, social work, counselling, human capital management (or human resource management), business administration or other social science courses.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 7
Any three other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, applicants must also have sat for at least one of the following subjects: Art/Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, History, Higher Art, Higher Music, Literature in English/Chinese/Malay/Tamil, Music, Principles of Accounts.

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0
TP Core Subjects : 19 credit units

Diploma Subjects

Core Subjects : 64 credit units
Elective Subjects : min 34 credit units
Cross-Disciplinary Subjects : min 9 credit units
Total Credit Units Completed : min 126 credit units

Course Structure

TP Core Subjects

SUBJECT	LEVEL	CREDIT UNITS
Applied Principles for Effective Living 1 (APEL 1)	1	1
Applied Principles for Effective Living 2 (APEL 2)	1	1
Applied Principles for Effective Living 3 (APEL 3)	1	1
Fundamentals of Public Speaking	1	3
Academic Writing	1	2
Professional Communication Skills	3	3
Student Internship Programme (SIP)	3	8
	Applied Principles for Effective Living 1 (APEL 1) Applied Principles for Effective Living 2 (APEL 2) Applied Principles for Effective Living 3 (APEL 3) Fundamentals of Public Speaking Academic Writing Professional Communication Skills	Applied Principles for Effective Living 1 (APEL 1) Applied Principles for Effective Living 2 (APEL 2) Applied Principles for Effective Living 3 (APEL 3) 1 Fundamentals of Public Speaking 1 Academic Writing 1 Professional Communication Skills

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BBT1001	Computer Systems & Applications	1	4
GPS1001	Foundation Psychology A	1	4
GPS1002	Foundation Psychology B	1	4
GPS1004	Industrial & Organisational Psychology	1	4
GPS1005	Applied Psychology Integrated Project 1	1	4
GPS1007	Research Methods in Psychology A	1	4
GST1001	Principles of Statistics	1	4
GPS2001	Research Methods in Psychology B	2	4
GPS2002	Perception & Cognition	2	4
GPS2003	Physiological Psychology	2	4
GPS2004	Developmental & Lifespan Psychology	2	4
GPS2005	Social Psychology	2	4
GMP3001	Major Project	3	8
GPS3002	Assessment & Personality	3	4
GPS3004	Applied Psychology Integrated Project 2	3	4

Diploma Subjects - Elective Subjects

CUDIECT CORE	CURIECT	1 EV/EL	CDEDITINUTS
SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Educational & Child Ps	sychology Elective Concentration		
GPS1012	Educational Psychology	1	4
GPS1013	Introduction to Psycholinguistics	1	4
GPS2008	Learning & Motivation	2	4
GPS2016	Child Psychology	2	4
GPS3007	Psychology of the Exceptional Child	3	4
Human Capital Manag	gement Elective Concentration		
BBS2001	Human Resource Management	2	4
BBS2002	Recruitment & Human Resource Administration	2	4
BBS2003	Management of Employee Relations	2	4
BBS3001	Human Resource Development	3	4
BBS3002	Performance & Compensation Management	3	4
Human & Social Servi	ces Elective Concentration		
GPS1009	Introduction to Counselling Psychology	1	3
GPS1011	Psychology of Food, Eating & Body Image	1	3
GPS2010	Health Psychology	2	4
GPS2015	Psychology of Addictive Behaviours	2	4
GPS3003	Abnormal Psychology	3	4
General Psychology E	lectives		
GPS1003	Cross-Cultural Psychology	1	3
GPS1006	Psychology for Workplace Safety & Health	1	3
GPS2012	Human Factors Psychology	2	4
GPS3008	Psychology of Criminal Behaviour	3	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

Subject Synopses

ANT1002 BASIC NUTRITION & FOOD

This subject provides a basic understanding of human nutrition and dietary practices. Topics include an introduction to nutrition and food, carbohydrates, lipids, proteins, energy balance, vitamins, minerals, water, food and its nutritive value and recent advances in nutrition.

ANT2008 UNDERSTANDING NUTRITIONAL CONCERNS IN THE ELDERLY

This subject provides the basic knowledge of food and nutrients, nutritional requirements and issues pertaining to the elderly. It includes an overview of steps involved in the planning and delivery of nutrition programmes. An introduction to the management of some dietrelated diseases common in the elderly will also be covered.

BAF1007 BASIC BUSINESS FINANCE

This subject provides a general overview of the balance sheet and profit and loss statement of the company. It also provides an understanding of the sources and allocations of funds within a business enterprise, and an appreciation of the financial tools and techniques used by the financial manager in the management of funds and other financial resources.

BBS1001 PRINCIPLES OF MANAGEMENT

This subject provides an insight into the key functions of management and the practical issues which managers of today face.
Aspects of management such as planning, organising, leading, controlling, international management, business ethics and social responsibility will be covered.

BBS2001 HUMAN RESOURCE MANAGEMENT

This subject emphasises the role of line managers/supervisors in maximising organisational and employee performance through effective human resource management practices.

BBS2002 RECRUITMENT & HUMAN RESOURCE ADMINISTRATION

This subject provides the knowledge and requisite skills to support the following major functions of human resource management: manpower planning, recruitment, selection, placement, orientation, employee communication, employee wellness, and computerised human resource information systems.

BBS2003 MANAGEMENT OF EMPLOYEE RELATIONS

This subject exposes you to labour laws, the industrial relations framework of organisations and how to manage employee relations. You will also be introduced to a range of employee relations programmes and learn how these can contribute to organisational effectiveness.

BBS3001 HUMAN RESOURCE DEVELOPMENT

This subject provides you with well-rounded knowledge in the field of human resource development. Topics such as training needs analysis, design, implementation and evaluation of training programmes, and career development will be covered.

BBS3002 PERFORMANCE & COMPENSATION MANAGEMENT

This subject provides information on the design and implementation of performance and compensation management systems. Topics include performance appraisal, pay for performance, salary and incentives administration.

BBT1001 COMPUTER SYSTEMS & APPLICATIONS

This subject covers the fundamental concepts in the main hardware components of a computer system. It provides you with an understanding of how these components are set up and how they function together. Current IT trends, mainly in the areas of e-commerce and Internet applications, will be discussed within the core framework of data communications, networks and security issues. Basic theories will be supplemented with hands-on exposure to web page creation and designing, and spreadsheet application.

BHT2012 TRAVEL & LEISURE BUSINESS

The subject will provide you with an overview of the travel and leisure business in the 21st century. Specifically, topics encompassing the components and structure, key dynamics and the environment and issues facing the world's largest business will be covered.

BMK3007 PRINCIPLES OF ENTREPRENEURSHIP

This subject covers the key principles of entrepreneurship. The early part of the course examines the traits of successful entrepreneurs. You will learn how to identify business opportunities and be given the opportunity to conduct field research to identify, evaluate and select viable businesses. You will then prepare basic business plans.

BMK3012 SALES MANAGEMENT

Selling forms an integral part of the "promotion" component of the marketing mix. This subject provides you with a comprehensive coverage of consultative selling, partnering, value-added selling, sales force automation, contextualised selling in both consumer and non-consumer industries, and time-proven fundamentals in sales management.

BRM1005 MARKETING FUNDAMENTALS

This subject provides an understanding of the basic concepts and practices of modern marketing. It focuses on the role and the tools utilised by marketers in developing the appropriate marketing mix and in the identification of target segments.

GCD1001/1002/1003 APPLIED PRINCIPLES FOR EFFECTIVE LIVING (APEL)

Applied Principles for Effective Living is TP's Core programme consisting of three subjects, namely APEL 1 (Personal Effectiveness), APEL 2 (Interpersonal Effectiveness) and APEL 3 (Extropersonal Effectiveness). APEL was specially developed for TP students with the aim to help nurture in them the dispositions (i.e., attitudes, skills, knowledge) towards the Principles for Effective Living, hence laying the vital foundation for their lifelong success. The principles introduced in this programme are largely derived from applied psychological studies.

GCS1001 FUNDAMENTALS OF PUBLIC SPEAKING

This subject aims to help you become confident speakers. It equips you with the techniques to develop, deliver and evaluate speeches appropriate to a variety of contexts, including both impromptu and prepared situations.

GCS1002 ACADEMIC WRITING

This subject aims to help develop your skills and confidence in writing for academic contexts. It takes you through the stages of the writing process i.e., from the planning through the development and production of academic papers.

GCS2001 INTERPERSONAL COMMUNICATION SKILLS

You will learn to understand and apply the skills of effective communication in a wide variety of contexts and situations. The curriculum covers self-awareness, personal and interpersonal power, attitudes, values and perceptions in communication, verbal and nonverbal strategies, the integration of emotional and intellectual intelligence, dealing with differences and the skill of working together. This subject provides a solid foundation for counselling, together with relevant skills to establish strong interpersonal relationships.

GCS3001 PROFESSIONAL COMMUNICATION SKILLS

This subject aims to hone your communication skills. Topics covered will include handling interviews, meeting skills, interpersonal skills and formal writing skills required in various forms of professional and career writing such as project proposals, application letters, resumes and more.

GEC1002 EARLY YEARS CHARACTER EDUCATION

This subject equips you with valuable knowledge and skills that nurture interpersonal and intrapersonal skills amongst young children so as to help them become more resilient and successful learners.

GEC1003 EARLY YEARS LANGUAGE & LITERACY SKILLS

This subject helps you develop engaging lessons and activities in order to enhance the learning of English amongst young children.

GEC1004 EARLY YEARS NUMERACY SKILLS

This subject guides you to develop lessons and activities that enhance effective learning of numeracy amongst young children.

GEC1005 EARLY YEARS ENVIRONMENTAL AWARENESS

This subject helps you develop lessons that inculcate a sense of understanding of the world in young children. You will learn to develop lessons that will build important process skills amongst young children through engaging activities.

GEC1006 EARLY YEARS CREATIVE EXPRESSIONS & PLAY

This subject aims to help you nurture young children's creativity through a rich learning environment in art, music, drama, dance, as well as activities involving motor skills. You will learn to develop lessons to provide experiences that will nurture expressiveness, creativity and imagination amongst young children.

GEC1007 PRINCIPLES & PRACTICES IN EARLY CHILDHOOD CARE & EDUCATION

This subject provides an overview of early childhood care and education in Singapore. You will delve into the various approaches and models for early childhood care and education, as well as the social dynamics of learning in Singapore's early childhood context. In addition, you will also consider appropriate practices within the early childhood context.

GEC1011 EARLY YEARS GLOBAL CITIZENSHIP

This subject highlights the interconnectedness of the world today through discussions on various global issues (e.g. sustainable development, acceptance of diversity), and explores strategies in developing young children's awareness of what it means to be a responsible global citizen.

GEC1012 DEVELOPING DIGITAL MEDIA FOR EARLY YEARS EDUCATION

This subject aims to equip you with the skills and knowledge required to develop digital teaching materials to be used in early childhood education settings.

GEC1013 CHILDREN'S FILM & MEDIA

This subject explores the various types of children's film and media resources. You will explore developmentally-appropriate film and media sources from a variety of genres. Through analysis of selected film and media sources, you will investigate the impact of media on the development and behaviour of young children, as well as their utility value to children's learning and development.

GEC1014 EFFECTIVE COMMUNICATION SKILLS FOR EARLY YEARS PRACTITIONERS

This subject aims to help you become more knowledgeable and confident in the use of English in various settings. You will gain effective spoken and written communication skills to help you serve as role models of Standard English for their students. (This elective is offered to students who have not obtained a minimum of B4 in the GCE O-Level English Language or equivalent).

GEC2001 EARLY YEARS CLASSROOM MANAGEMENT

This subject aims to impart basic effective teaching strategies in order to manage and guide children's behaviour within the classroom.

GEC2002 CHILD SAFETY, HEALTH & NUTRITION

This subject aims to help you understand the early childhood educator's role in providing an environment for the care and safety of the children. You will learn to manage areas of young children's nutrition, health, hygiene and safety. In addition, you will also be equipped with basic first aid skills.

GEC2003 FAMILY & COMMUNITY COLLABORATION

This subject explores the dynamics of families and their role in the development of the child. The subject introduces strategies and resources to help strengthen relationships between home, community and centre/kindergarten.

GEC2004 EARLY YEARS CURRICULUM INTEGRATED PROJECT

This subject provides opportunities to design and develop developmentally appropriate classroom activities. You will learn to create learning programmes and resources to enhance early years learning.

GEC2007 PRACTICUM EXPERIENCE

This subject provides opportunities for you to observe and keep records of children's behaviour in pre-school and other relevant children-related settings. You will also have opportunities for practical training to apply the concepts and skills acquired in your study.

GEC2008 CREATIVITY & THE ARTS

The arts develop ways of thinking, foster creative expressions, as well as build bridges across diverse cultures and experiences. Through hands-on sessions, you will have the opportunity to creatively express yourself via artistic forms and more. You will also be encouraged to integrate your learning experiences and to apply them to both your daily life and classroom teaching.

GEC2009 GLOBAL PERSPECTIVES IN EARLY CHILDHOOD STUDIES

This subject provides opportunities for you to explore research, practices and issues related to early childhood care and education in various parts of the world. The subject will include an optional overseas field trip, allowing for comparative studies to enrich your experiences in this area.

GEC2010 EARLY YEARS CROSS-CULTURAL STUDIES

This subject will provide you with a deeper appreciation of how increasing globalisation and living in an environment with diverse cultures influence children's growth and development.

GEC2011 AGGRESSIVE BEHAVIOUR & BULLYING IN CHILDREN

This subject explores the causes and effects of problem behaviours such as aggression and bullying. You will explore strategies on identifying and helping both the bullies and victims, in order to create a safe environment and reduce long-term effects of aggression and bullying.

GEC2012 CHILDREN'S LITERATURE

This subject examines literary works for children from various genres, across cultural contexts and time. You will revisit stories that are familiar childhood favourites. Through analysis of themes, plots and characterisation, you will also examine the ways in which literary representations of children and for children have changed.

GEM1008 INTRODUCTION TO GERONTOLOGY

This subject introduces you to the theoretical perspectives and approaches to the study of ageing from various disciplines. It will examine the causes and consequences of ageing at the level of individuals and populations. This involves investigating the social, physical and mental changes humans undergo as they age, as well as the impact of the elderly population on social, economic and political institutions.

GEM1009 INTRODUCTION TO SOCIOLOGY

This subject introduces you to the key theoretical perspectives in Sociology. Through these theories, you will examine current and emerging social phenomena. From the systematic study of different social structures e.g. family, work, social control, gender and ethnicity, you will be able to apply sociological concepts to help you explain social life in societies.

GEM1010 LIFESTYLE, AGEING & WELL-BEING

This subject addresses issues relating to ageing and well-being. The concept of the quality of life is also examined. You will examine the significance of social support networks amongst older persons, and its impact on their well being. The relationship between leisure and healthy ageing, the implications of continuous employment and retirement are also covered in this subject.

GEM1011 APPLIED SOCIAL RESEARCH

This subject provides a general understanding of the theory and practice of social science research and presents science as a powerful method of human thinking. The focus is to provide you with the necessary information to understand the importance of research in the field of social science and its applications to various settings. You will learn a systematic way of thinking and knowledge discovery known as scientific inquiry.

GEM1012 PROGRAMME PLANNING

This subject provides a foundation in programmes conceptualisation, development and production, covering topics such as programme design, programme management, programme evaluation and budgeting as well as staging of programmes.

GEM2000 SOCIOLOGY OF AGEING

This subject provides a sociological perspective on the process and experience of human ageing in modern society, while adopting a context-based approach that employs case studies. Topics include the demographic and political impact of ageing societies, historical and cultural perspectives on ageing, and the major theoretical approaches to the study of ageing. Various social policies and institutions that affect ageing will also be examined. These include social policies on health care, housing, retirement, death, living environments and social support for the aged.

GEM2002 SOCIOLOGY OF WORK

The social dynamics of workplace organisations and the practice of salaried employment in modern industrial societies will be analysed in this subject. In addition, the historical and technological developments that have contributed to contemporary working environments will also be examined, along with the application of major theoretical perspectives on work. Finally, key social policy issues and controversies surrounding the workplace will also be contextualised through the use of local and international case studies.

GEM2003 AGED-FRIENDLY DESIGN

This subject exposes you to the design process of creating aged-friendly products and services. As the world population ages, it is vital that you be aware of the issues that confront ageing, and at the same time, demonstrate problem solving skills and foresight in tackling social and lifestyle issues. Through field trips and via observation and behavioural studies, you are facilitated to come out with innovative and creative solutions for the ageing generation. Innovative and original ideas can be considered for commercialisation under the Design for Ageing Centre.

GEM2004 AGEING & ILLNESS

This subject provides perspectives and issues relating to illness and growing old. Topics include avoidable illness, health concerns, ageing organ systems, principles of drug therapy, unique aspects of illness presentation, medical ethics, legal issues, community networking, and active maturing.

GEM2005 CONTEMPORARY ISSUES IN AGEING SOCIETIES

This subject will examine current issues that are evident in ageing societies around the world. You will gain an understanding of the transformations and challenges faced by ageing individuals and the state. The subject will also examine the ongoing debates on individual and societal responses to ageing issues. You will also learn about the ageing trends in both developed and developing countries.

GEM2007 GENDER ISSUES IN LATER LIFE

The various gender-based issues surrounding elderly men and women will be explored. This subject examines the impact of ageing on the gender identity and roles of an ageing person. Special attention is directed to the gender gap in longevity, emerging psychological and physiological issues, the impact of social change on gender relations in families, socioeconomic issues among ageing men and women, and the influence of social policy.

GEM2010 SOCIOLOGY OF THE FAMILY

The family has remained as a key social unit in societies, and has taken on various forms and meanings over time. You will learn about the dynamic interactions of the family unit with other societal institutions such as the state, religion, education and the media. You will also examine the issues facing the contemporary family. Topics include childcare, employment, marriage, housing and various social policies involving the family.

GEM3002 AESTHETICS & WELLNESS

This subject provides an understanding of the products, services, issues, trends and behaviours of elderly consumers, with the aim to enhance their personal wellness in relation to their quality of life. You will also learn about the workings of the aesthetic and wellness industry, and how to tap into it effectively.

GEM3006 MAJOR PROJECT

The Major Project is intended to complete your training by providing a real-world experience to integrate and apply your knowledge in a practical learning situation. Besides research, design and project management skills, the emphasis will also be on innovation, creativity, teamwork and enterprise.

GIP3001 STUDENT INTERNSHIP PROGRAMME

This internship programme is a 12-week attachment to relevant organisations that will enable you to link and practice your learning with the real world. You will have opportunities to handle real problems and issues, and apply the concepts and skills that you have acquired in the course of your study.

GMP3001 MAJOR PROJECT

The major project is intended to complete your training by providing a real-world experience to integrate and apply your knowledge in a practical learning situation. Besides research, design and project management skills, the emphasis will also be on innovation, creativity, teamwork and enterprise.

GPS1001/1002 FOUNDATION PSYCHOLOGY A / B

These two subjects, Foundation Psychology A and B, provide you with an overall perspective and understanding of psychology as a scientific study of mental processes and human behaviour. Fundamental concepts, theories and methodology in the study of general psychology will be explored to enhance your understanding of the biological, cognitive and social bases of behaviour.

GPS1003 CROSS-CULTURAL PSYCHOLOGY

This subject raises your awareness of and sensitivity to the influence of cultural variables on the nature and behaviour of individuals, their adaptations to different environments, as well as their relationships with others within and outside their own culture membership. You will examine the impact of culture on a variety of areas, from individual development to socialisation and work.

GPS1004 INDUSTRIAL & ORGANISATIONAL PSYCHOLOGY

This subject provides you with opportunities to apply psychological knowledge, research methods and intervention strategies within industrial and organisational settings. You will explore both the theoretical and practical aspects of three primary areas, namely personnel, organisational and human factors psychology.

GPS1005 APPLIED PSYCHOLOGY INTEGRATED PROJECT 1

Psychology is not just a theoretical subject. It holds valuable and practical applications across a wide range of personal, interpersonal and professional settings. This subject allows you to apply psychological techniques and research skills to better understand individuals in an applied setting of your choice.

GPS1006 PSYCHOLOGY OF WORKPLACE SAFETY & HEALTH

This subject explores the range of human perceptual, cognitive and behavioural issues that affect workplace safety and health. You will be exposed to new theories and methods, and learn how they can be applied to promote the safety, well-being and work performance of individuals at the workplace.

GPS1007 RESEARCH METHODS IN PSYCHOLOGY A

This subject builds upon your foundational understanding of statistical concepts and data analysis methods. It equips you with the knowledge, skills and techniques, as well as hands-on experience in the conduct of basic empirical research in psychology and the social sciences.

GPS1009 INTRODUCTION TO COUNSELLING PSYCHOLOGY

This subject provides opportunities for you to explore the fundamentals of counselling as well as discuss the primary theoretical perspectives and contemporary issues that influence the counselling profession. You will learn helping skills that can be applied to help people lead more effective and well-adjusted lives.

GPS1010 GENERAL PSYCHOLOGY

This subject provides an introductory perspective and understanding of psychology as a scientific study of mental processes and human behaviour. Fundamental concepts and theories in the study of psychology will be explored to enhance your understanding of the internal and external bases of human behaviour.

GPS1011 PSYCHOLOGY OF FOOD, EATING & BODY IMAGE

This subject explores modern society's concern over physical appearance and the resultant effects of obsession with dieting, eating disorders, as well as body shape and size.

GPS1013 INTRODUCTION TO PSYCHOLINGUISTICS

This subject explores the relationship between language and the processes of the human brain. You will explore theories of language processing, in order to learn how we acquire, comprehend, as well as produce language.

GPS1015 INTRODUCTION TO EDUCATIONAL PSYCHOLOGY

This subject provides an overview of psychological principles related to teaching, learning and cognition in the context of education. You will learn about how different classroom management techniques and instructional pedagogies can be applied to enhance the learning environment and facilitate human growth and development in educational settings.

GPS2001 RESEARCH METHODS IN PSYCHOLOGY B

This subject equips you to address more complex research questions using an expanded range of research designs and statistical techniques. You will be given opportunities to apply knowledge, skills and techniques and employ statistical software to analyse and interpret data from a range of psychological experiments.

GPS2002 PERCEPTION & COGNITION

This subject explores two main thematic areas of human information processing, namely, perception and cognition. You will explore topics such as sensory perception, attention, learning and memory in order to enhance your understanding of how human beings perceive and process information.

GPS2003 PHYSIOLOGICAL PSYCHOLOGY

This subject explores the relationship between physiological process and human behaviour, with particular emphasis on the function of the human nervous system and sensory systems.

GPS2004 DEVELOPMENTAL & LIFESPAN PSYCHOLOGY

This subject takes a lifespan perspective by exploring human growth and development from conception, through the critical lifestages, and to the end of the life cycle. You will explore developmental theories and research to help you understand the intricacies of how humans develop throughout the lifespan.

GPS2005 SOCIAL PSYCHOLOGY

This subject is about the scientific study of the interactions between people and the social contexts they live in. Through exploring real-world social events and situations, you will gain a deeper appreciation of how people's thoughts, emotions and behaviours are influenced by other people.

GPS2008 LEARNING & MOTIVATION

This subject introduces the key principles of conditioning and motivation, and research in the psychology of learning. Topics include principles of conditioning such as classical and instrumental conditioning, approaches to learning including acquisition of verbal materials, concepts, and motor skills, memory and transfer. Practical applications of these basic principles in various real-life scenarios will be explored.

GPS2010 HEALTH PSYCHOLOGY

This subject examines the impact of mental, emotional and behavioural factors that affect the onset, duration, recovery and prevention of physical illnesses. You will also learn to analyse health and disease issues using psychological principles and techniques in the context of an interrelated and diverse world.

GPS2012 HUMAN FACTORS PSYCHOLOGY

This subject applies concepts about human perceptual and cognitive behaviour, abilities and limitations to enhance our understanding of human interaction with systems, technology and products in various applied settings and industries. Through practical applications, you will apply this knowledge to improve work performance and human-machine interactions.

GPS2015 PSYCHOLOGY OF ADDICTIVE BEHAVIOURS

This subject discusses the psychological and social aspects behind addictive habits. You will explore how and why an individual engages in physical addictions (e.g., alcohol and drugs) and psychologically compulsive behaviours (e.g., gambling).

GPS2016 CHILD PSYCHOLOGY

This subject focuses on the major issues related to the physical, cognitive and psychosocial development of a child. You will gain knowledge and understanding of why children think and behave the way they do, as well as apply theoretical understanding on nurturing the development of young children.

GPS3002 ASSESSMENT & PERSONALITY

This subject introduces the principles and techniques of psychological assessment. Underlying many psychological assessments is a theoretical position about personality. The subject examines how aspects of personality are theoretically operationalised and measured to enhance our understanding of relationships between personality theories and assessment. This hands-on subject provides opportunities to explore the application of tests in varied settings.

GPS3003 ABNORMAL PSYCHOLOGY

This subject explores concepts and issues surrounding abnormal behaviour and illnesses. You will explore major theories on how physiology, cognition, developmental, social and other issues influence behaviour. You will also be provided with an overview of intervention methodologies and techniques commonly used in the treatment of maladaptive behaviours and psychological disorders.

GPS3004 APPLIED PSYCHOLOGY INTEGRATED PROJECT 2

This subject builds on skills and experience gained from earlier project work-related subjects such as Applied Psychology Integrated Project 1. More opportunities will be provided for you to explore the various fields in psychology and apply psychological knowledge in greater depth.

GPS3007 PSYCHOLOGY OF THE EXCEPTIONAL CHILD

This subject focuses on individual differences in children. You will explore areas such as the emotional, social and learning characteristics of individuals who are exceptional, and gain a deeper understanding of the issues that impact the lives and behaviour of these individuals.

GPS3008 PSYCHOLOGY OF CRIMINAL BEHAVIOUR

This subject focuses on raising the awareness of the theoretical, psychological and developmental perspectives on criminal behaviour. In addition, it will examine the psychological factors that relate to crime on a general level, specific offences and also specific offender and victim groups. You will also learn to evaluate the contribution of psychology to the explanation of criminal behaviour in a multidisciplinary framework.

GST1001 PRINCIPLES OF STATISTICS

The use of empirical evidence and statistical analysis is crucial in the field of social sciences (e.g., psychology, sociology and education). This subject provides you with a basic understanding and use of statistical concepts in data analysis. Concepts such as descriptive and inferential statistics will be introduced.

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Informatics is IT for people. Our courses focus on the use of IT to improve business processes, ensure efficiency and enrich lives. Through our courses, you will receive a strong foundation in IT and an understanding of specialised areas like financial services, forensics, digital media, cyber security and more.

e provide an all-round education, nurturing IT professionals who can contribute confidently to any organisation they join. We emphasise the development of problem-solving and thinking skills, with the aim of cultivating individuals who are independent, analytical and able to respond effectively to the needs of people and organisations. Communication and teamwork skills are also emphasised because these are key attributes for people working in a global economy.

Through our Student Internship Programme, you will have the chance to gain real life work experience in either local or overseas companies, organisations or research institutes. Our academic structure enables you to be attached as an intern to an organisation for up to a year. Such extensive experience will groom you well for the challenges of the workplace and give you an edge when you seek employment.

There are many exciting opportunities for you to develop your talents and skills, so that you can adapt to and meet the demands of a fast changing world. To help you excel and discover your potential, you will have the chance to participate in enrichment programmes which include national and international competitions, as well as research attachments to universities.

Participation in local and global community projects is something we strongly encourage. There are many opportunities for you to be involved in social outreach projects to help those in need and make a difference in the lives of others.

After three years, you will graduate with the confidence, qualities and skills to add value to the organisations you join.

To ensure that our curriculum remains relevant to the industry, we work closely with employers and universities to maintain quality, industry relevance and high academic standards. An advisory committee, comprising leading industry professionals from a range of companies such as Avaya, Cisco Systems, the Infocomm Development Authority of Singapore, IBM and Microsoft provide advice to the School on its strategic direction and development to ensure that the courses you join prepare you well for the future.

Many of our students move on from a diploma to a degree through a smooth process made possible by the advanced standing arrangements we have with local and overseas universities.

Specialist Centres

TP-AVAYA UNIFIED COMMUNICATIONS CENTRE

Established in collaboration with Avaya, this facility is equipped with the latest IP-Telephony and Unified Communications (UC) equipment to facilitate engagement in industry projects and to train students in the design, development and implementation of IP-based business communication systems, Voice-Over-Internet Protocol (VoIP) and Unified Communications (UC) applications.

TP-BUSINESS OBJECTS BUSINESS INTELLIGENCE CENTRE

Established in collaboration with Business Objects, an SAP company, this centre helps to facilitate engagement in industry projects. It hosts Business Objects Business Intelligence suite of software that enables students to learn the processes of data integration, query and reporting, online analytical processing, and statistical analysis to help companies make better decisions.

TP-HP SOFTWARE QUALITY ASSURANCE CENTRE

Established in collaboration with Hewlett-Packard Singapore Pte Ltd, this centre is equipped with the latest HP Quality Assurance software for in-house and industry projects. It also employs the latest methodologies and best practices to develop core competencies in software quality assurance.

TP-IBM CENTRE FOR IT SECURITY

Established on an IBM security framework, this centre provides training to students in the most current IT security industry and technology trends, simulating a real life work environment. It also promotes industry collaboration by enabling students and staff to undertake relevant industry projects, research and development involving information security technology.

TP-MICROSOFT DIGITAL MEDIA SOLUTIONS CENTRE

Established in collaboration with Microsoft, this special digital media centre has been designed to meet the needs of industry for manpower and solutions in Interactive Digital Media. It focuses on the areas of solutions exploration, development, testing, review and proof of concept. Students and staff gain competency in the latest Microsoft technologies and are able to engage with industry on projects that relate to interactive media and game development.

TP-THOMSON REUTERS FINANCIAL RISK MANAGEMENT CENTRE

Established in collaboration with Thomson Reuters and equipped with Reuters Financial software, premium financial information terminals and a fully integrated front-to-back solutions facility, this centre provides students with the unique opportunity to learn in a live financial market environment that familiarises them with investment banking and risk management operations.

COMPUTER AND NETWORK SECURITY LABORATORY – CENTURION CENTRE

This centre provides a flexible and realistic IT and network security training environment. It is designed with a fully operational, standalone network infrastructure that provides a test-bed for the evaluation of hardware, software and security concepts. The centre allows students to set up and secure Internet servers, identification management servers, configure security policies, implement secured e-business transactions, set up an experimental Public Key Infrastructure and perform system confidentiality tests using encryption/decryption tools without the risks and restrictions normally associated with a "live" network.

HUMAN COMPUTER INTERACTION CENTRE

This centre is equipped with real-world facilities for conducting usability testing. It provides an ideal environment for competency training in the usability engineering life cycle, with the aim of enhancing user experience in interacting with software applications and information appliances. The centre has collaborated with companies like Motorola and Honeywell on research projects in usability prototyping and evaluation.



cyber& digital security



"This course brings significant value to Singapore's drive towards achieving a secure world-class cyber environment. As we become ever-increasingly interconnected, it is critical that we develop a skilled network of security professionals to prepare for a new era of security to enable a deeper level of e-trade and e-commerce."

Teresa Lim Managing Director IBM, Singapore Viruses, trojans, botnets and hackers – these are some of the dangers which lurk on the Internet, crippling government and business operations, leading to financial losses and causing critical damage. Developing counter measures against them requires creative problem solving skills and talent. A pool of highly skilled Information Security Professionals with strong technical foundation and creativity is vital in the battle against such cyber threats. As a trained Information Security Professional, you will have the capability to protect information and prevent it from being compromised. If you have the aspiration to be in this highly regarded profession, then join this exciting course.

In the first year, you will master IT and information security fundamentals such as programming essentials, enterprise networking and basic IT security strategies.

At our TP-IBM Centre for IT Security, you will be able to use state-of-the-art facilities for hands-on practice in conducting vulnerability assessments of computer systems using ethical hacking tools and implementing intrusion prevention solutions to defend and protect the systems.

As you advance to the second year, you will learn to identify and detect how computers are misused and design counter measures against criminal intrusion. You will master security competencies ranging from network and system security to application security. You will be able to perform penetration testing and ethical hacking to effectively identify system and application vulnerabilities to secure information assets. You will also learn about identity management through the

development of biometric technologies such as fingerprint scans. Besides technical training, you will learn the legal aspects of IT security and the various information security standards for performing IT security management and audit as well as design security policies.

In the final year, you will be attached to local and overseas IT security companies to apply your security knowledge and skills, integrating all that you have learned to information security projects and real-life situations. You will also develop the skills to manage projects and work alongside diverse groups of people.

You will be taught by course instructors who have strong IT security industry experience and who are Certified Information Systems Security Professionals (CISSP). They will prepare you to attain professional certifications in networking, open source technology and information security. These include the Cisco Certified Network Associates certification and Red Hat Certified Technician/Engineer, which are highly sought after industry certifications. These will position you well as an IT security professional in an industry with a global outreach and immense opportunities.

You would also be able to further your studies by choosing from a range of courses offered at local or overseas universities. A significant number of our graduates pursue a degree after completing this course, securing places in both local and overseas universities, leveraging on the advanced standing arrangements that we have with these institutions.

Not only will this course equip you with the necessary information security technical competencies, it will also develop in you the skills and traits to be confident and adaptive to the economic and IT security landscapes.

CAREER OPPORTUNITIES

Security is a major concern in all organisations. In particular, governments and industries worldwide have forecast a shortage of and high demand for information security professionals. You can expect good employment prospects with local and multinational businesses, governments, financial and banking institutions, and consulting firms as IT security specialists, IT security auditors, network and systems specialists, and IT security product developers and solution providers.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 6
Any two other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants must ensure that they do not suffer from complete colour appreciation deficiency. Applicants with partial colour appreciation deficiency may apply. Applicants who do not satisfy this pre-requisite may not be accepted into the course of study.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 21 credit units

Diploma Subjects

Core Subjects :87 credit units
Elective Subjects :8 credit units
Cross-Disciplinary Subjects :9 credit units
Total Credit Units Completed :125 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCS1001	Effective Interpersonal Communication	1	2
CCS1001	Communication in the Workplace	1	2
CCS1003	Information Literacy for Effective Communication	1	2
CCS1004	The Essentials of Persuasive Presentations	1	2
GCD1001	Applied Principles for Effective Living 1	1	1
GCD1002	Applied Principles for Effective Living 2	1	1
GCD1003	Applied Principles for Effective Living 3	1	1
CSI3001	Student Internship Programme	3	10

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CID1C08	Introduction to Human Computer Interaction	1	3
CCD1C01	Basic IT Security	1	4
CCD1C02	Enterprise Networking	1	4
CFI1C07	Database Information Systems	1	4
CIC1C05	Computer Architecture	1	4
CIC1C06	Data Communications & Networking	1	4
CIT1C05	Problem Solving & Programming	1	4
CIT1C06	Object-Oriented Programming	1	4
CMA1C01	Computing Mathematics 1	1	3
CMA1C02	Computing Mathematics 2	1	3
BLM2007	Legal Aspects of IT	2	4
CCD2C01	Internetworking Security	2	4
CCD2C02	Security Application Development	2	4
CCD2C03	Ethical Hacking & Intrusion Prevention	2	4
CCD2C04	Forensics in Digital Security	2	4
CCD2C05	IT Security Management & Audit	2	4
CCD2C06	Servers Administration & Security	2	4
CCD2C07	Secure Web Applications	2	8
CIM2C06	Database Administration & Security	2	4
CMP3601	Major Project	3	10

Diploma Subjects - Elective Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCD2E01	Identity & Authentication Technologies	ว	4
CCD2E02	Applied Cryptography in E-Services	2	4
CFI2C03	IT Project Management	2	4
CFI2E01	IT Outsourcing	2	4
CFI2E02	Introduction to IT Systems in Banking	2	4
CIM2E01	Healthcare Informatics	2	4
CIT2E05	Technology & Innovation	2	4
CIT2E06	Manufacturing & Logistics Business Informatics	2	4
CMC2E04	Tourism Informatics	2	4
CMC2E06	VOIP System & Application	2	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

digital forensics



"We are pleased that the School has launched the first ever diploma course in Digital Forensics in Singapore. The increasing global trend in cyber criminal activities and cyber incidents has led to a corresponding growth in demand for digital forensics professionals. We believe this course will prepare graduates to serve this demand and contribute to the security of our cyber space."

Christina Gan Senior Director Infocomm Security & Assurance Infocomm Development Authority of Singapore Digital forensics involves a scientific analysis of evidence that can be used in a court of law to prosecute criminals who have stolen information, hacked into personal computers or intruded into the network systems of companies and organisations. There has been a great increase in such cyber crimes worldwide, leading to huge losses of money. Today, Digital Forensics also plays an important role within crime investigations, civil cases and homeland security. If you have an analytical and inquisitive mind, and love to solve puzzles, join us to become a Computer Forensics Investigator. You will learn to seize, secure, examine and reconstruct digital evidence to unravel the mystery behind a criminal incident one byte at a time.

Digital forensics encompasses both the broad knowledge of IT, security, psychology, criminal procedure and cyber law, as well as an in-depth study of digital forensic tools and techniques for analysing computers, emails, images, hard disks and networks for digital evidence. In the first year, you will master IT fundamentals. You will also have a basic understanding of the psychology of deviant behaviour to help you understand the motivation behind the criminal activity.

As you progress into your second year, you will learn to collect and preserve digital evidence, analyse and examine different file systems, digital media and storage, applications, networks and systems for evidence using computer science and investigation methodology. You will also learn cryptography techniques, the principles of securing information system and audit procedure. In addition, you will be equipped with knowledge

of the criminal procedure for Forensic Analysts. This gives you the understanding of legal and regulatory issues relevant to carrying out investigations of computer-related crime, as well as reporting and presenting digital evidence for use in a court of law.

You will have many opportunities for handson practice in identifying, extracting and
investigating digital evidence at our stateof-the-art facilities, with tools and software
widely used in the industry. Armed with the
technical competencies as well as relevant legal
and psychology knowledge as a Computer
Forensics Analyst, you will be able to undertake
digital forensic investigations and perform
security audits to enhance security compliance
and IT governance within an organisation to
mitigate data breaches. You will also develop
the skills to manage projects and work
alongside diverse groups of people.

In the final year, you will be attached to local and overseas companies and organisations such as banks and financial institutions, audit firms, law enforcement agencies and government agencies. Organisations such as Interpol, the Ministry of Home Affairs and the Singapore Police Force, as well as auditing companies such as KPMG, are places you could be attached to. Your internship will enable you to integrate your digital forensics knowledge and skills, and apply all that you have learned to real-life situations.

You would also be able to further your studies by choosing from a range of courses at local or overseas universities, leveraging on the advanced standing arrangements that we have with them. Our lecturers are well qualified and have obtained various industry certifications including GIAC Certified Forensic Analyst (GCFA), GIAC Certified Incident Handler (GCIH) and Certified Information System Security Professional (CISSP). You will also have the opportunity to attain professional certifications in networking, open source, digital forensics and security. These include the Cisco Certified Network Associates certification and Red Hat Certified Technician, which are highly sought after qualifications. These will position you well as an IT security professional in an industry with a global outreach and immense opportunities.

CAREER OPPORTUNITIES

Due to the pervasive use of technology by individuals and corporations worldwide, and the increase in cyber crimes, Digital Forensics graduates are in particularly high demand worldwide. You can expect to work in law enforcement agencies, financial institutions and banks, government agencies, as well as data recovery, audit and consulting firms as a Digital Forensics Analyst, Digital Forensics Investigator, Digital Forensics Researcher, Incident Response Analyst, IT Security Analyst and IT Auditor.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 6
Mathematics (E or A) Grades 1 - 6
Any two other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants must ensure that they do not suffer from complete colour appreciation deficiency. Applicants with partial colour appreciation deficiency may apply. Applicants who do not satisfy this prerequisite may not be accepted into the course of study.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 21 credit units

Diploma Subjects

Core Subjects : 95 credit units
Cross-Disciplinary Subjects : 9 credit units
Total Credit Units Completed : 125 credit units

Course Structure TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCC1001	Fff- stire leterance and Communication	1	3
CCS1001	Effective Interpersonal Communication	l l	2
CCS1002	Communication in the Workplace	1	2
CCS1003	Information Literacy for Effective Communication	1	2
CCS1004	The Essentials of Persuasive Presentations	1	2
GCD1001	Applied Principles for Effective Living 1	1	1
GCD1002	Applied Principles for Effective Living 2	1	1
GCD1003	Applied Principles for Effective Living 3	1	1
CSI3001	Student Internship Programme	3	10

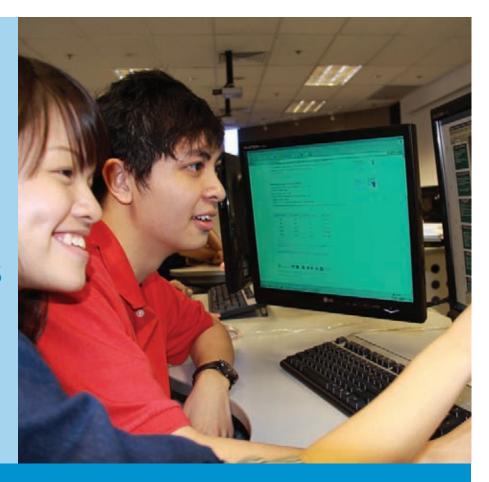
Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CDF1C01	Introduction to Digital Forensics	1	3
CCD1C01	Basic IT Security	1	4
CCD1C02	Enterprise Networking	1	4
CFI1C07	Database Information Systems	1	4
CIC1C05	Computer Architecture	1	4
CIC1C06	Data Communications & Networking	1	4
CIT1C10	Programming Essentials 1	1	4
CIT1C11	Programming Essentials 2	1	4
CMA1C01	Computing Mathematics 1	1	3
GEN1016	Introduction to Psychology of Deviant Behaviour	1	3
BLM2008	Criminal Procedure for Forensic Analysts	2	4
CDF2C01	Digital File Systems	2	4
CDF2C02	Digital Media Forensics	2	4
CDF2C03	Network Security and Forensics	2	4
CDF2C04	Investigation Methodology and Techniques	2	4
CDF2C05	Application Forensics	2	4
CCD2C05	IT Security Management & Audit	2	4
CCD2C06	Servers Administration & Security	2	4
CCD2C07	Secure Web Applications	2	8
CCD2E02	Applied Cryptography in E-Services	2	4
CDF3C01	Incident Response & Management	3	4
CMP3901	Major Project	3	10

CROSS-DISCIPLINARY SUBJECTS

 $Students\ are\ required\ to\ obtain\ a\ minimum\ of\ 9\ credit\ units\ from\ the\ list\ of\ Cross-Disciplinary\ Subjects.$

financial business informatics



"With dual skills in IT banking processes and a keen knowledge of key financial systems, students from this course will be able to support investment banking and risk management operations as well as contribute as business analysts skilled in the banking domain. The training these students receive in Thomson Reuters products, including the fully integrated front to back office solutions, enables them to help customers become more efficient and equips them to lead in the evolution of the global financial market."

Edward Haddad Head of Major Accounts, Asia Thomson Reuters In the local and global financial services and banking industry there is a great demand for professionals who possess good information technology skills and a sound understanding of business processes. Such techno-strategists, with their dual skills, are sought after because they can contribute in a significant way to the organisations that they join.

This course equips you with the knowledge and skills to be technically and financially savvy. You will learn how banks and financial institutions are structured to operate in the global financial markets. You will also obtain a good understanding of processes such as e-banking through the training you receive in business processes, systems and IT management. Your knowledge of financial services and IT will give you a distinct advantage when you seek employment. Upon graduation, besides your diploma, you will also obtain the Statements of Attainment from the Institute of Banking and Finance for Deal Processing & Settlements, Role IV. This will provide you an edge when seeking employment.

You can choose between two possible options of study: Finance or Banking. In the Finance Option, you will study subjects covering fundamentals of investment, foreign exchange and money market processing, fixed income and equity securities processing, derivatives and structured products processing and portfolio performance management. In the Banking Option, you will study subjects covering retail banking processing, private banking, corporate banking processing, customer relationship management and credit risk management.

In your final year, you will get hands-on experience through attachments to banks and financial institutions. This will also provide you with the opportunity to pick up important people skills so that you develop sensitivity to the needs of clients and organisations. Upon completing the course, many of our students move on to undertake degree programmes in local or overseas universities, leveraging on the advanced standing arrangements we have with them. Many of our graduates have been accepted into the Accountancy, Business and Information Systems degree programmes at the National University of Singapore, Nanyang Technological University and the Singapore Management University. One of our top alumni will be reading a double degree programme in Accountancy and Business on a Nanyang Scholarship at the Nanyang Technological University.

CAREER OPPORTUNITIES

With unique dual skills in the finance and banking domain and IT, you are well positioned to take on careers in financial institutions, and business and IT consulting firms. You can look forward to being a financial systems consultant, business intelligence analyst, investment analyst or financial products settlements specialist.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 6
Any two other subjects, excluding CCA Grades 1 - 6

To be eligible for selection, applicants must also have sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 21 credit units

Diploma Subjects

Core Subjects :75 credit units
Option Subjects :20 credit units
Cross-Disciplinary Subjects :9 credit units

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Total Credit Units Completed : min 125 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCC1001	Fff- stire leterance and Communication	1	2
CCS1001	Effective Interpersonal Communication	l l	2
CCS1002	Communication in the Workplace	1	2
CCS1003	Information Literacy for Effective Communication	1	2
CCS1004	The Essentials of Persuasive Presentations	1	2
GCD1001	Applied Principles for Effective Living 1	1	1
GCD1002	Applied Principles for Effective Living 2	1	1
GCD1003	Applied Principles for Effective Living 3	1	1
CSI3001	Student Internship Programme	3	10

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CID1C08	Introduction to Human Computer Interaction	1	3
BAF1007	Basic Business Finance	1	4
CFI1C01	Quantitative Analysis	1	4
CFI1C02	Core Financial Businesses	1	4
CFI1C03	Business Process Management	1	4
CFI1C04	Systems Analysis	1	4
CIT1C05	Problem Solving & Programming	1	4
CFI1C06	Information Systems & Office Fundamentals	1	3
CFI1C07	Database Information Systems	1	4
CFI1C08	Financial Economics	1	4
CIT1C09	Web Programming	1	4
CFI2C02	Business Intelligence Systems	2	4
CFI2C03	IT Project Management	2	4
CFI2C04	Quality & Service Management	2	4
CFI2C07	Commercial Off-The-Shelf Implementation	2	3
CFI3C01	Risk & Governance	3	4
CFI3C02	Wealth Management	3	4
CMP3801	Major Project	3	10

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
Finance Option			
BAF2006	Fundamentals of Investment	2	4
CFI2P14	Foreign Exchange & Money Market Processing	2	4
CFI2P15	Fixed Income & Equity Securities Processing	2	4
CFI2P16	Derivatives & Structured Products Processing	2	4
CFI2P17	Portfolio Performance Management	2	4
Banking Option			
CFI2P24	Retail Banking Processing	2	4
CFI2P25	Customer Relationship Management Systems	2	4
CFI2P26	Private Banking	2	4
CFI2P27	Corporate Banking Processing	2	4
CFI2P28	Credit Risk Management	2	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

game Sentertainment technology



"Temasek Polytechnic has an excellent industry relations programme which allows their students to gain relevant working experiences through their long term partnership between the school and partners. Their students coming to the industry exhibit a strong work ethic which enables them to overcome the differences between academia and industry."

Sunny Koh Studio Head Personae Studios L.L.P. This is possibly the most thrilling time for the video games industry with Singapore growing in status as a hub for the most exciting game companies. Electronic Arts, Lucas Arts and Ubisoft are video game companies who have produced many of the world's best games and they have all set up offices here alongside other renowned video game publishers and development studios. This complements Singapore's strategy to be a leader in the Interactive Digital Media landscape. Through the course we offer, you can look forward to taking up jobs as game designers, graphics software developers, game content developers, game programmers, mobile game developers and game visual effects specialists in an everexpanding games industry.

Any person can play a video game; but to successfully develop a game that excites, engages, and educates an audience requires skill. These include skills in concept – including digital storyboarding, artwork, story and game design, production – including 2D/3D animation, modelling, level design, Al programming, game mathematics and physics, game audio, and publication – including the pitching, marketing and the business of video games.

To help you create a winning game, we equip you with a strong understanding of and experience in various aspects of the game production pipeline. A comprehensive list of subjects will give you a firm grasp of the end-to-end process in developing a successful game.

You will also have the opportunity to learn from and work alongside expert staff, several of whom have worked on some of the world's best-selling video game titles. Each of them specialises in different areas of game production and this will help you acquire the skills to create your games from the initial stages of concept development and design, through to programming and the final stages of publishing a game.

You will also have the opportunity to learn from and work alongside expert staff, several of whom have worked on some of the world's best-selling video game titles. Each of them specialises in different areas of game production and this will help you acquire the skills to create your games from the initial stages of concept development and design, through to programming and the final stages of publishing a game.

You will also work on a Major Project to develop a showcase portfolio to give you a head start in the industry. Some of our students' projects include commercially available iPhone games, as well as games for local companies and organisations such as the Monetary Authority of Singapore, the Ministry of Education and the Singapore Navy. You will also have the chance to be attached to leading game developers as well as overseas companies and universities.

Upon completion of this course, you can also move on to advance your studies at local and overseas universities with which we have good advanced standing arrangements.

CAREER OPPORTUNITIES

Singapore has identified interactive and digital media as one of its key research and development areas. You will graduate with the skills to fill the following types of positions: game designers, graphics software developers, game content developers, game programmers, mobile game developers and game visual effects specialists.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students"

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any two other subjects excluding CCA Grades 1 - 6

To be eligible for selection, you must have also sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants must ensure that they do not suffer from complete colour appreciation deficiency. Applicants with partial colour appreciation deficiency may apply. Applicants who do not satisfy this prerequisite may not be accepted into the course of study.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects :21 credit units

Diploma Subjects

Core Subjects : 85 credit units
Elective Subjects : 8 credit units
Cross-Disciplinary Subjects : 9 credit units
Total Credit Units Completed : 123 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCS1001	Effective Interpersonal Communication	1	2
CCS1002	Communication in the Workplace	1	2
CCS1003	Information Literacy for Effective Communication	1	2
CCS1004	The Essentials of Persuasive Presentations	1	2
GCD1001	Applied Principles for Effective Living 1	1	1
GCD1002	Applied Principles for Effective Living 2	1	1
GCD1003	Applied Principles for Effective Living 3	1	1
CSI3001	Student Internship Programme	3	10

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CFI1C07	Database Information Systems	1	4
CGE1C01	Introduction to Computer Games	1	4
CGE1C06	Game Design	1	4
CGE1C08	Object-Oriented Game Programming	1	4
CIC1C05	Computer Architecture	1	4
CID1C09	Visualisation and Digital Techniques	1	4
CID1C13	Game Interface and Interaction Design	1	4
CIT1C05	Problem Solving and Programming	1	4
CMA1C01	Computing Mathematics 1	1	3
CGE2C04	Introduction to Game Al	2	4
CGE2C06	Game Development	2	3
CGE2C07	3D Game Texturing, Lighting and Animation	2	4
CGE2C09	Software Engineering	2	4
CGE2C10	Data Structures and Algorithms	2	4
CGE2C12	Game Modelling	2	4
CGE2C14	Game Development Project	2	3
CGE2C15	Game Math and Physics	2	4
CGE3C04	Game QA and Testing	3	3
CGE3C05	The Business of Computer Games	3	3
CMP3701	Major Project	3	10

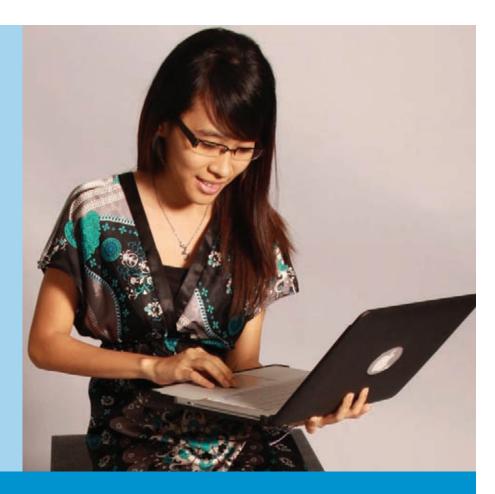
Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS			
Advanced Game Development Option						
CGE2E02	Graphics Programming	2	4			
CGE2P11	Advanced Game Al	2	4			
CGE3C02	Mobile Game Programming	3	4			
3D Game Design & De	3D Game Design & Development Option					
CGE2P21	Advanced Game Modelling	2	4			
CGE2P22	Advanced Game Design	2	4			
CGE3P21	Game Engine Scripting	3	4			
3D Game Visual Effect	s Option					
CGE2P31	3D Digital Compositing	2	4			
CGE2P32	3D Effects Programming	2	4			
CGE3P31	3D Game Effects	3	4			

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

interactive media informatics



"Students from this course demonstrated diligence, enthusiasm and excellent technical competence when they interned at our company. We were pleased to note their passion for work and valued their ideas and creativity for multimedia projects."

Caroline Lim General Manager Draftfcb (MNC Advertising Agency) In the local and global financial services and banking industry there is a great demand for professionals who possess good information technology skills and a sound understanding of business processes. Such techno-strategists, with their dual skills, are sought after because they can contribute in a significant way to the organisations that they join.

This course equips you with the knowledge and skills to be technically and financially savvy. You will learn how banks and financial institutions are structured to operate in the global financial markets. You will also obtain a good understanding of processes such as e-banking through the training you receive in business processes, systems and IT management. Your knowledge of financial services and IT will give you a distinct advantage when you seek employment. Upon graduation, besides your diploma, you will also obtain the Statements of Attainment from the Institute of Banking and Finance for Deal Processing & Settlements, Role IV. This will provide you an edge when seeking employment.

You can choose between two possible options of study: Finance or Banking. In the Finance Option, you will study subjects covering fundamentals of investment, foreign exchange and money market processing, fixed income and equity securities processing, derivatives and structured products processing and portfolio performance management. In the Banking Option, you will study subjects covering retail banking processing, private banking, corporate banking processing, customer relationship management and credit risk management.

In your final year, you will get hands-on experience through attachments to banks and financial institutions. This will also provide you with the opportunity to pick up important people skills so that you develop sensitivity to the needs of clients and organisations. Upon completing the course, many of our students move on to undertake degree programmes in local or overseas universities, leveraging on the advanced standing arrangements we have with them. Many of our graduates have been accepted into the Accountancy, Business and Information Systems degree programmes at the National University of Singapore, Nanyang Technological University and the Singapore Management University. One of our top alumni will be reading a double degree programme in Accountancy and Business on a Nanyang Scholarship at the Nanyang Technological University.

CAREER OPPORTUNITIES

With unique dual skills in the finance and banking domain and IT, you are well positioned to take on careers in financial institutions, and business and IT consulting firms. You can look forward to being a financial systems consultant, business intelligence analyst, investment analyst or financial products settlements specialist.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7

Mathematics (E or A) Grades 1 - 6

Any two other subjects excluding CCA Grades 1 - 6

To be eligible for selection, you must have also sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Note: Applicants must ensure that they do not suffer from colour appreciation deficiency. Applicants who do not satisfy this pre-requisite may not be accepted into the course of study.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 21 credit units

Diploma Subjects

Core Subjects : 80 credit units
Option Subjects : 12 credit units
Cross-Disciplinary Subjects : 9 credit units
Total Credit Units Completed : min 122 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCS1001	Effective Interpersonal Communication	1	າ
CCS1001	Communication in the Workplace	1	2
CCS1003	Information Literacy for Effective Communication	1	2
CCS1004	The Essentials of Persuasive Presentations	1	2
GCD1001	Applied Principles for Effective Living 1	1	1
GCD1002	Applied Principles for Effective Living 2	1	1
GCD1003	Applied Principles for Effective Living 3	1	1
CSI3001	Student Internship Programme	3	10

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CFI1C07	Database Information Systems	1	4
CIC1Z01	Computer Systems	1	4
CID1C02	Web Design	1	4
CID1C04	Multimedia Project 1	1	4
CID1C09	Visualisation & Digital Techniques	1	4
CID1C10	Motion & Sound	1	4
CID1C11	New Media Development & Trends	1	4
CID1C12	Animation Programming	1	4
CIT1C05	Problem Solving & Programming	1	4
CMA1C01	Computing Mathematics 1	1	3
CMA1C02	Computing Mathematics 2	1	3
CFI2C03	IT Project Management	2	4
CIC2E01	Introduction to 3D	2	4
CID2C03	Human Computer Interaction	2	4
CID2C05	Multimedia Project 2	2	4
CID2C07	Interactivity & Interface Design	2	4
CID2C08	Interactive Programming	2	4
CIT2P28	Web Application Development	2	4
CMP3502	Major Project	3	10

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
3D Digital Entertainm	ent Ontion		
CID2P12	3D Production Foundation	2	4
		_	4
CID2P13	3D Special Effects	2	4
CID2P14	3D Visualisation & Animation	2	4
D' M C			
Rich Media Commerce	e Option		
CID2P41	Content Management System	2	4
CID2P42	Rich Media Application Development	2	4
CID2P43	New Media Strategy & Analytics	2	4
Edumatics Option			
CID2P35	Introduction to General Pedagogical Approaches for Learning	2	4
CID2P36	Understanding Instructional Design	2	4
CID2P37	Building Learning Activities	2	4

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

information technology



"Students from this course have demonstrated a keen understanding of using IT to solve real world problems. They have benefited much from the academic rigour of their broad-based curriculum and I am confident that this diploma course will continue to groom outstanding IT professionals for the industry. In particular, I applaud the students from this course who emerged national champions and were among the top international teams in the software design category of the 2010 Microsoft Imagine Cup Competition."

Jessica Tan Managing Director Microsoft Singapore Do you enjoy solving problems? Are you passionate about creating solutions and making them work for people? Information Technology is all about creating innovative software solutions for people and businesses by integrating multiple technologies. Join us and be part of this rapidly changing and exciting industry.

This course equips you with in-depth software implementation skills to effectively lead, define, design and implement business improvement projects in various key sectors such as government, education, banking, finance, sales and marketing.

You have three options of study in this course:

- (i) The Business Analytics Option, which focuses on analysing and interpreting data and converting them into useful insights for developing strategies for the organisation;
- (ii) The Project Management Option, which focuses on teaching you the knowledge and skills needed to manage IT projects;
- (iii) The Enterprise Systems Option, which focuses on customising and integrating established business software solutions with other new or legacy systems.

In your final year, you will integrate the knowledge that you have acquired to complete a major project. You will also be attached to either a local or overseas company as an intern. This will give you the opportunity to gain valuable experience in technical, organisational and people skills so that you have an advantage when you embark on a career in the IT industry.

This course has an established track record of producing highly successful students who have won top positions in national and international IT software applications and development competitions. Many of our graduates have also gone on to pursue both undergraduate and postgraduate degrees in local and overseas universities, with a significant number receiving attractive scholarships to further their studies.

CAREER OPPORTUNITIES

The Infocomm Development Authority of Singapore has forecast a steady growth in demand for IT professionals and is well on the way towards achieving its goal of creating an additional 80,000 infocomm jobs by 2015. As such, your employment prospects remain very good. You will be able to fill positions such as IT business analyst, application developer and systems analyst in government organisations, software houses, large multinational corporations, financial institutions or consultancy firms in areas such as project management, software design, development and consultancy. You will also be well-equipped to be a technopreneur.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students".

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 6
Any two other subjects excluding CCA Grades 1 - 6

To be eligible for selection, you must have also sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 21 credit units

Diploma Subjects

Core Subjects :83 credit units
Option Subjects :12 credit units
Cross-Disciplinary Subjects :9 credit units
Total Credit Units Completed :min 125 credit units

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCS1001	Effective Interpersonal Communication	1	2
CCS1002	Communication in the Workplace	1	2
CCS1003	Information Literacy for Effective Communication	1	2
CCS1004	The Essentials of Persuasive Presentations	1	2
GCD1001	Applied Principles for Effective Living 1	1	1
GCD1002	Applied Principles for Effective Living 2	1	1
GCD1003	Applied Principles for Effective Living 3	1	1
CSI3001	Student Internship Programme	3	10

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CFI1C07	Database Information Systems	1	4
CIC1C05	Computer Architecture	1	4
CIC1C06	Data Communications & Networking	1	4
CID1C02	Web Design	1	4
CID1C08	Introduction to Human Computer Interaction	1	3
CIT1C05	Problem Solving & Programming	1	4
CIT1C06	Object-Oriented Programming	1	4
CIT1C08	Fundamentals of Business Information Systems	1	4
CMA1C01	Computing Mathematics 1	1	3
CMA1C02	Computing Mathematics 2	1	3
CGE2C09	Software Engineering	2	4
CGE2C10	Data Structures & Algorithms	2	4
CGE2C11	Object-Oriented Analysis & Design	2	4
CIT2C11	Enterprise Solutions and Entrepreneurship	2	4
CIT2C12	Advanced Data Structures and Algorithms	2	4
CIT2C13	Business Systems and Processes Integration	2	4
CIT2C14	Enterprise Web Development and Testing	2	4
CIT2P32	Enterprise Security and Application Management	2	4
CIT2P44	Dynamic Web Application Development	2	4
CMP3102	Major Project	3	10

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS		
Business Analytics Option					
CFI2C02	Business Intelligence Systems	2	4		
CMA2P51	Quantitative Techniques	2	4		
CIT3P51	Web Analytics	3	4		
Project Management	Option				
CFI2C03	IT Project Management	2	4		
CFI2E01	IT Outsourcing	2	4		
CIT3P71	IT Governance and Service Management	3	4		
Enterprise Systems Op					
CIT2P61	Enterprise Business Processes and Systems	2	4		
CIT2P62	IT and Supply Chain Management	2	4		
CIT3P61	IT and Customer Relationship Management	3	4		

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

&network services



"Homes, schools, financial institutions, businesses, shopping and recreational outlets are all becoming wired up with ultra high speed networks, leading to a demand for professionals who can create innovative applications and services. Graduates from the course would have acquired the skills to create a difference in this area, to provide valuable network management support to our clients."

Irving Tan Managing Director Cisco Systems (USA) Pte Ltd In recent years, there has been rapid growth in the use of networking tools such as Youtube, Facebook and Skype all over the world. Mobile devices such as iPhones and Android phones are also fast replacing personal desktop computers. Hence, the expectations of an improved network and Internet speeds for a richer user experience have continued to grow. There is also a strong demand in the market for more stable and efficient network systems and application tools for mobile devices.

This course grooms you to become an expert in network systems. It offers two options of study, Mobile Solutions and ITSM (IT Service Management), which builds on your competency in managing network systems. You will learn to develop applications for business, education and entertainment purposes on the latest mobile phone platforms such as iPhone and Android platforms. You will also be trained in the best practices and use state-of-the-art tools from ITSM industry giants in our new ITSM centre, which is the first 'live' centre in an institution in Asia to offer real-life ITSM practice. This will further enhance your competitiveness in the industry.

You will have a chance to work with companies such as Cisco Systems, IBM and Avaya on projects and Student Internship Programmes in Singapore and overseas, gaining valuable experience and exposure to prepare you as a professional.

To provide you an edge when you graduate, the course also prepares you to gain professional certifications such as Cisco Certified Network Associate (CCNA), IT Infrastructure Library (ITIL), Avaya Certified Associate (ACA) awarded by Cisco Systems, IBM and Avaya respectively.

In addition, the Informatics & IT School has advanced standing arrangements with local and overseas universities which enable you to move on from a diploma to a degree easily to further your studies.

CAREER OPPORTUNITIES

As networking is used in every aspect of business, it is anticipated that there will be a high demand from industry for graduates of this programme. On successful completion, you could enter a variety of challenging and rewarding careers such as network administrator/engineer, computer systems & server administrator, wireless systems

MINIMUM ENTRY REQUIREMENTS

English Language (EL1)* Grades 1 - 7
Mathematics (E or A) Grades 1 - 6
Any two other subjects excluding CCA Grades 1 - 6

To be eligible for selection, you must have also sat for at least one of the following subjects: Additional Combined Science, Additional Science, Biology, Chemistry, Combined Science, Computer Studies, Creative 3-D Animation, Design & Technology, Engineering Science, Food & Nutrition, Fundamentals of Electronics, General Science, Human & Social Biology, Integrated Science, Physics, Physical Science, Science (Chemistry, Biology), Science (Physics, Biology), Science (Physics, Chemistry), Science (Physics, Chemistry, Biology).

*Sijil Pelajaran Malaysia (SPM)/ Unified Examination Chinese (UEC) holders must have a minimum of grade 6 for the relevant English Language subject (e.g. Bahasa Inggeris).

Notes: Applicants must ensure that they do not suffer from complete colour appreciation deficiency. Applicants with partial colour appreciation deficiency may apply. Applicants who do not satisfy this prerequisite may not be accepted into the course of study.

GRADUATION REQUIREMENTS

Cumulative Grade Point Average : min 1.0

TP Core Subjects : 21 credit units

Diploma Subjects

Core Subjects : 83 credit units
Option Subjects : 12 credit units
Cross-Disciplinary Subjects : 9 credit units
Total Credit Units Completed : min 125 credit units

specialist, associate infrastructure analyst, customer support engineer, IT customer service executive, IT operations specialist, mobile system development specialist.

APPLICATION

Apply during the Joint Admissions Exercise following the release of the GCE O Level results. For other categories of local applicants, please refer to the section on "Admission and Requirements". For international students, please refer to the section on "Information for International Students"

Course Structure

TP Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCS1001	Effective Interpersonal Communication	1	2
CCS1002	Communication in the Workplace	1	2
CCS1003	Information Literacy for Effective Communication	1	2
CCS1004	The Essentials of Persuasive Presentations	1	2
GCD1001	Applied Principles for Effective Living 1	1	1
GCD1002	Applied Principles for Effective Living 2	1	1
GCD1003	Applied Principles for Effective Living 3	1	1
CSI3001	Student Internship Programme	3	10

Diploma Subjects - Core Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CFI1C07	Database Information Systems	1	4
CIC1C05	Computer Architecture	1	4
CIC1C06	Data Communications & Networking	1	4
CID1C02	Web Design	1	4
CID1C08	Introduction to Human Computer Interaction	1	3
CIT1C05	Problem Solving & Programming	1	4
CIT1C06	Object-Oriented Programming	1	4
CMA1C01	Computing Mathematics 1	1	3
CMA1C02	Computing Mathematics 2	1	3
CMC1C03	Introduction to Wireless Technologies	1	4
CCD2C06	Servers Administration & Security	2	4
CGE2C10	Data Structures & Algorithms	2	4
CMC2C10	Server Side Software Development	2	4
CMC2C11	Mobile & Wireless Networking	2	4
CMC2C12	Converged Networking	2	8
CMC2C13	Network Management	2	4
CMC2P23	Internetworking Technologies	2	4
CMC3P22	Mobile & Wireless Security	3	4
CMP3402	Major Project	3	10

Diploma Subjects - Option Subjects

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS			
Mobile Solutions Option						
CGE2C11	Object-Oriented Analysis & Design	2	4			
CMC2P11	Mobile System Development	2	4			
CMC2P31	Mobile Usability Design	2	4			
IT Service Management Option						
CCD2C05	IT Security Management & Audit	2	4			
CMC2P41	IT Infrastructure Management	2	4			
CMC2P42	IT Service Desk Management	2	4			

CROSS-DISCIPLINARY SUBJECTS

Students are required to obtain a minimum of 9 credit units from the list of Cross-Disciplinary Subjects.

Subject Synopses

BAF1007 BASIC BUSINESS FINANCE

This subject provides you with a general overview of the balance sheet and profit and loss statement of the company. It also provides a basic understanding of the sources and allocation of funds within a business enterprise, and an appreciation of some of the financial tools and techniques used by the financial manager in the management of funds and other financial resources.

BAF2006 FUNDAMENTALS OF INVESTMENT

This subject provides a framework for understanding and analysing securities, and covers the key institutional features and theories of investment. Topics covered include the investment environment, return and risk in an investment setting, common stocks, fixed-income securities and alternative investments.

BLM2007 LEGAL ASPECTS OF IT

The subject covers at an introductory level the law which is relevant to the information technology industry, and which an IT professional will be likely to apply in the course of his work or business.

BLM2008 CRIMINAL PROCEDURE FOR FORENSIC ANALYSTS

The subject provides professionals in the computer forensics industry with an understanding of criminal procedure in Singapore. It also covers the law relating to computers.

CCD1C01 BASIC IT SECURITY

This subject covers basic elements on the topic of IT security, reviews operational planning and practices, and provides a foundation for discussion and implementation of security strategies to minimise operational risks in an organisation. You will understand the theoretical, practical and ethical aspects of basic IT security.

CCD1C02 ENTERPRISE NETWORKING

This subject covers the enterprise wired and wireless networking concepts. Basic theories of routing and switching, wireless architecture and their applications in an enterprise network environment will be discussed. You will learn the knowledge and skills to design, install and configure small to medium-sized wired and wireless networks.

CCD2C01 INTERNETWORKING SECURITY

This subject introduces you to internetworking security technologies, including Wide Area Network (WAN) and remote access, and the security techniques from host to Internet security. You will learn how to secure both wired and wireless access over an internetwork.

CCD2C02 SECURITY APPLICATION DEVELOPMENT

This subject introduces security applications that are used in the industry today. You will learn about the technologies and industry trends behind the security applications. You will also learn about technologies such as biometrics and encryption. You will be equipped with the skills and knowledge to analyse and critique security applications in terms of their usability as well as their ability to secure IT and other systems. At the end of the module, you will design and develop a security application based on a given problem situation, using appropriate methods, tools and techniques.

CCD2C03 ETHICAL HACKING & INTRUSION PREVENTION

This subject discusses threats on the Internet and provides an understanding of how a cyber attacker will penetrate a network. It equips you with the principles and practices of preventing such attacks, discussing threats such as malicious codes, website defacing and hacking, illegal access to unauthorised information, privacy violations, distributed denial of services and cyber terrorism. You will acquire knowledge of potential threats, various penetration strategies and methods, and the respective counter measures. You will also learn the principles of creating a secure network design.

CCD2C04 FORENSICS IN DIGITAL SECURITY

This subject aims to develop digital forensics practitioners who are able to investigate and draw conclusions based on evidence found, using various techniques and tools to conduct liturgical and non-liturgical investigations. It covers the concept and techniques required to discover and investigate evidence from various digital storage devices. Topics include using common tools and commercial toolsets for extraction and analysis of digital evidence. Network traffic capture and analysis will also be discussed and investigated for the tracing of specific information and source of attacks.

CCD2C05 IT SECURITY MANAGEMENT & AUDIT

This subject aims to familiarise you with the various IT security policies processes and procedures, as well as best practices in industry and government. You will learn about the associated standards for risk management and the management of IT security. You will also learn how to plan, execute, report and follow up on an information security management system audit.

CCD2C06 SERVERS ADMINISTRATION & SECURITY

This subject covers the concept and techniques required to configure and administer a typical networked server using common operating systems in the industry. Topics include installation of a server system, configuration of devices, disks and file systems with security configuration of Local Area Network (LAN) and Wide Area Network (WAN) environments. Administering of key server services, using various tools and system scripting to monitor and analyse its performance and security will be discussed and applied. The subject also covers the concepts of encryption methodology, Public Key Infrastructure, key distribution and authentication.

CCD2C07 SECURE WEB APPLICATIONS

This subject focuses on secure web application design and development. It discusses the inherent threats and vulnerabilities of web applications and the corresponding countermeasures. In addition, it includes industry best practices such as OWASP (Open Web Application Security Project), Top Ten (web application vulnerabilities), as well as security in SDLC (Software Development Life Cycle). You would be required to include these guidelines and concepts when designing and developing secure web applications.

CCD2E01 IDENTITY & AUTHENTICATION TECHNOLOGIES

This subject covers basic elements of identification and authentication in IT security. It provides a foundation for the discussion of basic concepts and security standards used in an authentication framework. You will learn about the implementation of authentication mechanisms in relation to strategies to minimise identity thefts in an Internet-enabled society. You will understand the principles and phases of authentication, and will learn theoretical and practical aspects of technologies available for identification and authentication.

CCD2E02 APPLIED CRYPTOGRAPHY IN E-SERVICES

This subject covers the application of cryptography with reference to certain theoretical principles, and provides an understanding of the underlying cryptographic requirements for various electronic services (e-services) such as government e-services, online transactions, smartcard and other authentication devices.

CCS1001 EFFECTIVE INTERPERSONAL COMMUNICATION

This subject introduces you to the principles of effective interpersonal communication. You will learn to consider the message, audience, purpose and strategy in all communicative acts. You will also learn the appropriate conventions to observe in social interaction and how to engage in and sustain conversations.

CCS1002 COMMUNICATION IN THE WORKPLACE

This subject focuses on the use of appropriate and effective skills in the workplace. You will be trained in job search and job interview skills. The range of writing includes effective memos, emails and business letters. Tasks will be set for you to acquire skills to manage conflicts and meetings in the workplace. You will be taught to consider the message, audience, purpose and strategy in all aspects of communication.

CCS1003 INFORMATION LITERACY FOR EFFECTIVE COMMUNICATION

This subject introduces you to research process skills to enable you to plan, prepare and present reports in written and oral form. You will learn to consider the message, audience, purpose and strategy when preparing reports and oral presentations.

CCS1004 THE ESSENTIALS OF PERSUASIVE PRESENTATIONS

This subject deals with the general principles of persuasion. You will be taught persuasive strategies to write a proposal and convince an audience about an idea, product or service. You will also be taught to consider the message, audience, purpose and strategy in written and oral presentations.

CDF1C01 INTRODUCTION TO DIGITAL FORENSICS

This subject covers the concepts of digital discovery and investigation of evidence from various digital sources. Topics include the role of digital evidence in supporting investigation, and the process of extraction and presenting of data for litigation purposes.

CDF2C01 DIGITAL FILE SYSTEMS

This subject explains how file systems are used to store, organise and access files in a media system. You will be provided with an overview of the most common media types and file systems found in operating systems and other digital media types. You will also learn the technical issues related to file recovery, taking into consideration data file integrity, modification and access based on the file systems.

CDF2C02 DIGITAL MEDIA FORENSICS

With the pervasive use of digital devices, digital forensics analysts are investigating their use in a wide variety of cases. You will learn how to forensically acquire, preserve and examine the commonly used digital devices on a computer.

CDF2C03 NETWORK SECURITY & FORENSICS

Network equipment and system, such as Web proxies, firewalls, intrusion detection systems, routers and even switches, provides data sources that contain evidence that can be used to solve a security incident. You will first learn how these equipment and systems are typically used to implement network security in an organisation. Subsequently, you will learn how to monitor, capture and analyse traffics and logs from the different network data sources to understand attacks and trace suspect activities.

CDF2C04 INVESTIGATION METHODOLOGY & TECHNIQUES

The subject aims to give you a sound understanding of the relationship between developments in digital technologies and criminal behaviour. Through case studies, you will learn that many applications use data files, alter the operating systems' configurations, and generate network traffic. You will explore, analyse and correlate events across multiple data sources, and use a wide variety of tools relevant to the collection, preservation and presentation of digital evidence.

CDF2C05 APPLICATION FORENSICS

Applications such as email, web browsers and word processors are what make computers valuable to users. This subject describes the application components that typically interact with the operating systems, files and networks, such as configuration settings, authentication, logs and supporting files where evidence can be collected. You will also learn how to collect and examine applications that are more likely the focus of forensics analysis, such as emails, web and instant messaging.

CDF3C01 INCIDENT RESPONSE AND MANAGEMENT

This subject discusses the policies, guidelines and procedures for incident handling. You will learn the roles and responsibilities and how to assist an organisation to develop procedures to proactively manage incidents, review existing security policies to mitigate recurrence of threats. You will learn how to write and present incident response policies and reports.

CFI1C01 QUANTITATIVE ANALYSIS

This subject equips you with the skills to formulate, analyse and interpret data. You will be able to evaluate quantitative information that is presented in various formats. In particular, you will be exposed to methods of data analysis that are useful in business environments. Apart from the fundamental concepts of statistical analysis, you will also learn to use statistical software to analyse data.

CFI1C02 CORE FINANCIAL BUSINESSES

This subject covers treasury and core banking processes as well as their supporting systems and technologies that are used to meet strategic, operational and regulatory requirements.

CFI1C03 BUSINESS PROCESS MANAGEMENT

This subject helps you to understand the concepts of information and processes in businesses, and apply them to model, analyse and streamline processes in organisations. It will cover business functions and processes, process modelling and analysis techniques, process management technologies, as well as train you on a systematic approach to streamline and automate business processes.

CFI1C04 SYSTEMS ANALYSIS

This subject introduces the theory and practice of systems analysis in the problem definition, requirements analysis and logical design phases of an application project life cycle. It will enable you to undertake, in a methodical manner, the analysis of a given problem situation, to produce a definition of user requirements and to design an appropriate information system from the requirement specifications, using appropriate methods, tools and techniques.

CFI1C06 INFORMATION SYSTEMS & OFFICE FUNDAMENTALS

This subject introduces the information systems framework and the critical role of the usage of Information Technology in business as well as the ethical issues arising from the use of IT. It also introduces you to the essential office skill set that professionals working in the financial services industry would require.

CFI1C07 DATABASE INFORMATION SYSTEMS

This subject will introduce you to the fundamental concepts of relational database systems and the techniques of designing relational databases. It will also equip you with the necessary skills to formulate queries and use simple Web forms for information system development.

CFI1C08 FINANCIAL ECONOMICS

This subject will provide an understanding of the major aspects of financial intermediation, the national economy, and the overall financial environment. It will introduce the basics of economic theory and include examples of the application of economics to banking and finance.

CFI2C02 BUSINESS INTELLIGENCE SYSTEMS

This subject introduces you to the concepts and techniques of turning raw data from various sources into information to help companies better manage their performance. You will also examine data mining and data warehousing concepts and business intelligence application principles.

CFI2C03 IT PROJECT MANAGEMENT

This subject helps you understand how successful IT projects are effectively managed so that projects are completed on time, within budget and meet customers' needs. It will introduce you to the key processes from project initiation to project closure. Topics covered included project planning, project monitoring and control, project scope management, project time management, project cost management, project human resource management, project quality management, project risk management, and project implementation and closure.

CFI2C04 QUALITY & SERVICE MANAGEMENT

This subject introduces you to the concepts of service level agreements (SLAs) and operational level agreements (OLAs), and the content of these agreements. You will also learn incident management, problem management, change management and configuration management. It will equip you with the knowledge to manage IT solution providers and outsourcing companies to deliver the expected service levels for the organisation.

CFI2C07 COMMERCIAL OFF-THE-SHELF IMPLEMENTATION

This subject introduces you to the various commercial application software packages typically used by organisations. It also exposes you to the different methods, tools and techniques used to aid in the selection, implementation and integration of vendor packages to meet business information requirements.

CFI2E01 IT OUTSOURCING

This subject introduces the global trend in IT outsourcing. The topics that are covered in this subject include the rationale for outsourcing, the different types of outsourcing, development of the Request for Proposal (RFP) and the Service Level Agreement (SLA), as well as Contract and Service Management. You will also learn about the risks and legal issues associated with outsourcing. It will equip you with the knowledge to manage IT solution providers and outsourcing companies to deliver the expected levels of service for the organisation.

CFI2E02 INTRODUCTION TO IT SYSTEMS IN BANKING

This subject provides an overview of the various IT systems and processes used in banking institutions. Topics covered include the roles and functions of key banking institutions, input and output technologies, interbank settlement systems, e-banking, customer relationship and marketing systems, and security implementations and issues related to IT systems.

CFI2P14 FOREIGN EXCHANGE & MONEY MARKET PROCESSING

This subject provides you with a working knowledge of the execution, control and management of the processes involved in foreign exchange and money market processing and familiarises you with the relevant application systems.

CFI2P15 FIXED INCOME & EQUITY SECURITIES PROCESSING

This subject helps you understand the underlying trades from the start to the final settlement. It will also introduce settlement risks related to these trades.

CFI2P16 DERIVATIVES & STRUCTURED PRODUCTS PROCESSING

This subject helps you understand the various types of financial derivatives and structured products that are currently available in the global market, such as futures, options, swaps and other derivative products. It looks at the concepts of prime brokerage and collateral management, and their applicability to the various financial products and the processes involved. It will also cover deal processing and trade settlement of related products using financial application systems.

CFI2P17 PORTFOLIO PERFORMANCE MANAGEMENT

This subject introduces portfolio theory and the various models of portfolio management applied by organisations today. It will also cover technical analysis and industry-company analysis using current tools and techniques.

CFI2P24 RETAIL BANKING PROCESSING

The subject covers credit application processing, credit decision making, closing documentation preparation and loan servicing processing. In addition, common retail payment and collections systems will also be introduced.

CFI2P25 CUSTOMER RELATIONSHIP MANAGEMENT SYSTEMS

This subject introduces the concept of customer life cycle in banks, and the customer acquisition, customer retention and relationship development processes. You will also learn how effective customer relationship management strategies and customer relationship management systems can help banks to optimise customer profitability.

CFI2P26 PRIVATE BANKING

The subject provides an overview of the investment products available and creates an understanding of the characteristics and risks associated with different financial products. In addition, credit application processing, evaluation and monitoring will also be introduced.

CFI2P27 CORPORATE BANKING PROCESSING

This subject introduces the fundamentals of commercial lending, which will include banking services and facilities offered, and understanding of the different industry segments and organisation structure of corporate clients. Topics on loan processing, loan structuring, cash flow analysis and loan documentation will be covered.

CFI2P28 CREDIT RISK MANAGEMENT

This subject introduces the principle concepts of credit risk analysis. Topics covered will include methods used to evaluate and quantify credit risk as well as risk profiling of borrowers, through the use of credit risk management systems and credit rating systems. In addition, practices used to create a sound credit environment and ways to improve the credit evaluation process will also be introduced.

CFI3C01 RISK & GOVERNANCE

This subject introduces the Monetary Authority of Singapore (MAS) regulations and risk management guidelines for financial institutions. Topics covered include the MAS Act, internal controls for risk management, credit risk management, market risk management, operational risk management, technology risk management, and audit considerations.

CFI3C02 WEALTH MANAGEMENT

This subject introduces the financial planning concepts and techniques used in designing a portfolio that meets the varied needs of high net worth individuals and business owners. Topics covered include the wealth management advisory process, investment and portfolio management, client relationship management, investment fund products and other financial products like life assurance and taxation issues.

CGE1C01 INTRODUCTION TO COMPUTER GAMES

This subject introduces you to the different aspects of games and game development. It also provides you with an overview of the necessary tools required to efficiently complete content creation in game projects. The subject teaches you to design a game of moderate complexity and describe the components of a game system. It also covers the skill sets required to build the components of a game.

CGE1C06 GAME DESIGN

This subject introduces the mechanisms of game design and the concept of a game design production cycle. It covers players' behaviour and examines how the successful game design of various game genres and mixed-mode game playing leverages on the basic instincts of players to motivate them and generate game re-playability.

CGE1C08 OBJECT-ORIENTED GAME PROGRAMMING

This subject introduces you to the pointer-based object-oriented game programming language required for game applications. It will teach you the principles and rationale behind the object-oriented approach to programming in the context of game development.

Concepts, practical exercises and assignments will focus on the game development perspective in order to equip you with the necessary skills to develop programs for games.

CGE2C04 INTRODUCTION TO GAME AI

This subject introduces the skills to use introductory Artificial Intelligence (AI) concepts which are crucial to games development. It emphasises techniques such as Decision Making and Navigation for the application of Artificial Intelligence within game development. The subject covers basic AI techniques to give game characters the appearance of intelligent movement and decision making, as well as the implementation of AI techniques in a suitable programming language.

CGE2C06 GAME DEVELOPMENT

This subject provides you with the knowledge to develop graphical interactive games through the use of existing game libraries. It covers game development techniques such as sprite management, collision detection, the game loop and motion control in relation to frame rate. Events to handle interactivity from mouse and keyboard as well as techniques to include media such as sound and image will also be taught.

CGE2C07 3D GAME TEXTURING, LIGHTING AND ANIMATION

This subject introduces fundamental knowledge in the advanced animation, lighting and texturing techniques for game development. It focuses on advanced techniques such as animation blocking, key lighting for in-game assets as well as shading and texture networks. You will learn the various considerations for lighting and texturing in relation to implementation on a game engine as well as importing animated assets into 3D game engines.

CGE2C09 SOFTWARE ENGINEERING

This subject provides an overview of the entire software life cycle from development to deployment and finally maintenance of a software project. Topics such as software development paradigms, software process metrics, change management, software quality assurance and the fundamentals of project management will be covered.

CGE2C10 DATA STRUCTURES & ALGORITHMS

This subject introduces you to fundamentals of recursion and data structures in solving problems using a programming language. The subject aims to help you learn various methods of storing and manipulating data to solve problems with the help of linked lists, trees, stacks and queue data structures. You will also learn the fundamentals of searching techniques and sorting algorithms.

CGE2C11 OBJECT-ORIENTED ANALYSIS & DESIGN

This subject introduces you to object-oriented analysis and design (OOAD). It aims to teach both the theoretical and practical aspects of conducting problem analysis and software design using object-orientation and the use case approach. The Unified Modelling Language (UML) is used as the basic notation. Topics covered include object-oriented analysis and object-oriented design. A suitable CASE tool will be used to capture the various OOAD artefacts in a manner that is easy to communicate, review, implement, and evolve.

CGE2C12 GAME MODELLING

The subject will introduce 3D modelling techniques specific to the Game Production Pipeline used within the video game environment and development. It covers basic modelling and texturing concepts as well as commonly used practices and methodologies for game based modelling.

CGE2C14 GAME DEVELOPMENT PROJECT

This subject allows you to integrate and apply Game Production Pipeline techniques which are for basic casual game development. You will build up basic game play and development which integrates common practice in the industry for the development of 2D or casual game development. You will be introduced to interactive application tools that aid you in your game development. You will learn the different industry roles in teams to design develop and present your solutions.

CGE2C15 GAME MATH & PHYSICS

This subject aims to equip you with the mathematics and physics concepts, principles and formulas that are crucial to developing games that look realistic. You will also be equipped with the ability to implement these concepts in programming.

CGE2E02 GRAPHICS PROGRAMMING

This subject provides you with an introduction to the theory and practice of 2D and 3D computer graphics for games development. You will gain fundamental knowledge for programming computer graphics in games development. The subject introduces concepts such as colour display, illumination, selection, and feedback through development of an interactive computer graphics application. It also covers advanced computer graphics concepts such as blending and texture mapping. It will equip you with relevant knowledge in computer graphics programming for games development.

CGE3C02 MOBILE GAME PROGRAMMING

With mobile devices becoming more popular, game companies are investing heavily in mobile games that can communicate across various platforms and operating systems. This subject equips you with programming knowledge and skills to develop mobile games into the common mobile devices currently available in the market.

CGE2P11 ADVANCED GAME AI

In this subject you will build on what has been introduced in IGAI. You will also be introduced to more advanced artificial intelligence (AI) topics such as goal-orientated action planning, basic terrain analysis and agent memory techniques. When you complete this subject, you will have a greater knowledge on how to make your game character behave intelligently and what being an AI programmer involves.

CGE2P21 ADVANCED GAME MODELLING

This subject presents you with the techniques used in today's game industry. You will be exposed to various techniques and tools such as level of detail (LOD) and collision mesh creation, lighting, UV unwrapping, tile-able textures and normal maps. These techniques and the use of appropriate tools will be essential knowledge for advanced 3D game based modelling techniques.

CGE2P22 ADVANCED GAME DESIGN

This subject delves further into the topics from the original Game Design Subject and takes you further. You will be required to comprehend, critique, analyse and evaluate levels throughout development from paper-based to actual implementation.

CGE2P31 3D DIGITAL COMPOSITING

This subject helps you gain fundamental knowledge for visual effects in the Game Production Pipeline. You will be introduced to general visual effects principles and techniques used in current 3D game development titles. You will be able to visualise and generate effects for in-game and cut scenes, and be able to work with industry standard software to integrate visual effects into 3D game engines.

CGE2P32 3D EFFECTS PROGRAMMING

This subject on covers advanced effects programming (shader network programming / MEL scripting, expressions, node-based programming and graphics programming) concepts for game development. You will be able to program special effects for in-game scenes and learn how to work with various 3D tools and utilise programming techniques to implement visual effects.

CGE3C04 GAME OA & TESTING

This subject covers the essential elements of game testing and quality assurance. It presents you with the knowledge of various testing procedures at different stages of the development cycle, depending on the disciplines involved. You will learn basics such as troubleshooting and debugging, not only within the programming environment but also within a design and art context for game development. The appropriate methodologies involved in the final stages before a game is released or published will be taught.

CGE3C05 THE BUSINESS OF COMPUTER GAMES

This subject introduces the value chain in the computer game industry, touching on console manufacturers, game publishers, distributors, retailers and consumers. The subject also covers the role of marketing, intellectual property rights and business models in the game business.

CGE3P21 GAME ENGINE SCRIPTING

This subject introduces you to the particular requirements of designing individual levels within a video game. You will review existing level designs from popular games to learn what makes them so successful, as well as what makes a level balanced, fun and playable for both single and multi-players. You will learn how to design and implement your own level designs from paper design through to deployment in an actual game world.

CGE3P31 3D GAME EFFECTS

This subject provides you with fundamental knowledge on advanced principles for compositing in a game development project. You will be able to composite and work with 3D special effects technologies such as motion capture, stereoscopic cameras and green screen rigs.

CIC1C05 COMPUTER ARCHITECTURE

This subject introduces the architecture and organisation of the digital components of computer systems. Topics include operating systems, data representation, digital logic, central processing unit (CPU), memory, input/output interfacing, and the organisation of these subsystems into any modern computer system. The module begins with the standard Von Neumann Model, followed by contemporary architectural concepts.

CIC1C06 DATA COMMUNICATIONS & NETWORKING

This subject concerns the exchange of data among workstations in a networked environment. You will be taught both the theoretical and practical aspects of data communications and networking. Topics include Open Systems Interconnect (OSI) reference model, Transmission Control Protocol/Internet Protocol (TCP/IP) networking model, data communications hardware and software, internetworking and their associated standards.

CIC1Z01 COMPUTER SYSTEMS

The subject covers the concepts and architecture of a stored-program digital computer system and provides an understanding of the characteristics and the operating principles of the main hardware and software components of a computer system. It also covers the basic concepts of computer networking and internetworking.

CIC2E01 INTRODUCTION TO 3D

This subject provides you with a basic knowledge and understanding of 3D modelling techniques for animation and computer games. It will cover the fundamentals of creating three-dimensional objects and environments. You will learn basic 3D concepts relating to model making. These skills will be applied to multimedia, games and Internet applications using current technology.

CID1C02 WEB DESIGN

This subject will cover the basic characteristics of multimedia elements and the underlying technologies behind text, graphics, animation, audio and video. You will learn to use multimedia and web authoring tools to create a multimedia website based on sound design principles.

CID1C04 MULTIMEDIA PROJECT 1

This subject provides an understanding of the process for conceptualisation and integration of design systems into multimedia projects. In addition, it also equips you with the knowledge and skills to solve design problems in the multimedia field and to critically evaluate multimedia solutions. This subject covers concept development and documentation. You will learn to integrate design theories and processes to solve a design problem. In addition, through the creation of personal portfolios you will demonstrate critical thinking and evaluation of design solutions and processes.

CID1C08 INTRODUCTION TO HUMAN COMPUTER INTERACTION

The subject encompasses concepts, theories, applications of human-computer interaction, as well as various usability evaluation paradigms. You will be introduced to the fundamentals of cognitive psychology, principles of human computer interaction and user-centred design methodology.

CID1C09 VISUALISATION & DIGITAL TECHNIQUES

This subject provides you with an understanding of the importance of visualisation, storyboarding, as well as digital processes and techniques. It also equips you with the ability to use drawing and storyboarding techniques to generate ideas and transform them to digital form. This subject emphasises drawing as a form of expression as well as a way to increase visual literacy. You will learn to create effective visuals using appropriate digital tools and techniques. It covers the fundamental concept and design systems for digital media production.

CID1C10 MOTION & SOUND

This subject introduces the production technologies and process that make up a time-based media. It aims to look at the underpinning concepts and theory behind sound and motion as you learn to combine these two forms of media – the aural and the visual, for an appropriate target audience. You will be required to conceptualise, plan and implement digital media projects that aim to illustrate emotional qualities through motion and sound technologies, and finally deliver the projects in a variety of digital formats.

CID1C11 NEW MEDIA DEVELOPMENT & TRENDS

The subject aims to provide you with a chronology of the impact of communications technologies such as print, radio, television, data communications and the Internet. It covers the communication needs of individuals and organisations, and the effects of new media on social concerns such as culture, economics, education and politics.

CID1C12 ANIMATION PROGRAMMING

This subject introduces object-oriented programming concepts through the development of interactive, animated applications. Principles of interactivity and animation application development are used to reinforce the object-oriented approach towards software design. You will specialise in the areas of web-based and 3D animation, both of which require skills in programming. Animation Programming provides a context of animation principles and problem-solving to enable you to view programming as an essential part of the informatics-based animation process.

CID1C13 GAME INTERFACE & INTERACTION DESIGN

The subject introduces you to techniques relevant for creating game interfaces. You will work with industry-standard designing tools to produce game interfaces. In addition, you will be equipped with interaction design paradigms to guide your designing of usable game interfaces.

CID2C03 HUMAN COMPUTER INTERACTION

This subject covers the concepts, theories and applications of human computer interaction. It also covers the user centred design methodology and the various usability evaluation paradigms.

CID2C05 MULTIMEDIA PROJECT 2

This subject provides you with the knowledge and hands-on practice to build flexible and dynamic interactive multimedia applications. It also covers the design issues and technologies for developing interactive multimedia applications for a variety of platforms.

CID2C07 INTERACTIVITY & INTERFACE DESIGN

The subject will cover various interface design principles and concept visualisation techniques. It will also cover the design of effective information architecture and navigation schemes.

CID2C08 INTERACTIVE PROGRAMMING

Principles of interactivity development are covered to reinforce the object-oriented approach towards software design. The design and development phases of an interactive multimedia project will also be covered so that you will be equipped with the knowledge and skills to implement an interactive multimedia application.

CID2P12 3D PRODUCTION FOUNDATION

This subject covers the realities of team-based production environments. You will be required to work in a team to produce a short animation clip and to appreciate the various roles within a production pipeline.

CID2P13 3D SPECIAL EFFECTS

This subject provides you with an understanding of the process for 3D special effects and compositing in multimedia projects. It also equips you with an understanding of different techniques of special effects and compositing. You will be expected to integrate various special effects techniques into various motion graphics platforms such as video, animation and flash video.

CID2P14 3D VISUALISATION & ANIMATION

This subject provides you with the knowledge and skills to function in a 3D content creation team. It covers the technical knowledge and design skills to create 3D models and animations for use in any real-time rendering system (RTRS). You will be required to design, build and animate 3D posable characters (posables) in a 3D scene that will be played back in a RTRS.

CID2P35 INTRODUCTION TO GENERAL PEDAGOGICAL APPROACHES FOR LEARNING

This subject will give you a foundation in learning pedagogy. You will be introduced to general pedagogical approaches in learning and their role in learning. The subject will cover major principles of pedagogy and how they are applied in learning for both traditional and merging environments. Key pedagogic concepts and terminology will also be introduced to enable you to develop and implement learning activities.

CID2P36 UNDERSTANDING INSTRUCTIONAL DESIGN

The basic processes and principles of instructional design will be covered in this subject. You will study instructional design concepts and discuss the merits of the methods available. The subject will also explore new and traditional instructional design models and discuss the application of such models to their related environments. The stages of instructional design and in particular the collection of data on ID will be taught. You will also be trained in making an ID proposal.

CID2P37 BUILDING LEARNING ACTIVITIES

You will be taught the process and principles involved in building learning activities for a variety of environments, and work on a proposed learning activity. This subject covers the principles of implementing, testing, documenting and evaluating materials to meet the needs of a proposal.

CID2P41 CONTENT MANAGEMENT SYSTEM

This subject covers the foundations of web content management systems and their functionalities. You will be required to deploy a content management system and work maintaining and updating websites using the functionalities of the system. The principles and aptness of using content management systems will also be covered.

CID2P42 RICH MEDIA APPLICATION DEVELOPMENT

The subject will cover rich media concepts at an advanced level, and the development of rich Internet applications using appropriate development tools. Principles of interactivity, streaming media implementation and performance issues will also be emphasised.

CID2P43 NEW MEDIA STRATEGY & ANALYTICS

This subject provides an overview of strategies for the new media platform. It will cover the process of digital marketing and other strategic considerations pertinent to the industry. It also covers concepts related to new media platforms, and strategies and techniques to engage the digital consumer. Analytics relating to new media deployment will also be studied. Important issues such as customer behaviours, traffic building and tracking, and users' experiences will be highlighted in the course as well.

CIM2C06 DATABASE ADMINISTRATION & SECURITY

This subject focuses on the importance of managing data to support critical organisational functions. It examines the exploitation of database vulnerabilities and in particular, focuses on enterprise database installation, creation and administration, user administration, audit system, database backup and recovery, as well as disaster recovery.

CIM2E01 HEALTHCARE INFORMATICS

This subject introduces the concepts of healthcare informatics. It teaches key principles, methods, and applications necessary for personnel to provide access to timely, complete, accurate, legible and relevant healthcare information. In addition, you are introduced to healthcare information system standards and the security of healthcare information systems. The main focus of the subject is the application of information systems to various activities within healthcare organisations.

CIT1C05 PROBLEM SOLVING & PROGRAMMING

This subject introduces you to the fundamentals of problem solving and programming. These skills are taught through programming constructs as well as simple object-oriented concepts.

CIT1C06 OBJECT-ORIENTED PROGRAMMING

This subject introduces you to an object-oriented programming paradigm. An object-oriented programming language is used to teach object-oriented concepts. The subject aims to help you learn the principles and rationale behind an object-oriented approach to programming. It also intends to help you learn how to develop object-oriented applications using an object-oriented programming language.

CIT1C08 FUNDAMENTALS OF BUSINESS INFORMATION SYSTEMS

This subject helps you to understand the role of information systems in various business domains, the concepts of information and processes in businesses, and evaluates the ethical and social issues related to IT. It also explores the roles, professional practice, ethical obligations and developmental paths of IT professionals. In addition, you will be introduced to the psychological and social aspects of how people interact and communicate. This will provide a basic foundation to understanding how IT may be used to enrich the lives of people.

CIT1C09 WEB PROGRAMMING

This subject covers the concept of web programming, development of form-based web applications and data driven applications. It also covers the creation of web pages and session and state management.

CIT1C10 PROGRAMMING ESSENTIALS 1

This subject introduces the principles of programming. It covers the application of programming to problems that require structured thinking. Topics covered include a variety of data types, elementary flow control and simple structures.

CIT1C11 PROGRAMMING ESSENTIALS 2

This course introduces you to object-oriented (OO) programming language. The aim is to help you to gain a better understanding of OO design and program implementation by using OO language features.

CIT2C11 ENTERPRISE SOLUTIONS & ENTREPRENEURSHIP

This subject covers the foundations of entrepreneurship and introduces commonly used enterprise solutions such as CRM, ERP, and E-business concepts. You will apply your IT knowledge and skills to create innovative IT solutions to real world problems and work towards becoming future entrepreneurs.

CIT2C12 ADVANCED DATA STRUCTURES & ALGORITHMS

This subject introduces you to problem solving with advanced data structures using a programming language. Topics covered include advanced data structure design principles, implementation strategies using complex data structures such as trees, graphs, and heaps, algorithmic analysis, and recursion in algorithmic design.

CIT2C13 BUSINESS SYSTEMS & PROCESSES INTEGRATION

This subject covers the concepts and implementation of business systems and processes integration solutions. You will acquire knowledge on intra and inter organisational integration, data integration methods, message oriented integration techniques and Service-Oriented Architecture based enterprise integration. You will use a development tool to design and implement solutions to integrate business systems and processes in order to improve business efficiency and effectiveness.

CIT2C14 ENTERPRISE WEB DEVELOPMENT & TESTING

You will learn to develop an enterprise web application using leading web development technologies (e.g. .NET and Web 2.0) which provide functionality over an interactive web interface. You will pick up the rudiments of web application development and learn to test and deploy the enterprise web application. You will use an integrated development environment to design, implement and deploy an enterprise web application that integrates database technologies and web services.

CIT2E05 TECHNOLOGY & INNOVATION

This subject provides you with the understanding of how companies employ innovation to secure competitive advantage in the marketplace. You will learn a systematic approach to incorporating the process of innovation in organisations, the importance of intellectual property laws to protect innovation and the process of transforming new technology into a new product or service in the marketplace.

CIT2E06 MANUFACTURING & LOGISTICS BUSINESS INFORMATICS

This subject provides you with the skills to exploit information technology to support the growing needs of the manufacturing and logistics sectors. It focuses on developing your skills to analyse, implement and maintain IT applications to support industry-specific requirements. A common Enterprise Resource Planning (ERP) system (such as mySAP) will be used to enhance this learning. The knowledge acquired will enable you to gain greater competence in applying IT solutions to achieve business process excellence.

CIT2P28 WEB APPLICATION DEVELOPMENT

This subject covers the fundamentals of web programming for developing and deploying data driven web applications. Technological and design issues of web-based application development will be discussed in this subject to provide a strong foundation in the web programming paradigm.

CIT2P32 ENTERPRISE SECURITY & APPLICATION MANAGEMENT

The subject will cover topics on security threats, industry practices, methods to evaluate and ensure good security practices in application development.

CIT2P44 DYNAMIC WEB APPLICATION DEVELOPMENT

This subject covers the concepts and implementation of dynamic web-based applications. You will use an integrated development environment to design, implement and deploy multi-user web-based applications with database connectivity. Technological and design issues of web-based application development will be discussed.

CIT2P61 ENTERPRISE BUSINESS PROCESSES & SYSTEMS

The subject gives an overview of the key business processes of an enterprise. It introduces concepts of enterprise production, business and intra-company processes, and components in financial, management accounting and business information warehouses via an enterprise system. Effective planning and managing of resources through better visibility and decision making, and improving customer service and partner collaboration across the supply chain via the system will also be discussed.

CIT2P62 IT & SUPPLY CHAIN MANAGEMENT

This subject covers topics such as procurement automation and streamlining, production planning, manufacturing execution and inventory management. You will use a common Enterprise Resource Planning (ERP) system to plan the integration of supply chain components.

CIT3P51 WEB ANALYTICS

This subject covers topics such as clickstream analysis, outcome metrics, competitive intelligence analysis, emerging analytics e.g. on Social Web and analysis techniques. You will make use of a web analytics vendor's tools to carry out some of the primary tasks that web analysts perform.

CIT3P61 IT & CUSTOMER RELATIONSHIP MANAGEMENT

This subject covers concepts in Customer Relationship Management (CRM) and in the application and implementation of CRM technologies. Topics covered include CRM strategy and implementation in B2C/B2B contexts, CRM information warehouse, data mining techniques in CRM and key components of a CRM system such as operational, analytical and collaborative CRM.

CIT3P71 IT GOVERNANCE & SERVICE MANAGEMENT

This subject covers concepts in IT governance and service management. Topics covered include IT governance models and frameworks, IT governance competencies and service management standards and best practices.

CMA1C01 COMPUTING MATHEMATICS 1

This subject equips you with the ability to use mathematics and mathematical processes as tools for developing algorithms in computing and other real-life applications. It also serves to help you develop confidence and competence in reasoning, proof and induction. This subject introduces you to the fundamental concepts of mathematics needed for the other core computing subjects.

CMA1C02 COMPUTING MATHEMATICS 2

This subject equips you with the ability to use mathematics and mathematical processes as tools for developing algorithms in computing and other real-life applications. It also serves to help you develop confidence and competence in analysing numerical information, and translating practical problems into workable computer applications. You will be introduced to the fundamental concepts of mathematics needed for the other core computing subjects.

CMA2P51 OUANTITATIVE TECHNIOUES

This subject equips you with the fundamental concepts of statistics to organise, summarise, analyse, interpret, present and draw conclusions based on data. You will learn to illustrate the concept of sampling distribution, calculate interval estimates, perform hypothesis testing and analyzing relationships between variables. In particular, you will be exposed to methods of data analysis that are useful in business environments. You will also learn to use statistical software to analyse data.

CMC1C03 INTRODUCTION TO WIRELESS TECHNOLOGIES

Wireless technologies represent a rapidly emerging area of growth and importance in providing ubiquitous access for individuals and enterprises. On the other hand, the pervasiveness of wireless technologies also gives rise to social and ethical issues. This subject introduces the basic concepts of wireless networking and the applications of wireless technologies in different domains. Issues arising from the usages of wireless technologies will be discussed.

CMC2C10 SERVER SIDE SOFTWARE DEVELOPMENT

This subject equips you with the knowledge and skills to develop and deploy scalable server-side software. You would be capable of developing the backend modules which provides services to the heterogeneous desktop and mobile clients. This subject focuses on creating an understanding of event driven programming, and business and data access objects development in a client-server architecture.

CMC2C11 MOBILE & WIRELESS NETWORKING

This subject covers the various concepts and principles in mobile communication and wireless networking. Basic theories on mobile and wireless architecture and their applications will be discussed. You will also learn how to secure, troubleshoot and analyse wireless systems.

CMC2C12 CONVERGED NETWORKING

This subject provides a broad overview of the concepts, design, security and implementation of a converged network. You will also be introduced to topics on Voice-over-Internet-Protocol (VoIP) implementation, IP telephony principles and related protocols, internetworking devices and application services development.

CMC2C13 NETWORK MANAGEMENT

This subject covers the concepts of network management principles and practices. You will learn the techniques of operating, administrating, maintaining, and provisioning of networked systems. Topics include OSI network management model, wired and wireless network operation management, deployment and upgrades of wired and wireless network and configuration of network resources for performance.

CMC2E04 TOURISM INFORMATICS

This subject focuses on developing your skills to understand the issues encountered in the tourism industry and to propose IT solutions to address them. Topics covered include introduction to tourism, IT systems in tourism, and IT solutions for the tourism industry.

CMC2E06 VOIP SYSTEM & APPLICATION

This subject covers the concept, design and implementation of Voice-over-Internet Protocol (VoIP) over traditional telephony. It begins with an overview of the public telephone network, the facilities such as PBX switching used commonly by enterprise. The subject focuses on the trend towards technology convergence where a single network can be used to support different types of traffic: data, audio and video. It also explains how various technologies have made convergence possible and then narrows to focus on VoIP, its functional requirements and the implementation of a VoIP network.

CMC2P11 MOBILE SYSTEM DEVELOPMENT

You will learn about the challenges and capabilities provided by mobile computing devices. You will also learn about the major mobile device platforms, and the tools and techniques for developing software applications for selected mobile platform(s), including applications that utilise the connectivity and other capabilities of mobile devices.

CMC2P23 INTERNETWORKING TECHNOLOGIES

This subject covers Internetworking technologies and protocols for enterprise network environments. Concepts in network scalability, scalable routing / switching technologies and protocols are also taught.

CMC2P31 MOBILE USABILITY DESIGN

Usability is one of the main factors in influencing the adoption of mobile devices and services for individuals and enterprises. This subject covers the dominant design in mobile user interfaces, and examines some widely acclaimed mobile and wireless products with good usability design. Usability testing to assess the ease of use of a mobile device or other personal communication devices is also covered.

CMC2P41 IT INFRASTRUCTURE MANAGEMENT

The subject introduces the concept and framework of IT Service Management, and the 12 ITIL (IT Infrastructure Library) processes used in implementing and operating enterprise IT infrastructure systems.

CMC2P42 IT SERVICE DESK MANAGEMENT

The subject introduces the concept and framework of IT Service Desk Management, and the ITIL (IT Infrastructure Library) processes and functions used in supporting and operating IT service desks.

CMC3P22 MOBILE & WIRELESS SECURITY

This subject equips you with the ability to design, plan and deploy security measures for a wireless networked environment. It examines several techniques and systems that are used to provide security and privacy for both mobile (cellular) and wireless networks.

CMP3102 MAJOR PROJECT

In this subject, you apply the skills and knowledge in Software Engineering, acquired from the various Diploma in IT subjects, and in business domain electives to a project. You will analyse, design, develop, implement and test viable and working information systems and solutions. You will be required to work in teams to manage your project development, and to present and demonstrate your systems. You will learn to handle problems and difficulties inherent in project work where teamwork and co-operation are important success factors. Concurrently, you will acquire new knowledge in technology and new skills in project management, problem solving, communication and interpersonal skills which will serve you well as you embark on your careers as IT professionals.

CMP3402 MAJOR PROJECT

This subject involves the integration of knowledge and skills acquired from the various subjects in the Mobile & Network Services curriculum. It fosters a practical understanding of mobile and network services, systems development methodology, advanced mobile application programming, mobile software testing, quality assurance, project management, and presentation skills.

CMP3502 MAJOR PROJECT

The subject provides you with an opportunity to apply knowledge and skills acquired in the course to a project. You will apply the various interactive media programming environments and paradigms illustrated during the course of study. The subject will provide an opportunity for you to undergo the entire process of project development using an appropriate methodological framework. You are expected to demonstrate creativity and analytical processes in the course of the project development.

CMP3601 MAJOR PROJECT

The project involves the integration of knowledge and skills developed from the various subjects in the course. It helps you develop a practical understanding of development methodology, programming and design techniques, evaluation processes, project management and presentation skills for security related systems projects. You are required to work in teams and present and demonstrate your solutions and products.

CMP3701 MAJOR PROJECT

This subject helps you integrate and apply the knowledge and skills acquired from the various subjects in the Game & Entertainment Technology curriculum. It helps you develop a practical understanding of game development methodology, programming and design techniques, quality assurance, project management and presentation skills. You will work in teams to present the solutions you create and demonstrate the products you develop.

CMP3801 MAJOR PROJECT

The Major Project involves the integration of knowledge and skills developed from the various subjects in the course. It helps you develop a practical understanding of the products, methodologies, processes, systems, project management and presentation skills needed for the financial information systems projects. You will work in a team to develop, present and demonstrate your solution to a problem. This provides an avenue for you to experience group work and the problems and difficulties inherent in project work where teamwork and co-operation are important success factors.

CMP3901 MAJOR PROJECT

The project involves the integration of knowledge and skills developed from the various subjects in the course. It helps you develop a practical understanding of development methodology, programming and design techniques, evaluation processes, project management and presentation skills for security or forensics related systems projects. You will be required to work in teams and present and demonstrate your solutions and products.

CSI3001 STUDENT INTERNSHIP PROGRAMME

The Student Internship Programme exposes you to an industry environment and is an integral part of the curriculum. Immersion in a real working environment will enhance your understanding of the application of IT in an organisation, and provide an opportunity for you to grow into responsible professionals. You will be expected to show sensitivity to the needs of your clients and organisations as you apply and integrate the knowledge and skills acquired in IT and domain areas to the work you are assigned. You will also be expected to demonstrate independence, initiative, creativity, strong conceptual thinking, technical proficiency and sensitivity to the needs of clients.

GCD1001/1002/1003 APPLIED PRINCIPLES FOR EFFECTIVE LIVING

Applied Principles for Effective Living is TP's Core programme consisting of three subjects, namely APEL 1 (Personal Effectiveness), APEL 2 (Interpersonal Effectiveness) and APEL 3 (Extropersonal Effectiveness). APEL was specially developed for TP students with the aim to help nurture in them the dispositions (ie, attitudes, skills, knowledge) towards the Principles for Effective Living, hence laying the vital foundation for their life-long success. The principles introduced in this programme are largely derived from applied psychological studies.

GEN1016 INTRODUCTION TO PSYCHOLOGY OF DEVIANT BEHAVIOUR

This subject introduces you to the theoretical and psychological perspectives of human behaviour. It will examine the psychological factors that relate to deviance and crime on a general level with specific focus on offences conducted with the assistance and use of digital and computer technology. Through this subject, you will be able to appreciate the contribution of psychology and apply it to an investigative process model.

crossdisciplinary subjects

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The tentative list of Cross-Disciplinary Subjects (CDS) is shown here. The final list of subjects to be offered in each semester is subject to change and not all subjects will be offered in every semester.

School of Applied Science

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
ABM1X01	Human Health & Diseases	1	3
ABT1X01	Environmental Science	1	3
ABT1X02	Life Sciences & You	1	3
ACE1X01	Industrial Safety	1	3
ACE1X02	WaterTechnology	1	3
ACH1X01	Chemistry in Life	1	3
AFS1X01	Food Hygiene	1	3
AMB1X01	Discovering the Human Body	1	3
AMB1X02	Microorganisms & You	1	3
ANT1X01	Basics of Nutrition	1	3
ANT1X02	Science in Cuisine	1	3
APH1X01	Introduction to OTC Medication	1	3

Subject Synopses

ABM1X01 HUMAN HEALTH & DISEASES

This subject is designed to provide the fundamental and up-to-date information on human health and diseases. It covers the common noninfectious and infectious diseases as well as their diagnoses, prevention and treatment.

ABT1X01 ENVIRONMENTAL SCIENCE

This subject examines the effects of human activities on the environment using science to examine these effects. It is interdisciplinary in nature and encompasses areas of science, physical geography and ecology along with aspects of the social sciences.

ABT1X02 LIFE SCIENCES & YOU

This subject is designed to create an awareness of the life sciences, its applications and impact on the lives of people. It will cover the current developments in the different areas of the life sciences as well as the related legal, social, moral and ethical issues and implications.

ACE1X01 INDUSTRIAL SAFETY

This subject is designed to create awareness of the importance of industrial safety. Topics will include machinery safety, hazards of fire and explosion, material handling, personal protection equipment and the legislation concerning safety.

ACE1X02 WATER TECHNOLOGY

This subject examines water as an essential for life. It highlights the sources of water in nature, the technology in processing water including wastewater, quality of water in terms of chemical, physical and microbiological standards and uses of water in everyday life. The subject will be taught via lectures, tutorials and practicals.

ACH1X01 CHEMISTRY IN LIFE

This subject brings to you an awareness of the impact of chemistry, ranging from colours and plastics to drugs that are encountered in our everyday life.

AFS1X01 FOOD HYGIENE

This subject introduces the importance of food safety and the practices that prevent food borne illnesses. It covers the sources of potential food borne hazards, various aspects of safe food handling during purchasing, food preparation and storage as well as personal hygiene.

AMB1X01 DISCOVERING THE HUMAN BODY

This subject illustrates the basic understanding of human anatomy and physiology. It explains how physiological processes lead to the normal functioning of the human body.

AMB1X02 MICROORGANISMS & YOU

This subject offers you an opportunity to discover the world of microorganisms. It unfolds the relationship between man and microorganisms, ie, bacteria, viruses, protozoa, fungi and algae.

ANT1X01 BASICS OF NUTRITION

This subject examines the role and importance of various nutrients in relation to the well being of the human body. It covers food sources of these nutrients, the Healthy Diet Pyramid and food labelling.

ANT1X02 SCIENCE IN CUISINE

This subject emphasises the principles of science in food preparation. It covers the properties of key components in food and the changes it undergoes during food preparation.

APH1X01 INTRODUCTION TO OVER-THE-COUNTER (OTC) MEDICATION

This subject provides you with an overview of over-the-counter (OTC) medication and equips you with an understanding of responsible and proper self-medication for common minor ailments.

School of Business

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BAF1005	Basic Financial Accounting	1	3
BAF1006	Basic Finance	1	3
BBS1003	Managing Human Resources	1	3
BBS1004	Fundamentals of Management	1	3
BBS1005	Fundamentals of Entrepreneurship	1	3
BBT1004	Basics of E-Business	1	3
BCM1010	Introduction to Mass Communication	1	3
BCM1011	Business Chinese & PRC Culture	1	3
BSC1006	Academic Research & Writing Skills	1	3
BEC1003	Introductory Economics	1	3
BHT1015	Event Planning	1	3
BHT1016	Fundamentals of Hospitality & Tourism Business	1	3
BLM1005	Introduction to the Law of Singapore	1	3
BLO1003	Introduction to Logistics & Supply Chain Management	1	3
BLO1005	Basic Calculus for Business	1	3
BMK1002	Service Quality	1	3
BMK1003	Introduction to Marketing	1	3

Subject Synopses

BAF1005 BASIC FINANCIAL ACCOUNTING

This subject provides you with an understanding of the general framework of the accounting discipline. You will learn basic knowledge of accounting concepts including preparing, understanding and analysing accounting records and simple financial reports for small and medium-sized enterprises. You will have opportunities to apply the knowledge to real world situations.

BAF1006 BASIC FINANCE

This subject equips you with a basic understanding of financial management, various sources and application of funds of a typical business and some basic techniques to assist in long-term financial decision-making. You will have opportunities through various learning methods such as group discussions and research assignments to apply the knowledge to real world situations.

BBS1003 MANAGING HUMAN RESOURCES

This subject equips you with an understanding of the human resource management functions ranging from employee induction, people development, performance appraisal, rewards and benefits, change management, team management to discipline and grievance handling. You will also have an appreciation of the current trends in the field of human resource management.

BBS1004 FUNDAMENTALS OF MANAGEMENT

This subject equips you with the basic understanding of key management functions of planning, organising, leading and controlling. You will also gain an understanding of the impact of the key environmental factors on business, the importance of corporate social responsibility, business ethics and international management.

BBS1005 FUNDAMENTALS OF ENTREPRENEURSHIP

This subject equips you with the basic understanding of entrepreneurship and an appreciation of issues relating to the setting up of new businesses. You will be able to develop basic, sound business strategies to create viable business plans through the understanding of issues relating to market analysis, customers, marketing mix, staffing and basic financial projections.

BBT1004 BASICS OF E-BUSINESS

This subject provides a basic understanding of the issues in e-business relating to the planning, organising and development of e-business websites. Practical design, development and implementation considerations in e-business websites will be illustrated through hands-on activities. Besides electronic marketing imperatives, security, e-payment systems, legal and ethical issues and future trends will also be discussed.

BCM1010 INTRODUCTION TO MASS COMMUNICATION

This subject provides a better understanding of the media scene. You will learn about mass communication concepts, theories, history, background and the advancement of the media industry. The subject also looks at ethical issues, mass media law, and the implications of media on society.

BCM1011 BUSINESS CHINESE & PRC CULTURE

Conducted in Mandarin, this subject offers a glimpse of China's history and geography, its socio-political system, economic reform achievements and problems, and development trends. It highlights opportunities and challenges for international businesses in China's economic transformation. It also discusses the effect of traditional values on business practices and etiquette in China today. You will also learn business conversation and correspondence in Chinese.

BCS1006 ACADEMIC RESEARCH & WRITING SKILLS

This subject exposes you to the rigours of academic writing. It focuses on the writing process, structure of essays, idea development, and evaluation and use of resources. You will also be required to submit literature reviews and an academic essay.

BEC1003 INTRODUCTORY ECONOMICS

This subject equips you with basic microeconomic concepts and the necessary analytical skills for understanding the business environment. You will apply concepts such as the demand and supply model, elasticity, pricing strategies and growth strategies to the day-to-day business decision-making of individuals and firms. You will also learn problem-solving and process skills that will allow you to understand how economic variables affect business decision-making.

BHT1015 EVENT PLANNING

This subject provides a broad understanding of the event planning, organising and staging process. You will be given opportunities to appreciate the diverse nature of the event industry through fieldwork and research on related areas. The subject will also develop your process and problem-solving skills, as well as your ability to interact and communicate effectively with others.

BHT1016 FUNDAMENTALS OF HOSPITALITY & TOURISM BUSINESS

This subject provides a broad understanding of the hospitality and tourism business by examining the origin of travel and how it has evolved into the biggest industry in the world. The dynamic tourism growth is understood within the framework of demand for and supply of travel services, tourism distribution and trends. The importance of sustainable tourism is underscored by a discussion on tourism impact and the concept of carrying capacity. You will work in groups or individually and have opportunities to appreciate the dynamic nature of the business and develop an understanding of how tourism can bring about both intended and unintended consequences on people and the environment.

BLM1005 INTRODUCTION TO LAW OF SINGAPORE

This subject provides a basic knowledge of the legal system and laws of Singapore. You will learn about the sources of Singapore law and how it is made. It also aims to equip you with a general understanding of the fundamental principles of criminal law, family law, the law of tort, the law of contract and civil and criminal procedures.

BLO1003 INTRODUCTION TO LOGISTICS & SUPPLY CHAIN MANAGEMENT

This subject gives a basic understanding of business logistics and supply chain management. You will have opportunities to apply some of the basic techniques acquired to manage real-life problems faced in the industry.

BLO1005 BASIC CALCULUS FOR BUSINESS

This subject serves as a foundation subject, designed for students who do not have a background in O Level Additional Mathematics. It will introduce you to the basic concepts of algebra and functions, differentiation and integration. Techniques of problem solving in business and economics applications will also be covered.

BMK1002 SERVICE OUALITY

This subject equips you with the knowledge, skills and mindset of productivity and service quality. It provides an integrated approach for you to learn the various aspects of customer service. This subject places emphasis on practical applications of concepts through roleplay, case studies and experiential games. You will be given the opportunity to apply productivity and service quality concepts in a group project.

BMK1003 INTRODUCTION TO MARKETING

This subject provides an understanding of the basic concepts of marketing. It focuses on the tools used by marketers to develop the appropriate marketing mix involving product, promotion, price and place; and includes key topics such as environmental forces and market segmentation. You will learn how to market a company's products and services successfully.

School of Design

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
5.5			
DAD1900	20th Century Fashion	1	3
DAD1909	Basic Digital Textile Creation	1	3
DED1907	Creating Tropical Gardens	1	3
DIA1902	Human Environment Planning	1	3
DIM1906	Ideation	1	3
DMV1908/ DMV1911	Appreciating Local Cinema	1	3
DPD1901	Freehand Drawing	1	3
DPS1903	Design In Culture	1	3
DVC1905	Colour & Composition	1	3

Subject Synopses

DAD1900 20TH CENTURY FASHION

This subject introduces you to the evolution of fashion in the 20th century. You will explore different fashion looks and styles, trends and silhouettes. Influences from international fashion designers in the fashion industry will also be introduced.

DAD1909 BASIC DIGITAL TEXTILE CREATION

The subject introduces you to the basic knowledge and skills required for designing textile print traditionally and digitally. Since software application is integral to the creative process, you will use Adobe Photoshop and Illustrator as design tools. You will learn to design motifs and patterns, apply colours and reproduce them to create all over repeats, border repeats or mono prints. You will create a collection developed around a theme or concept for apparel textile or home furnishings.

DED1907 CREATING TROPICAL GARDENS

This subject provides you with an understanding of what encompasses a tropical garden or a green space. You will learn about the different types of green spaces, both outdoor and indoor, the fundamentals of a garden and its basic components. You will also be taught the steps on how to create a garden, the characteristics of essential tropical plants generally grown and what it takes to grow and maintain one's own green space.

DIA1902 HUMAN ENVIRONMENT PLANNING

This subject deals with issues affecting the human environment. This includes the fundamentals in planning and utilisation of an environment to fit human characteristics and capabilities.

DIM1906 IDEATION

This subject introduces you to some idea generation, analysis and synthesis techniques within a problem-solving framework. Through these techniques, you will explore and develop fluidity of thought as well as an analytical mind. The subject also introduces visual literacy through which you develop your personal visual language to communicate a great variety of concepts. You will also develop and demonstrate your aesthetic awareness and design sensibility.

DMV1908/ DMV1911 APPRECIATING LOCAL CINEMA

This subject introduces you to the films that have been produced by local filmmakers and a brief history of the film industry in Singapore. You will be taught how to identify the major genres, various styles and techniques of the different filmmakers and analyse the elements which make their films popular and accepted by local audiences. At the end of the subject, you will be able to critically watch a local film and better appreciate the messages that the film conveys.

DPD1901 FREEHAND DRAWING

This module emphasises drawing through observation, using basic drawing media. It provides experiences gained from exploring and viewing the physical environment and development of the drawn image. The drawing sessions will be generally based on freehand drawing, placing special demands on seeing/perception (eyeballing), scale, composition and perspective.

DPS1903 DESIGN IN CULTURE

This subject introduces the factors behind cultural formation, and explores human expression in its various forms. It explores human behaviour and production, and some key issues in social development such as geography, history, politics, psychology and gender. Through an examination of objects and artefacts, from early tribal rites and rituals to contemporary fashion and trends, you will develop an awareness and appreciation of culture in shaping societies' needs, wants and desires.

DVC1905 COLOUR & COMPOSITION

This subject introduces basics in colour and composition theories and their application in art and design. It provides an appreciation of such basic theories by understanding the role of primary colours as a catalyst to how colour schemes are derived, and how they are applied in two and three-dimensional compositions.

School of Engineering

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
EPL1X01	Problem Solving Techniques	1	3
EBZ2X01	Management of Enterprise	2	3
EPM2X01	Introduction to Project Management	2	3

Subject Synopses

EPL1X01 PROBLEM SOLVING TECHNIQUES

Innovation involves a change that ultimately results in a useful product or process. It requires creative problem-solving and effective communication skills. In this subject, you will be taught the process skills for teamwork development, good communication, brainstorming and creative thinking. Applying the knowledge of mathematics and the sciences, this subject emphasises the use of creativity to solve practical real-life problems.

EBZ2X01 MANAGEMENT OF ENTERPRISE

This subject is designed to equip you with basic concepts and techniques which are essential for starting up and running a small enterprise. It describes the entrepreneurial traits and the various methods and legal forms needed for setting up an enterprise. The business tools of marketing, finance and human resource management are explained. You may apply your knowledge in the creation of a business plan based on an original business idea.

EPM2X01 INTRODUCTION TO PROJECT MANAGEMENT

This subject covers the important aspects of planning the various activities of a project, allocating necessary resources, calculating the project costs, and implementing and controlling the progress of the project until completion. Software will be used in the subject to enhance your learning.

School of Humanities & Social Sciences

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
GEM1001	Plugging into the China Connections – History & Translation	1	3
GEM1002	Plugging into the China Connections – Project	1	3
GEM1003	Plugging into the China Connections – Attachment in China	1	3
GEN1001	Psychology of Creativity	1	3
GEN1002	Global Citizenship	1	3
GEN1003	World Issues	1	3
GEN1004	Music: Expressions & Applications	1	3
GEN1005	Perspectives on China – An Introduction	1	3
GEN1006	Introduction to Language & Culture (Italian)	1	3
GEN1007	Understanding Art	1	3
GEN1008	Understanding Theatre	1	3
GEN1011	Cross-Cultural Psychology	1	3
GEN1012	Contemporary French	1	3
GEN1013	Essential Japanese	1	3
GEN1014	Introduction to Counselling Psychology	1	3
GEN1015	Transnational Studies	1	3
GEN1901	Entrepreneurship Project: Interdisciplinary Approach	1	3
GEN1902	Innovation Principles & Practice	1	3
GFL1001	Introduction to Language & Culture (French)	1	3
GFL1003	Introduction to Language & Culture (Japanese)	1	3
GLA1002	Creative Writing	1	3
GLA1004	Understanding Expressions of Culture	1	3
GLA1005	Fundamentals of Public Speaking	1	3
GLA1007	Introduction to English Phonetics	1	3
GSS1003	Introduction to Psychology	1	3
GSS1004	Introduction to Sociology	1	3
GSS1005	Leadership & Character	1	3

Subject Synopses

GEM1001 PLUGGING INTO THE CHINA CONNECTIONS – HISTORY & TRANSLATION

This subject equips you with a foundation in China's history and culture as a precursor to developing basic English-Chinese bilingual translation and interpreting skills to function effectively in the business and financial environment.

GEM1002 PLUGGING INTO THE CHINA CONNECTIONS – PROJECT

This subject provides hands-on practice as a follow up to Plugging into the China Connections - History & Translation. You will apply the knowledge and skills you have acquired for the production of specific collaterals or deliverables to meet project requirements.

GEM1003 PLUGGING INTO THE CHINA CONNECTIONS – ATTACHMENT IN CHINA

This is an attachment programme in China where you are given the opportunity to be placed in commercial or governmental bodies, or educational institutions to apply what you have learnt as well as learn how to function effectively in the China environment.

GEN1001 PSYCHOLOGY OF CREATIVITY

This subject explores and reviews approaches to creativity. It covers the psychological components of the creative process and the application of creativity in fields such as business, science, technology, arts, humanities and social sciences. The subject will culminate in a major creativity project that will provide opportunities for you to apply the techniques learnt throughout the subject.

GEN1002 GLOBAL CITIZENSHIP

This subject highlights the interconnectedness of the world today through discussions on various global issues, bringing about an awareness of what it means to be a global citizen. An overseas trip will be included for you to better understand the issues raised during classroom sessions.

GEN1003 WORLD ISSUES

Want to know more about the "who, what, where, when, why and how" of significant world issues? And how these issues can affect Singapore and you? Then this subject will help you to stay attuned to the causes, effects, solutions and challenges of what is happening around you in the world.

GEN1004 MUSIC: EXPRESSIONS & APPLICATIONS

This subject provides an insight into music and its applications in various fields. The first part of the subject introduces you to the basic elements of music (eg, pitch, rhythm, melody, harmony and instruments) and musical styles from different time periods ranging from the Middle Ages to modern day. In the second part of the subject, you will explore the role and functions of music in relation to various areas such as film, theatre, commerce and technology.

GEN1005 PERSPECTIVES ON CHINA – AN INTRODUCTION

This subject introduces you to the different facets of Chinese society to help you gain a better understanding of China and its people. You will learn more about China's major classical legacies, its geography, its intricate political culture, its growing economy, the strategic principles of its foreign relations, its rich and diverse culture, and the psyche of its people.

GEN1006 INTRODUCTION TO LANGUAGE & CULTURE (ITALIAN)

This subject covers the basic concepts and linguistic forms of the Italian language. You will learn how to introduce yourself, talk about your family, work and daily activities as well as communicate effectively in various Italian-speaking situations. In addition, you will also explore the key aspects of the culture of the Italian community.

GEN1007 UNDERSTANDING ART

This subject provides the knowledge and skills to understand the visual arts and its relevance to society and culture. The subject engages in issues such as the nature of art, how art is analysed and evaluated, processes of artmaking, various forms and mediums and the place of art in our lives. Important periods of art history will also be discussed. In addition, you will be introduced to art experiences as you create your own works of art and learn to express yourself via artistic forms.

GEN1008 UNDERSTANDING THEATRE

This subject provides the basic knowledge and skills to understand the dramatic arts and its relevance to society and culture. It covers topics such as the origins and purpose of theatre, the various forms of western and eastern theatre and the skills required of a performer. In addition, you will be introduced to theatre experiences as you create your own performance works individually and in groups.

GEN1011 CROSS-CULTURAL PSYCHOLOGY

This subject gives you a better understanding of how different cultural settings influence the way people think, behave, value and perceive things. It will raise awareness and create sensitivity on how culture shapes and influences a variety of areas ranging from individual development to socialisation and work.

GEN1012 CONTEMPORARY FRENCH

This subject builds on Introduction to Language and Culture (French). It is based on everyday life situations which tourists and professionals typically encounter with French-speakers in France or in a French-speaking environment. You will learn the vocabulary, language patterns and culture to equip you to better communicate in spoken and written French.

GEN1013 ESSENTIAL JAPANESE

This subject builds on Introduction to Language and Culture (Japanese) and focuses on the subtleties of the Japanese language. Grammar will be reinforced and you will build up your vocabulary in the Japanese language. You will also learn to read and write in Japanese characters.

GEN1014 INTRODUCTION TO COUNSELLING PSYCHOLOGY

This subject is designed to provide you a general introduction to the field of Counselling Psychology. You will have opportunities to explore the fundamentals of counselling and counselling process as well as to discuss the primary theoretical perspectives and contemporary issues that influence the counselling profession. You will be equipped with basic helping skills that you can apply by helping people around you.

GEN1015 TRANSNATIONAL STUDIES

This subject will deepen your understanding of other cultures. You will also acquire cross cultural skills and knowledge targeted at preparing you for life in the globalised workplace where you have to work with many nationalities in Singapore or overseas.

You are expected to complete a two-week residential stay at the Glocal Connect Village (GCV) located at Temasek Green, our oncampus apartments. The GCV will provide opportunities for international and local students to interact and be engaged in a range of intercultural learning experiences together.

This subject is offered in two modes: Normal semester run: Lessons are conducted over four weekends and designated evenings of your GCV stay.

Vacation term run: Lessons are conducted intensively during weekdays over two weeks.

A highly subsidised fee of \$100 is chargeable per student for the Residential Stay and an Intercultural Awareness Profile.

GEN1901 ENTREPRENEURSHIP PROJECT: INTERDISCIPLINARY APPROACH

This subject engages you from different disciplines in a project that has entrepreneurship perspectives and objectives. In working through the project, you will develop entrepreneurship process skills, and ultimately create a potential/ proposed business entity.

GEN1902 INNOVATION PRINCIPLES & PRACTICE

The subject aims to equip students with knowledge and skills to be able to apply principles of innovation to solve problems/ issues. It also aims to help students to identify common characteristics of innovative people and environment in an innovative culture, to propose business ideas through innovative thinking process and to make enhancements or redesign of a product/ service or a process in a systematical approach.

GFL1001 INTRODUCTION TO LANGUAGE & CULTURE (FRENCH)

You will learn how to introduce yourself, talk about your family, work and daily activities as well as communicate effectively in various French-speaking situations (in a café, at the hotel reception, in a shop, etc). The subject also explores the key aspects of French culture.

GFL1003 INTRODUCTION TO LANGUAGE & CULTURE (JAPANESE)

This subject covers basic Japanese oral communication skills in situations where you exchange greetings, do shopping and describe daily activities. It also highlights key aspects of the Japanese culture, values and mindset.

GLA1002 CREATIVE WRITING

This subject introduces the techniques in the creative writing process that enables you to stretch beyond your basic writing ability. It also covers the various types of literary works as well as their characteristics and engages you in the entire writing process.

GLA1004 UNDERSTANDING EXPRESSIONS OF CULTURE

This subject highlights the value of cultural diversity. It introduces you to the different perspectives on culture. It also covers the role of culture in effective cross-cultural communication. You will get opportunities to immerse yourself in cultural activities, explore and appreciate the richness of culture, and discuss cultural issues.

GLA1005 FUNDAMENTALS OF PUBLIC SPEAKING

This subject aims to help you become a confident speaker. It equips you with the techniques to develop, deliver and evaluate speeches appropriate to a variety of contexts, including both impromptu and prepared situations.

GLA1007 INTRODUCTION TO ENGLISH PHONETICS

This subject presents an introduction to the sounds of spoken English. It also covers other pronunciation features such as stress and intonation, and introduces you to phonemic transcription. The main varieties of spoken English will also be examined in relation to the pronunciation features studied.

GSS1003 INTRODUCTION TO PSYCHOLOGY

This subject introduces the five major areas of psychology: cognitive (learning and memory), developmental (intelligence and personality), physiological (motivations, emotions and stress), social (conformity, authority, friends and groups) and abnormal (disorders and treatment). By the end of this subject, you should be able to understand yourself and others better.

GSS1004 INTRODUCTION TO SOCIOLOGY

This subject introduces basic sociological perspectives in human behaviour. You will have the opportunity to examine current social issues, and develop an analytical mind. Topics include deviance and crime, mass media, culture, social interaction, ethnic relations, globalisation, cyberculture and gender issues.

GSS1005 LEADERSHIP & CHARACTER

This subject covers the various aspects and principles of leadership. You will examine the lives and character traits of well-known leaders. The subject will be useful for those who want to understand what makes a good and moral leader and aspire to be such a leader.

School of Informatics & IT

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
CCD1X01	Introduction to Cyber Security	1	3
CGE1X01	Introduction to Digital Game Development	1	3
CIC1X02	Web Publishing	1	3
CIC1X03	Introduction to Human Computer Interaction	1	3
CID1X01	Effective E-Learning Development	1	3
CID1X02	Introduction to Digital Tools & Techniques	1	3
CIM1X01	Effective Internet Research	1	3
CIT1X06	Discovering the Virtual Globe	1	3
CIT1X07	Starting An Online Auction Business	1	3
CMA1X01	Calculus & Analytic Geometry	1	3
CMA1X02	Basic Statistics	1	3
CMA1X06	The Powerful Art of Storytelling	1	3
CMA1X07	Styles & Issues in Writing for the New Media	1	3
CMA1X08	Literacies for the Digital Age	1	3
CMC1X01	VOIP Made Simple	1	3

Subject Synopses

CCD1X01 INTRODUCTION TO CYBER SECURITY

This subject introduces you to the basic elements on the topic of cyber security, and provides insights to common systems vulnerabilities and strategies to mitigate the security risks in existing systems. Basic information on security law and computer ethics will be covered.

CGE1X01 INTRODUCTION TO DIGITAL GAME DEVELOPMENT

This subject provides you with the basic understanding of how to create a computer game. You will learn how to design and develop a 2D game using an integrated development environment (IDE) software. You will also be introduced to gaming history, the gaming industry and major game publishers. Game development concepts such as game design, game architecture and computer animation will also be covered.

CIC1X02 WEB PUBLISHING

This subject introduces you to multimedia development for the World Wide Web. Topics include web media, such as graphics, audio, video and animation, and a web publishing methodology.

CIC1X03 INTRODUCTION TO HUMAN COMPUTER INTERACTION

This subject covers concepts, theories, application of human-computer interaction, as well as various usability evaluation paradigms. You will be introduced to the fundamentals of cognitive psychology, principles of human-computer interaction and user-centred design methodology.

CID1X01 EFFECTIVE E-LEARNING DEVELOPMENT

This subject aims to develop your awareness of the e-learning development workflow, which includes the phases of planning, development, implementation and evaluation. You will use the knowledge acquired to apply e-learning principles to the design and development of an e-learning package.

CID1X02 INTRODUCTION TO DIGITAL TOOLS & TECHNIQUES

This subject provides an understanding of the importance of digital media processes and techniques. It equips you with the ability to use digital equipment for various production methods and explores the use of various design systems (e.g., Corporate Identity, Grid Structure, Golden Section and Colour systems) to create effective visual presentations. It will enable you to create effective visuals using appropriate tools and techniques. The subject covers the fundamental concept and design systems for digital media production.

CIM1X01 EFFECTIVE INTERNET RESEARCH

With the phenomenal information explosion brought about by Internet technologies, the ability to effectively search and critically evaluate information resources on the Internet becomes an important skill. This subject aims to provide you with practical experience of using the Internet to search for quality information and use evaluation tools for research purposes. Topics covered include categories of Internet resources, Internet search facilities, evaluation of Internet resources, referencing, Internet ethics and intellectual property issues.

CIT1X06 DISCOVERING THE VIRTUAL GLOBE

This subject introduces you to the latest maps and geographical digital content on virtual globes. You will learn how a virtual globe program works, and how to use it effectively to conduct virtual tours of exciting places on earth. You will also learn about the various issues affecting the planet on a global scale, as well as how to customise a virtual globe using photographs and 3D models. The issues and trends in using virtual globes will also be explored.

CIT1X07 STARTING AN ONLINE AUCTION BUSINESS

In this subject you will learn the basic concepts and rules of an online auction business in popular auction sites such as eBay or Yahoo auction, the strategies of effective buying and selling via online auctions and the principles of maintaining a viable online auction business. Upon completing this subject, you will be able to buy and sell effectively in an online auction site. Hence, you will have the basic entrepreneurship knowhow to start your own online auction business.

CMA1X01 CALCULUS & ANALYTIC GEOMETRY

This subject provides you with a firm foundation in mathematics so as to better prepare you for higher education. Topics include functions and graphs, trigonometry, differentiation and integration.

CMA1X02 BASIC STATISTICS

This subject provides you with a firm foundation in mathematics so as to better prepare you for higher education. Topics covered include basic statistics, general ideas of sampling methods, central limit theorem, confidence intervals and hypothesis testing.

CMA1X06 THE POWERFUL ART OF STORYTELLING

This subject aims to create awareness of how powerful stories are and how to tell an engaging story. You will learn about the role of stories in society and explore the value of stories in communication. You will learn how to tell a story, displaying sensitivity to the purpose and audience of your stories.

CMA1X07 STYLES & ISSUES IN WRITING FOR THE NEW MEDIA

This subject equips you with the knowledge and skills to write web content effectively for new media such as personal and corporate websites, weblogs and such. You will learn about common web user behaviours and how they affect the way language and texts are used and structured in order to create impact on the web. You will also learn to display sensitivity to the purpose and audience of your texts. In addition, you will explore various social issues and responsibilities related to communicating through the new media.

CMA1X08 LITERACIES FOR THE DIGITAL AGE

This subject equips you with an understanding of what constitutes literacy in the digital age. It will provide you with the essential critical skills to analyse and evaluate how interaction and meaning-making is achieved, and in particular, it will examine the literacies expected when communicating on the Internet or through channels such as instant messaging, blogs, wikis, virtual communities and such. You will also have opportunities to create or coconstruct meaning through the use of new media.

CMC1X01 VOIP MADE SIMPLE

The use of Internet Protocol (IP) Telephony services like MSN Messenger, Skype, Google Talk and AOL Instant Messenger is growing daily. Through this subject, you will understand how IP Telephony is used and its various functions such as chat services, video conferencing, video surveillance, home and office automation, and many others. This subject provides an introduction to IP Telephony and Voice-over-IP. You will learn about its benefits and challenges, as well as the applications and services that it offers. Upon completion, you would be able to think about new ways of using IP Telephony.

admission &requirements

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GENERAL INFORMATION ON APPLICATION

- All applications are to be submitted online or using the prescribed application form.
- Duplicate/Multiple applications submitted under the same admission exercise, in any particular intake, will be rendered invalid and rejected.
- Applicants are personally responsible for providing accurate and complete information in their application.
 Applications which contain inaccurate, false or missing information will be rendered invalid. Students who are admitted on such basis will be asked to withdraw from their course of study.
- Acceptance of an application does not imply any commitment to admit an applicant.

Application Procedures

Depending on the qualification obtained, applicants are invited to apply through the respective admissions exercises shown below:

Qualification	Si	ingapore-Cambridge GCE O Level	
Types of admissions exercises	Joint Admissions Exercise (JAE) ^	Joint Polytechnic Special Admissions Exercise (JPSAE) – Special Talents (Academic & CCA Special Talents) %^	Direct Polytechnic Admission Exercise (DPA)
Who may apply	Singaporeans (SC) or Singapore Permanent Residents (SPR) - GCE O Level results (2010 or earlier) - Current JC student or Singapore Cambridge A Level students seeking admission based on GCE O Level results Foreign Students - from a government, government- aided or independent school (excluding private schools) with 2010 GCE O Level results	Singaporeans (SC) or Singapore Permanent Residents (SPR), foreign students (from a government, government-aided or independent school) with 2010 GCE O Level results Candidates should also possess one of the following: - Demonstrate strong passion or aptitude through work attachments - Sustained involvement in course- related projects - Outstanding performance in competitions like the Maths/ Science Olympiad - Outstanding talents/ achievements in leadership, community service, entrepreneurship, sports, artistic and creative areas	Singaporeans (SC) or Singapore Permanent Residents (SPR) - have registered to sit for the GCE O Level examinations in the year of the DPA admissions exercise Foreign students - enrolled in government, government-aided or independent schools - have registered to sit for the GCE O Level examinations in the year of the DPA admissions exercise

Qualification	S	ingapore-Cambridge GCE O Level	
When to apply	Five calendar days starting from the release of the GCE O Level examination results Refer to www.moe.gov.sg and press release in the media.	Five calendar days starting from the release of the GCE O Level examination results Refer to www.polytechnic.edu.sg/ jpsae upon release of GCE O Level results for latest information.	Around July (for following April intake) Refer to www.moe.gov.sg for press release and www.polytechnic.edu. sg/dpa for latest information.
How to apply	Apply online at www.moe.gov.sg/ education/admissions/jae	Apply online at www.polytechnic. edu.sg/jpsae	Apply online at www.polytechnic. edu.sg/dpa
Entry requirements		quirements" & the respective school sect klet available at www.moe.gov.sg/educat	the state of the s
Expected release of posting results	About two weeks after the JAE application period. Please refer to the Joint Admissions Exercise information booklet or www. moe.gov.sg/education/admissions/jae for the latest information.	About two weeks after the JPSAE application period. Please refer to www.polytechnic.edu. sg/jpsae for the latest information. Applicants may check their posting results at www.polytechnic.edu.sg/jpsae	In the month of August. Please refer to www.polytechnic.edu. sg/dpa for the latest information. Applicants may check their posting results at www.polytechnic.edu.sg/dpa
Application enquiries	Ministry of Education Customer Service Centre: +65 6872 2220 Email: contact@moe.edu.sg	Email: help-jpsae@polytechnic.edu. sg	Email: help-DPA@polytechnic.edu.sg
Others			Applicants accepted into DPA, are expected to participate in our 8-week Polytechnic Preparatory Programme (PPP). Information on the PPP can be found at www.tp.edu.sg/home/admissions/adm_exercise/dpa/dpa_ppp.htm.

% Applicants applying through JPSAE are also advised to submit their application through JAE.

^ This section should be read in conjunction with the JAE Booklet and Joint Polytechnic website at www.polytechnic.edu.sq.

Diploma in Consumer Science & Technology (CST)

- Applicants are required to apply directly under the Home Economics Teacher Training Scheme at the Ministry of Education (1 Buona Vista Drive, Singapore 138675).
- Information on the application period and procedure can be found at www.moe.gov.sg/careers/teach/applying/o-levels/.
- For enquiries, please contact the Ministry of Education Customer Service Centre at tel: 6872 2220 / email: contact.MOE@moe.edu.sg.

Qualification	Singapore-Cambridge GCE O Level holders	Integrated Programme (IP) leading to International Baccalaureate (IB) or Singapore- Cambridge GCE A Level	Singapore-Cambridge GCE A Level holders
Types of admissions exercises	Direct Admissions Exercise (DAE – Local Qualification)		
Who may apply	Singapore-Cambridge GCE O Level holders who missed the English Language requirement but have obtained distinctions in both Maths and relevant subjects. Foreign students from private schools with Singapore-Cambridge GCE O Level results (2010 or earlier). Current or ex-polytechnic students seeking re-admission.	Students on Integrated Programme (IP) leading to International Baccalaureate (IB) certificates or Singapore Cambridge GCE A Level - completed the equivalent of Secondary 4 or higher	Singapore-Cambridge GCE A Level holders who are seeking admission to the following full-time diploma courses of 2.5-year duration: Biotechnology Business Chemical Engineering Computer Engineering Electronics Hospitality & Tourism Business Mechatronics Media & Communication Technology Microelectronics Singapore-Cambridge GCE A Level holders who are seeking admission to 3-year full-time diploma courses but missed JAE.
When to apply	For April intake: Five calendar days starting from the release of the GCE O Level examination results For October Intake: In August (Refer to www.tp.edu.sg for application dates).		GCE A Level holders - five calendar days from the release of the Singapore-Cambridge GCE A Level examination results.
How to apply	Apply online at www.tp.edu.sg/home/admissions/adm_apply.htm	Application form can be downloaded at www.tp.edu.sg/home/admissions/adm_exercise.htm	Apply online at www.tp.edu.sg/home/admissions/adm_apply.htm

Qualification	Singapore-Cambridge GCE O Level holders	Integrated Programme (IP) leading to International Baccalaureate (IB) or Singapore- Cambridge GCE A Level	Singapore-Cambridge GCE A Level holders
How to apply	Supporting documents are to be sent by post, fax (67833031) or scan & email (admissions@tp.edu.sg), by the stipulated closing date, after the application has been submitted. Applications without the supporting documents will be deemed incomplete and will not be processed		
Entry requirements	Refer to section on "Eligibility & Entry Rec Requirements and JAE Information Book Cut-Off-Points.	· · · · · · · · · · · · · · · · · · ·	
Expected release of posting results	Before course commencement Applicants may check their application s	tatus online at: www.tp.edu.sg/home/ad	missions/adm_status.htm.
Application enquiries	Temasek Polytechnic Registrar's Office / Admissions: Email: Admissions@tp.edu.sg Tel: +65 6787 8000 Fax: +65 6783 3031		
Others			Applicants with good grades in the relevant subjects at their Singapore-Cambridge GCE A Level may apply and be granted subject exemption on a subject by subject basis. This is only applicable to applicants who have already accepted the course offered and enrolled at the polytechnic. Eligible students seeking exemptions may refer to school website or consult the school advisors or Course Manager for application details during orientation.

Qualification	ITE certific	cates	
Types of admissions exercises	Joint Polytechnic Admissions Exercise (JPAE)		
Who may apply	Holders of relevant Higher NITEC	Holders of relevant NITEC	
	Final semester ITE students of relevant Higher NITEC/ NITEC certificate		
When to apply *	Early February.		
	Refer to www.polytechnic.edu.sg/jpae for the latest information		
How to apply	Apply online at www.polytechnic.edu.sg/jpae		
Entry requirements	Refer to www.polytechnic.edu.sg/jpae & the section on "Minimum Entry Requirements for ITE Certificate Holders - Higher National ITE Certificate (Higher NITEC)"	Refer to www.polytechnic.edu.sg/jpae & the section on "Minimum Entry Requirements for ITE Certificate Holders - National ITE Certificate (NITEC)"	
Expected release of posting results	Applicants may check their posting results at www.polytechnic.edu.sg/jpae - Early March (for ITE certificate holders) - Early April (for ITE students who are waiting for final semester results)		
Application enquiries	Email: help-JPAE@polytechnic.edu.sg		
Others	Applicants with good grades in the relevant subjects at their ITE Higher NITEC qualification may apply and be granted subject exemption on a subject by subject basis. This is only applicable to applicants who have already accepted the course offered and enrolled at the polytechnic. Eligible students seeking exemptions may refer to school website or consult the school advisors or Course Manager for application details during orientation.		

* For October intake

- ITE Certificate Holders will apply through Direct Admission Exercise (DAE)
- Only selected courses are available for application.
- Information on the application period and procedure can be found at www.tp.edu.sg/home/admissions/adm_exercise.htm.

Qualification	Malaysia SPM/ STPM	Foreign Certificate
Types of admissions exercises	Joint Polytechnic Admissions Exercise (JPAE)	Direct Admissions Exercise (DAE – Foreign Qualification)
Who may apply	Holders of SPM/ STPM results.	Holders of foreign qualifications except SPM & STPM holders.
When to apply	April Intake Early March	April Intake 1 Sep to 15 Oct October Intake* 1 Mar to 15 Apr
How to apply	Apply online at www.polytechnic.edu.sg/jpae Supporting documents are to be sent by post, fax or scan & email to the first choice polytechnic, by the stipulated closing date, after the application has been submitted online. Applications without the supporting documents will be deemed incomplete and will not be processed.	Application form can be downloaded at www.tp.edu.sg/home/admission/is.htm Completed application form and supporting documents are to be sent by post by the stipulated closing date. Applications without the supporting documents will be deemed incomplete and will not be processed.
Entry requirements	Refer to www.polytechnic.edu.sg/jpae	Refer to Information for International Students or www.tp.edu. sg/home/admission/is.htm
Expected release of posting results	End March. Applicants may check their posting results at www. polytechnic.edu.sg/jpae	About one to two months before course commencement Applicants may check their application status online at: www.tp.edu.sg/home/admissions/adm_status.htm.
Application enquiries	Help-JPAE-M@polytechnic.edu.sg	Temasek Polytechnic International Students Office email: isohotline@tp.edu.sg Tel: +65 6780 5970 Fax: +65 6789 4409

^{*} SPM and STPM holders may apply through the Direct Admissions Exercise-Foreign Qualification for the October intake.

Eligibility & Entry Requirements

Eligibility

To be considered for admission to a course, applicants will have to:

- meet the minimum entry requirements for the course.
- be certified physically and mentally fit to pursue the course. Please refer to the section on "Other Information" for more details.
- attend interviews and undergo any aptitude or other tests, when requested.
- be able to produce the original documents, when requested.

Minimum Entry Requirements for Singapore-Cambridge GCE O Level Qualification Holders

Applicants with a Singapore-Cambridge GCE O Level qualification will be ranked according to their aggregate score of the following GCE O Level subjects:

- English Language (EL)
- 2 relevant subjects (R2) and
- 2 other best subjects (B2)

Applicants must obtain 26 points or better for the net ELR2B2 aggregate score (including CCA Bonus Points) and meet the minimum entry requirements of the respective course. Applicants may combine their GCE O Level results of up to two sittings.

Aggregate Type and the Relevant Subject Lists are available in the JAE Information Booklet www.moe.sg/education/admissions/jae

Details on the minimum entry requirements of the respective courses can be found under the section on course information or at the Ministry of Education website, www.moe.gov.sg/education/admissions/jae. Applicants are advised to read the section on the minimum entry requirements in conjunction with the section on Posting Procedure and Annex A – Posting of Applicants & Aggregate Type in the JAE information booklet.

Minimum Entry Requirements for Singapore-Cambridge GCE A Level Qualification Holders

Applicants with Singapore-Cambridge GCE A Level qualification who apply for the courses below and meet the minimum entry requirements will be eligible for exemptions and complete their course in 2.5 years:

- Biotechnology
- Business
- Chemical Engineering
- Computer Engineering
- Electronics
- Hospitality & Tourism Business
- Mechatronics
- Media & Communication Technology
- Microelectronics

Details on the minimum entry requirements of the above courses can be found at the respective Schools' sections of the prospectus.

Singapore-Cambridge A Level certificate holders may also apply for other 3-year diploma courses using their Singapore-Cambridge GCE O Level results. Please refer to the "Minimum Entry Requirements for Singapore-Cambridge GCE O Level Qualification Holders" for more information.

Minimum Entry Requirements for ITE Certificate Holders

ITE certificate holders with the relevant Higher NITEC/ NITEC may seek admission to TP's full-time diploma courses. Please refer to the respective tables in the following pages for the list of acceptable ITE certificates for application to the courses.

Higher National ITE Certificate (Higher NITEC)

Applicants with ITE certificate will be ranked according to their academic Grade Point Average (GPA) and for admission into Level 1 of the 3-year course.

Course			Relevant Higher Nitec/ITC/CBS	Min GPA
APPLIED SCIENCE (ASC)				
Biomedical Science ②	a)	IT58	Biotechnology/ Biochemical Technology	3.5
Biotechnology				
Pharmaceutical Science				
Chemical Engineering	a)	IT59	Chemical Technology	3.5
BUSINESS (BUS)				
Accounting & Finance	a)	BS82	Banking Services	3
	b)	BS85	Business Studies (Accounting)/ Accounting	3
	c)	BS86	Business Studies (Administration/ Secretarial)	3
	d)	BS88	Business Studies (E-Commerce)/ Business-Information Technology	3
	e)	BS84	Business Studies (Event Management)	3
	f)	BS87	Business Studies (Logistics)/ Integrated Logistics Management	3
	g)	BS90	Business Studies (Service Management)	3

Course		Relevant Higher Nitec/ITC/CBS	Min GPA
BUSINESS (BUS)			
Business/	a) BS8	Business Studies (Accounting)/ Accounting	3
Logistics & Operations Management/	b) BS8	Business Studies (Administration/ Secretarial)	3
Marketing ♦	c) BS8	Business Studies (E-Commerce)/ Business-Information Technology	3
	d) BS8	Business Studies (Event Management)	3
	e) BS8	Business Studies (Logistics)/ Integrated Logistics Management	3
	f) BS9	Business Studies (Service Management)	3
Susiness Information	a) IT64	Business Information Systems	3
Technology ①	b) BS85	Business Studies (Accounting)/ Accounting	3
	c) BS86	Business Studies (Administration/ Secretarial)	3
	d) BS88	Business Studies (E-Commerce)/ Business-Information Technology	3
	e) BS84	Business Studies (Event Management)	3
	f) BS83	Business Studies (Logistics)/ Integrated Logistics Management	3
	g) BS90	Business Studies (Service Management)	3
	h) IT56	Information Technology	3
ulinary & Catering	a) BS85	Business Studies (Accounting)/ Accounting	3
Management Hospitality & Tourism Management	b) BS86	Business Studies (Administration/ Secretarial)	3
	c) BS84	Business Studies (Event Management)	3
eisure & Resort Management	d) BS90	Business Studies (Service Management)	3
	e) BS83	Hospitality Operations	3
	f) IT65	Leisure & Travel Operations	3

Course			Relevant Higher Nitec/ITC/CBS	Min GPA
BUSINESS (BUS)				
Law & Management #	a)	BS85	Business Studies (Accounting)/ Accounting	3
	b)	BS86	Business Studies (Administration/ Secretarial)	3
	c)	BS84	Business Studies (Event Management)	3
	d)	BS87	Business Studies (Logistics)/ Integrated Logistics Management	3
	e)	BS90	Business Studies (Service Management)	3
Retail Management	a)	BS85	Business Studies (Accounting)/ Accounting	3
	b)	BS86	Business Studies (Administration/ Secretarial)	3
	c)	BS88	Business Studies (E-Commerce)/ Business-Information Technology	3
	d)	BS84	Business Studies (Event Management)	3
	e)	BS87	Business Studies (Logistics)/ Integrated Logistics Management	3
	f)	BS90	Business Studies (Service Management)	3
DESIGN (DES)				
Apparel Design & Merchandising ②	a)	BS84	Business Studies (Event Management)	3
Interactive Media Design ②	a)	IT63	Game Design & Development	3
Moving Images ②	b)	IT56	Information Technology	3
Product & Industrial Design 23	a)	IT21	Electro-Mechanical Engineering	3
	b)	IT51	Mechanical & Electrical Engineering Design/ Mechanical & Electrical Drafting & Design	3
	c)	IT52	Mechanical Engineering	3
	d)	IT22	Mechatronics Engineering	3

Course			Relevant Higher Nitec/ITC/CBS	Min GPA
ENGINEERING (ENG)				
3D Interactive Media	a)	IT41	Electronics Engineering/Industrial Electronics Engineering	3
Technology ② (Previously known as	b)	IT63	Game Design & Development	3
Interactive Media Technology)	c)	IT22	Mechatronics Engineering	3
Aerospace Electronics ②③	a)	IT41	Electronics Engineering/ Industrial Electronics Engineering	3
Aerospace Engineering ② ③	b)	IT22	Mechatronics Engineering	3
Computer Engineering				
Business Process & Systems Engineering				
Clean Energy ①	a)	IT31	Electrical Engineering	3
	b)	IT41	Electronics Engineering/ Industrial Electronics Engineering	3
	c)	IT22	Mechatronics Engineering	3
Electronics/	a)	IT41	Electronics Engineering/ Industrial Electronics Engineering	3
Media & Communication Technology/ Computer Engineering/ Microelectronics/	b)	IT22	Mechatronics Engineering	3
Aerospace Electronics ★				
Green Building & Sustainability	a)	IT31	Electrical Engineering	3
	b)	IT41	Electronics Engineering/ Industrial Electronics Engineering	3
	c)	IT51	Mechanical & Electrical Engineering Design/ Mechanical & Electrical Drafting & Design	3
	d)	IT52	Mechanical Engineering	3
	e)	IT22	Mechatronics Engineering	3

Infocomm & Network Engineering (Previously known as Info- Communications) Information Technology (Previously known as Info- Communications) Information Technology (Information Technology (Information Technology (Integrated Facility Integrated Facility Indepreting Information Industrial Electronics Engineering Information Information Informatics Information Informatics Information Informatics Integrated Facility Integrat	Min GPA
Engineering (Previously known as Info-Communications) b) IT56 Information Technology (Previously known as Info-Communications) c) IT22 Mechatronics Engineering d) IT61 Network Security Technology e) IT57 Wireless Technology Integrated Facility Management a) IT51 Mechanical & Electrical Engineering Design/ Mechanical Engineering & Design b) IT52 Mechanical Engineering Mechatronics/ Aerospace Engineering IT41 Electronics Engineering/ Industrial Electronics Engineering IT52 Mechanical Engineering NFORMATICS & IT (IIT) IT52 Mechanical Engineering NFORMATICS & IT (IIT) IT53 Mechanical Engineering Mechatronics Engineering NFORMATICS & IT (IIT) IT54 Biotechnology/ Biochemical Technology Financial Business Informatics c) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment IEchnology © Information Technology Information Technology Information Technology Information Technology Information Technology Information Information Information Media Informatics IT58 Business Studies (E-Commerce)/ Business-Information Information Info	
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c) IT22 Mechatronics Engineering d) IT61 Network Security Technology e) IT57 Wireless Technology IT57 Wireless Technology IT57 Mechanical & Electrical Engineering Design/ Mechanical & Electrical Engineering Design/ Mechanical Engineering & Design b) IT52 Mechanical Engineering Mechatronics/ Aerospace Engineering IT41 Electronics Engineering/ Industrial Electronics Engineering Mechanical Engineering IT52 Mechanical Engineering NFORMATICS & IT (IIT) IT52 Mechanical Engineering Mechatronics Engineering NFORMATICS & IT (IIT) IT58 Biotechnology/ Biochemical Technology Financial Business Informatics c) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment Fechnology e) BS86 Business Studies (E-Commerce)/ Business-Information Technology Information Technology Information Informatics IT61 Network Security Technology BS86 Business Studies (Event Management)	3
e) IT57 Wireless Technology Integrated Facility Anagement a) IT51 Mechanical & Electrical Engineering Design/ Mechanical & Electrical Drafting & Design b) IT52 Mechanical Engineering Mechatronics/ Aerospace IT41 Electronics Engineering/ Industrial Electronics Engineering b) IT52 Mechanical Engineering IT52 Mechanical Engineering c) IT52 Mechatronics Engineering IT52 Mechatronics Engineering NFORMATICS & IT (IIT) IT58 Biotechnology/ Biochemical Technology Financial Business Informatics Game & Entertainment Gechnology BS86 Business Studies (Accounting)/ Accounting BS88 Business Studies (E-Commerce)/ Business-Inform Information Technology Technology Technology BS84 Business Studies (Event Management)	3
a) IT51 Mechanical & Electrical Engineering Design/ Mechanical & Electrical Engineering Design/ Mechanical Engineering & Design b) IT52 Mechanical Engineering Mechatronics/ Aerospace Engineering ★③ IT41 Electronics Engineering Industrial Electronics Engineering ★③ Mechanical Engineering C) IT52 Mechanical Engineering C) IT52 Mechatronics Engineering Mechatronics Engineering NFORMATICS & IT (IIT) Explor & Digital Security ① a) BS82 Banking Services Digital Forensics ① b) IT58 Biotechnology/ Biochemical Technology Ename & Entertainment d) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment d) BS86 Business Studies (Administration/ Secretarial) Fechnology ① e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	3
## Alanagement & Electrical Drafting & Design Mechatronics Aerospace a IT41 Electronics Engineering / Industrial Electronics Engineering ★③ IT52 Mechanical Engineering	3
All IT41 Electronics Engineering/ Industrial Electronics Engineering (Industrial Electronics Engineering Engineering (IT52 Mechanical Engineering IT52 Mechanical Engineering IT52 Mechatronics Engineering IT52 Mechatronics Engineering IT52 Mechatronics Engineering IT54 Mechatronics Engineering IT55 Mechatronics Engineering IT56 Mechatronics Engineering IT57 Mechatronics Engineering IT58 Biotechnology/ Biochemical Technology IT58 Biotechnology/ Biochemical Technology IT58 Biotechnology/ Biochemical Technology IT58 Biotechnology/ Biochemical Technology IT58 Business Studies (Administration/ Secretarial) IT58 Biotechnology IT59 Biotechn	echanical 3
b) IT52 Mechanical Engineering c) IT22 Mechatronics Engineering NFORMATICS & IT (IIT) Cyber & Digital Security ① a) BS82 Banking Services Digital Forensics ① b) IT58 Biotechnology/Biochemical Technology Financial Business Informatics c) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment d) BS86 Business Studies (Administration/ Secretarial) Fechnology ① e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	3
c) IT22 Mechatronics Engineering NFORMATICS & IT (IIT) Cyber & Digital Security ① a) BS82 Banking Services Digital Forensics ① b) IT58 Biotechnology/Biochemical Technology Financial Business Informatics c) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment d) BS86 Business Studies (Administration/ Secretarial) Fechnology ① e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	ngineering 3
NFORMATICS & IT (IIT) Cyber & Digital Security ① a) BS82 Banking Services Digital Forensics ① b) IT58 Biotechnology/Biochemical Technology Financial Business Informatics c) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment Fechnology ① e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	3
A BS82 Banking Services Digital Forensics ①	3
Digital Forensics ① b) IT58 Biotechnology/Biochemical Technology Financial Business Informatics c) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment d) BS86 Business Studies (Administration/ Secretarial) Fechnology ① e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	
Financial Business Informatics c) BS85 Business Studies (Accounting)/ Accounting Game & Entertainment d) BS86 Business Studies (Administration/ Secretarial) Technology e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	3
d) BS86 Business Studies (Administration/ Secretarial) e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	3
e) BS88 Business Studies (E-Commerce)/ Business-Information Technology f) BS84 Business Studies (Event Management)	3
nformation Technology f) BS84 Business Studies (Event Management)	3
nteractive Media Informatics (2)	mation Technology 3
ntaractive Media Informatics (2)	3
g) boo/ business studies (Logistics)/ integrated Logistics	Management 3
Mobile & Network Services ① h) BS90 Business Studies (Service Management)	3
i) BS89 Business Studies (Sport Management)	3

Course			Relevant Higher Nitec/ITC/CBS	Min GPA
INFORMATICS & IT (IIT)				
Cyber & Digital Security ①	j)	IT64	Business Information Systems	3
Digital Forensics ①	k)	IT59	Chemical Technology	3
Financial Business Informatics	l)	BS81	Early Childhood Education	3
Game & Entertainment	m)	IT31	Electrical Engineering	3
Technology ①	n)	IT41	Electronics Engineering/ Industrial Electronics Engineering	3
Information Technology	o)	IT21	Electro-Mechanical Engineering	3
Interactive Media Informatics ②	p)	IT63	Game Design & Development	3
Mobile & Network Services ①	q)	BS83	Hospitality Operations	3
	r)	IT56	Information Technology	3
	s)	IT55	Manufacturing Engineering	3
	t)	IT60	Marine Offshore Engineering	3
	u)	IT51	Mechanical & Electrical Engineering Design/ Mechanical & Electrical Drafting & Design	3
	v)	IT52	Mechanical Engineering	3
	w)	IT22	Mechatronics Engineering	3
	x)	IT61	Network Security Technology	3
	y)	IT62	Paramedic & Emergency Care	3
	z)	IT66	Security System Integration	3
	aa)	IT57	Wireless Technology	3

Course			Relevant Higher Nitec/ITC/CBS	Min GPA		
HUMANITIES & SOCIAL SCIENCES (HSS)						
Early Childhood Studies 43	a)	BS81	Early Childhood Education	3.5		
Gerontological Management	a)	BS88	Business Studies (E-Commerce)/ Business-Information Technology	3		
Studies	b)	BS84	Business Studies (Event Management)	3		
	c)	BS87	Business Studies (Logistics)/ Integrated Logistics Management	3		
	d)	BS90	Business Studies (Service Management)	3		
	e)	BS83	Hospitality Operations	3		
	f)	IT65	Leisure & Travel Operations	3		
	g)	IT62	Paramedic & Emergency Care	3		

Applicants with ITE certificate will be ranked according to their academic Grade Point Average (GPA) and for admission into Level 2 of the three-year course.

Course			Relevant Higher Nitec/ITC/CBS	Min GPA
ENGINEERING (ENG)				
Electronics/ Media & Communication Technology/ Computer Engineering/ Microelectronics	a)	IT41	Electronics Engineering/Industrial Electronics Engineering	3.5**
Mechatronics ③	a) b)	IT41 IT22	Electronics Engineering/Industrial Electronics Engineering Mechatronics Engineering	3.5** 3.5**

Notes:

- The first year in Business/ Logistics & Operations Management/ Marketing is common to all students and they will opt for one of the diplomas (i.e. Diploma in Business, Diploma in Logistics & Operations Management, or Diploma in Marketing) at the end of Year 1.
- # Applicants applying for Diploma in Law & Management must also possess at least a B4 grade in English Language (EL1) in the GCE O Level/ SPM examinations.

- ** Applicants who are granted entry directly to Level 2 stage of study of the respective diploma course are deemed to have met the prescribed requirements and are exempted from subjects offered at Level 1 stage of study in accordance with the recommended pathway of the course. Bridging courses in PCB Design, Java and Digital Fundamental may be conducted, if necessary.
- ★ The first semester is common to all students and they will opt for one of the diplomas at the end of Semester 1 or 2. Students opting for Diploma in Aerospace Electronics or Diploma in Aerospace Engineering must ensure that they satisfy the requirements as stated in the footnotes under the respective courses.
- ① Applicants applying for these courses must ensure that they do not suffer from complete colour appreciation deficiency. Applicants with partial colour appreciation deficiency may apply. Applicants who do not satisfy this pre-requisite may not be accepted into the course of study.
- ② Applicants applying for these courses must ensure that they do not suffer from colour appreciation deficiency. Applicants who do not satisfy this pre-requisite may not be accepted into the course of study.
- ③ For safety reasons, applicants applying for these courses must ensure that they do not suffer from medical conditions such as epilepsy or hearing impairment.
- Applicants must ensure that they do not suffer from medical conditions as listed in 'Other requirements'. Those who do not satisfied this requirement may not be accepted into the course of study.
- ⑤ Applicants admitted to Diploma in Early Childhood Studies and are keen to register as pre-school teachers after graduation must ensure that they obtain a minimum of B4 in their GCE 'O' Level English (EL1) or a minimum band of 6.5 in the International English Language Testing System (IELTS General Training). Applicants who do not meet the English requirement must ensure that they do so within two years of their registration as pre-school teachers.
- Applicants with good grades in the relevant subjects at their ITE Higher NITEC qualification may apply and be granted subject exemption on a subject by subject basis. This is only applicable to applicants who have already accepted the course offered and enrolled at the polytechnic.
 - Eligible students seeking exemptions may refer to school website or consult the school advisors or Course Manager for application details during orientation.

National ITE Certificate (NITEC)

Applicants with ITE certificate will be ranked according to their academic Grade Point Average (GPA) and for admission into Level 1 of the three-year course.

Course		Relevant Nitec / NTC Grade 2-COM	Min GPA
APPLIED SCIENCE (ASC)			
Chemical Engineering	a) NT39	Chemical Processing Technology (Petrochemicals/ Pharmaceuticals/ Process Instrumentation/ Biologics)	3.5

Course		Relevant Nitec/NTC Grade 2 - COM	Min GPA
DESIGN (DES)			
Environment Design ②	a) NT21	Building Drafting (Architectural)	3.5
	b) NT65	Space Design (Architecture)	3.5
	c) NT66	Space Design (Interior & Exhibition)	3.5
Interactive Media Design ②	a) NT44	Digital Media Design/ Digital Media Design (Interactive Media)	3.5
	b) NT54	Digital Media Design (Digital Video Effects)	3.5
	c) NT41	Multimedia Technology	3.5
Interior Architecture & Design	a) NT21	Building Drafting (Architectural)	3.5
②	b) NT65	Space Design (Architecture)	3.5
	c) NT66	Space Design (Interior & Exhibition)	3.5
Moving Images ②	a) NT52	Digital Animation	3.5
	b) NT56	Digital Audio & Video Production	3.5
	c) NT44	Digital Media Design/ Digital Media Design (Interactive Media)	3.5
	d) NT54	Digital Media Design (Digital Video Effects)	3.5
	e) NT41	Multimedia Technology	3.5
Product & Industrial Design ② ③	a) NT30	Maintenance Fitting/ Mechanical Servicing/ Mechanical Technology	3.5
	b) NT46	Product Design	3.5
	c) NT65	Space Design (Architecture)	3.5
	d) NT66	Space Design (Interior & Exhibition)	3.5
Retail & Hospitality Design ②	a) NT21	Building Drafting (Architectural)	3.5
	b) NT65	Space Design (Architecture)	3.5
	c) NT66	Space Design (Interior & Exhibition)	3.5

Course			Relevant Nitec/NTC Grade 2 - COM	Min GPA
DESIGN (DES)				
Visual Communication ②	a)	NT52	Digital Animation	3.5
	b)	NT56	Digital Audio & Video Production	3.5
	c)	NT44	Digital Media Design/ Digital Media Design (Interactive Media)	3.5
	d)	NT54	Digital Media Design (Digital Video Effects)	3.5
ENGINEERING (ENG)				
3D Interactive Media	a)	NT52	Digital Animation	3.5
Technology ② (Previously known as Interactive Media Technology)	b)	NT44	Digital Media Design	3.5
Aerospace Electronics ② ③	a)	NT59	Aerospace Avionics	3.5
Aerospace Engineering ② ③	a)	NT53	Aerospace Technology	3.5
	b)	NT48	Precision Engineering (Aerospace)	3.5
Computer Engineering	a)	NT59	Aerospace Avionics	3.5
	b)	NT24	Electronics Servicing/ Electronics/ Electronics (Computer & Networking)/ Electronics (Instrumentation)/ Electronics (Wafer Fabrication)/ Electronics (Wireless LAN)/ Electronics (Mobile Devices)	3.5
Electronics/	a)	NT59	Aerospace Avionics	3.5
Media & Communication Technology/ Computer Engineering/ Microelectronics/ Aerospace Electronics ★	b)	NT24	Electronics Servicing/ Electronics/ Electronics (Computer & Networking)/ Electronics (Instrumentation)/ Electronics (Wafer Fabrication)/ Electronics (Wireless LAN)/ Electronics (Mobile Devices)	3.5

Course			Relevant Nitec/NTC Grade 2 - COM	Min GPA
ENGINEERING (ENG)				
Green Building & Sustainability	a)	NT26	Electrical Fitting & Installation/ Electrical Installation & Servicing/ Electrical/ Electrical Technology (Installation & Servicing)	3.5
	b)	NT27	Electrical Power & Machines/ Electrical Technology (Power & Machines)/ Electrical Technology (Power & Control)	3.5
	c)	NT24	Electronics Servicing/ Electronics/ Electronics (Computer & Networking)/ Electronics (Instrumentation)/ Electronics (Wafer Fabrication)/ Electronics (Wireless LAN)/ Electronics (Mobile Devices)	3.5
Infocomm & Network	a)	NT40	Info-Communications Technology	3.5
Engineering (Previously known as Info- Communications)	b)	NT41	Multimedia Technology	3.5
Mechatronics/ Aerospace	a)	NT53	Aerospace Technology	3.5
Engineering ★③	b)	NT24	Electronics Servicing/ Electronics/ Electronics (Computer & Networking)/ Electronics (Instrumentation)/ Electronics (Wafer Fabrication)/ Electronics (Wireless LAN) / Electronics (Mobile Devices)	3.5
	c)	NT25	Electro-Mechanical Servicing/ Mechatronics/ Mechatronics (Automation Technology)/ Mechatronics (Equipment Assembly)/ Mechatronics (Medical Technology)	3.5
INFORMATICS & IT (IIT)				
Cyber & Digital Security ①	a)	NT47	Communications Technology	3.5
Game & Entertainment	b)	NT52	Digital Animation	3.5
Technology ①	c)	NT56	Digital Audio and Video Production	3.5
Information Technology	d)	NT44	Digital Media Design/ Digital Media Design (Interactive Media)	3.5
Interactive Media Informatics ②	e)	NT54	Digital Media Design (Digital Video Effects)	3.5
Mobile & Network Services ①	f)	NT26	Electrical Fitting & Installation/ Electrical Installation & Servicing/ Electrical/ Electrical Technology (Installation & Servicing)	3.5

Course	Relevant Nitec/NTC Grade 2-COM			Min GPA
INFORMATICS & IT (IIT)				
	g)	NT27	Electrical Power & Machines/ Electrical Technology (Power & Machines)/Electrical Technology (Power & Control)	3.5
	h)	NT25	Electro-Mechanical Servicing/ Mechatronics/ Mechatronics (Automation Technology)/ Mechatronics (Equipment Assembly)/ Mechatronics (Medical Technology)	3.5
	i)	NT24	Electronics Servicing/ Electronics/ Electronics (Computer & Networking)/ Electronics (Instrumentation)/ Electronics (Wafer Fabrication)/ Electronics (Wireless LAN)/ Electronics (Mobile Devices)	3.5
	j)	NT40	Info-Communications Technology	3.5
	k)	NT41	Multimedia Technology	3.5
	l)	NT32	Precision Machining/ Precision Engineering (Machining)	3.5
	m)	NT46	Product Design	3.5
	n)	NT57	Security Technology	3.5

Notes:

- ★ The first semester is common to all students and they will opt for one of the diplomas at the end of Semester 1 or 2. Students opting for Diploma in Aerospace Electronics or Diploma in Aerospace Engineering must ensure that they satisfy the requirements as stated in the footnotes under the respective courses.
- ① Applicants applying for these courses must ensure that they do not suffer from complete colour appreciation deficiency. Applicants with partial colour appreciation deficiency may apply. Applicants who do not satisfy this pre-requisite may not be accepted into the course of study.
- ② Applicants applying for these courses must ensure that they do not suffer from colour appreciation deficiency. Applicants who do not satisfy this pre-requisite may not be accepted into the course of study.
- 3 For safety reasons, applicants applying for these courses must ensure that they do not suffer from medical conditions such as epilepsy or hearing impairment.

Minimum Entry Requirements for Holders of Other Qualifications

Please refer to the section on "Information for International Students - Minimum Entry Requirements".

Other Requirement

Medical Fitness

Applicants offered admission are required to undergo a pre-enrolment medical examination. Applicants must be certified mentally and physically fit by a medical practitioner registered with the Singapore Medical Council to pursue their course of study at the point of enrolment and before course commencement. Those who are unable to complete or fulfill the requirements of the pre-enrolment medical examination will be deemed as unfit to pursue the course of study. Such applicants, if enrolled, will be advised to withdraw.

Colour Appreciation Deficiency

Applicants with colour appreciation deficiency should not apply for the following courses:

Applied Science		Engineering	
Biomedical Science		Aerospace Electronics Aerospace Engineering	Biomedical Informatics & Engineering 3D Interactive Media Technology
Design		Informatics & IT	
Apparel Design & Merchandising Environment Design Interactive Media Design Interior Architecture & Design	Moving Images Product & Industrial Design Retail Hospitality Design Visual Communication	Interactive Media Informatics	

Applicants with complete colour appreciation deficiency should not apply for the following courses:

Applied Science	Informatics & IT	
Veterinary Technology	Cyber & Digital Security	
Business	Digital Forensics	
Business Information Technology	Game & Entertainment Technology Mobile & Network Services	
Engineering		
Clean Energy		

Epilepsy or hearing impairment

Applicants with medical conditions such as epilepsy or hearing impairment should not apply for the following courses:

Design	Engineering
Product & Industrial Design	Aerospace Electronics Aerospace Engineering Mechatronics

Requirement for Early Childhood Studies Course

Applicants offered a place in the Early Childhood Studies course must also be free from physical disabilities. Whilst not comprehensive, the following medical conditions may lead to non-acceptance into the course:

- Active tuberculosis
- Acquired Immune Deficiency Syndrome (AIDS) / Human Immunodeficiency Virus (HIV)
- HBsAg positive / Hepatitis B Carrier
- Legal Blindness
- · Mobility restricted
- Physical dependence upon mobility equipment

- Profound deafness
- Psychiatric condition
- Uncontrolled asthma
- Uncontrolled diabetes
- Uncontrolled epilepsy
- · Uncontrolled hypertension

Other Information

CCA Bonus Points

Applicants who are active in their school's co-curriculum activities will receive bonus points. The CCA bonus points can be used to improve their ELR2B2 aggregate/ GPA ranking for admission consideration.

Qualification	Type of Bonus Points	Bonus Points Awarded
GCE O Level	Grades of A1 – A2 Grades of B3 – C6	2 points 1 point
ITE Certificate	Grade A Grade B Grade C	0.20 point 0.15 point 0.10 point

NS - Deferment for Full-time Polytechnic Diploma Studies

Male Singapore PRs who are NS-liable are eligible for deferment for Polytechnic diploma studies if they do not exceed the deferment cut-off age of 19 years old (for Secondary 4 Express Stream students) or 20 years old (for Secondary 5 Normal Stream and Institute of Technical Education students) as at 1 January of the course commencement year. For further details, please visit www.ns.sg or contact the NS Call Centre at tel: 1800-3676767/ email: contact@ns.sg.

Reservation of Place for NSmen

The Polytechnic will reserve a place for successful male applicants who are unable to obtain approval to defer their Singapore Full-Time National Service (NS) or to be disrupted from their full-time NS to join the current intake.

Reservation of a place is only applicable to male Singaporeans and Singapore PRs who are required to serve their Singapore National Service and are admitted to a Polytechnic course for the first time.

Enrolment

Successful applicants will expect to receive an enrolment package. Applicants are to confirm acceptance of the course by the given deadline and submit the required enrolment documents to complete the enrolment.

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Temasek Polytechnic provides our students with an excellent academic experience with a strong practical orientation that gets you ready for the industry. Our international students thrive in our caring environment, while enjoying a comprehensive range of state-of-the-art academic facilities and co-curricular activities.

The International Students Office coordinates the recruitment of international students and organises immersion and cultural programmes to facilitate your smooth transition to life in Singapore and at TP. We endeavour to enhance your learning experience by creating a home away from home and offering a series of services to help you adapt and adjust to life in Singapore. Our ESP approach aims to meet your Emotional, Social and Practical needs throughout your experience as a member of the TP Family.

The Temasek Polytechnic International Students (TPIS) interest group provides a platform for social and cross-cultural experiences for international and local students. It holds regular activities and events to promote cross-cultural awareness and friendship, providing you with opportunities to share your rich cultural background with others through food, songs and dances, fashion shows and exhibitions.

The Global Connect Club (GCC) interest group further enhances social integration, promotes better integration and understanding between international students and local students. Temasek Polytechnic was awarded the Singapore Tourism Board's inaugural Singapore Education Awards for "Best Host of International Students Studying in Singapore" in March 2007. We were judged to be the best in both our contribution to the well-being of international students and provision of an inviting, intellectually stimulating environment for learning and integration into the local community. We are proud of the award and the support of our local and senior international students in welcoming our international freshmen. TP was also one of the finalists for this award in 2008.

Our staff, Ms Boey Suit Yim, was the winner of "Friend of International Students" category at the Singapore Education Awards 2009. The event was organised by the Education Services Division of the Singapore Tourism Board (STB) on 19 March. This award honours an individual who has made exceptional contributions to the well-being of the international student community in Singapore. The recipient is recognised for her commitment, service and dedication in making Singapore a welcoming place for all international students, thereby contributing to the development of Singapore as a premier education hub.

APPLICATION FOR ADMISSION AND **FEES**

Please refer to the sections on "Admission and Requirements" and "Tuition Fee Information" for details. The International Students application form is available online at www.tp.edu.sg/home/admissions/is.htm (available two weeks before the application period) or you can write to:

International Students Office International Relations & Industry Services Department Temasek Polytechnic 21 Tampines Avenue 1 Singapore 529757

Tuition Fee and Tuition Grant Scheme

International students on the three-vear diploma programmes enjoy a subsidised tuition fee when you apply for a tuition grant from the Singapore Government. Eligibility is based on your academic performance. The subsidised tuition fee for Academic Year 2011/2012 is about \$4,462. Fees are in Singapore dollars and subject to change.

The fees are payable in two semesters, at the start of each semester. You will need to sign a Tuition Grant (TG) Agreement with the Singapore Government in return for the benefit of a subsidised education. You will be bonded to work in Singapore for three years upon completion of your course. Two sureties are required for executing the TG Agreement. Sureties can be of any nationality but must be above 21 years of age and must not be bankrupts. Your sureties can sign the TG Agreement in your country, in the presence of a notary public. Students who do not take up the tuition grant will have to pay the full-fee.

Other Fees

Besides the tuition fee, other fees of \$162 for Academic Year 2011/2012 are payable annually. All fees are payable during your course of study, including the semester when you are on your Student Internship Programme. Fees are in Singapore dollars and subject to change.

Group Hospitalisation and Surgical Insurance

The cost of hospitalisation in Singapore may be high for international students. TP has arranged a Group Hospitalisation and Surgical Insurance policy to provide affordable hospitalisation for all full-time international students. It is compulsory for you to pay an annual insurance premium which may range from \$35 to \$50 together with your tuition fee (the premium is subject to review and change without prior notice). The policy covers hospitalisation expenses due to illness and/or accidental injuries but not pre-existing medical conditions and congenital anomalies.

MINIMUM ENTRY REQUIREMENT

The minimum requirement for admission into a three-year diploma programme is a College or High School Certificate, equivalent to the Singapore-GCE O level certificate. The list of acceptable international qualifications is as follows:

COUNTRY	QUALIFICATION
AUSTRALIA	 New South Wales (Tertiary Entrance Exam) Northern Territory (South Australian Certificate of Education - Northern Territory - Year 12) Queensland (Senior Certificate - Year 12) South Australia (South Australian Certificate of Education Record of Achievement) Tasmania (Tasmanian Certificate of Education - Higher School Certificate, Year 12) Victoria (Victorian Certificate of Education - Year 12) Western Australia (Western Australian Certificate of Education)
BANGLADESH	Higher Secondary Certificate (HSC)/ Intermediate Certificate
BRUNEI	• GCE'O'Level
CANADA	 Alberta (General High School Diploma) British Columbia (Senior Secondary Graduation Diploma) Manitoba (High School Graduation Diploma) New Brunswick (High School Graduation Diploma) Newfoundland (High School Graduation Diploma) NW Territories (General High School Diploma) Nova Scotia (High School Completion Certificate) Ontario (Ontario Secondary School Diploma) Prince Edward Island (High School Graduation Diploma) Quebec (High School Diploma/Diplome d'Etudes Secondaires (DES)/ Secondary Grade V Certificate) Saskatchewan (Secondary Graduation Diploma) Yukon Territory (Senior Secondary Graduation Diploma)
CHINA	National College Entrance Examination (NCEE), also known as 'Gao Kao'
HONG KONG	Hong Kong Certificate of Education Examination (HKCEE)

COUNTRY	QUALIFICATION
INDIA	 Indian Certificate of Secondary Education (ICSE) Standard 10/12 awarded by the Council for the Indian School Certificate Exam All India Secondary School Exam (CBSE) Standard 10/12 awarded by the Central Board of Secondary Education Secondary School Leaving Certificate (SSLC) Standard 10/12 awarded by Tamil Nadu Board of Secondary School Leaving Certificate Exam All Anglo-Indian School Leaving Certificate Standard 10/12 awarded by the Board of Anglo-Indian School leaving Certificate Examination, Tamil Nadu Matriculation Examination Certificate Standard 10/12 awarded by the Board of Matriculation, Tamil Nadu Secondary School Leaving Certificate (SSLC) Standard 10/12 awarded by the Maharashtra State Board Secondary School Leaving Certificate (SSLC) Standard 10/12 awarded by the Kerala State
INDONESIA	National Final Examinations (SMA, SMU Ebtanas OR UAN)
KOREA	College Scholastic Ability Test (CSAT)
MALAYSIA	 Sijil Pelajaran Malaysia (SPM)/ STPM Unified Examination Certificate (UEC) Qualifications
MYANMAR	Basic Education High School Examination Certificate (B.E.H.S)/ Matriculation - (Standard 10)
NEPAL	Proficiency Certificate (previously known as the Intermediate Examination)
PAKISTAN	Intermediate/ Higher Secondary School Certificate (HSC)
PHILIPPINES	High School Diploma/ Certificate with National Secondary Assessment Test (NSAT) OR High School final year results OR National Career Assessment Examination (NCAE)
SRI LANKA	Sri Lanka General Certificate of Education (Ordinary Level)

COUNTRY	QUALIFICATION
THAILAND	Mathayom 6 (M6)MAW 6 – Grade 12
UK	General Certificate of Secondary Education (GCSE)
USA	High School Graduation DiplomaYear 12
VIETNAM	• 'Bang Trung Hoc Pho Thong' (commonly known as 'Bang Tu Tai' or 'Baccalaureate')
OTHERS	 International General Certificate of Secondary Education (IGCSE) International Baccalaureate (IB) Diploma

Note:

- 1. Candidates applying for Design courses are required to submit their portfolio together with their application.
- 2. Shortlisted applicants may be required to attend interviews and/or take an entrance test upon request by the polytechnic.
- 3. Results should be submitted with information on the subjects' maximum scores and grading scheme/ scale.

OTHER INFORMATION

Tuition Fee Loan

International students who are Tuition Grant holders on the three year programmes may apply for a tuition fee loan. The guarantor must be a Singapore Citizen or Singapore Permanent Resident, aged between 21 and 60 years old.

Immigration Matters (Student's Pass / Visa)

You are required to have a valid Student's Pass and Visa (if applicable) during your course of study in TP. You will receive the information on how to apply for your Student's Pass in your Enrolment Package.

Once your online application is approved by the Immigration & Checkpoints Authority of Singapore, we will send you the in-principle approval (IPA) letter. The IPA letter will serve as a visa for you to enter Singapore.

Accommodation

Most international students choose to stay near the campus to minimise the travelling time needed to and from the campus and home. You can rent a room from a local family. You will be expected to pay in advance for rental and a security deposit. Where possible, you should make prior arrangement for your accommodation before you arrive in Singapore.

Finances

Your family should have sufficient finances to support your three-year course of study and stay in Singapore. You are advised to make sure that you have sufficient funds to maintain a minimum standard of living. You may attempt to supplement your income through part-time work. However, this should not be relied upon as the only source of finance. Part-time work must be done outside of school hours and cocurricular activities, and it must not affect your academic performance.

The following are estimates for planning purposes only. The expenses may vary with the spending habits of the individual student.

Living Expenses

The following is a general guideline of estimated expenditure in Singapore dollars:

Estimated Cost of Living	Monthly in S\$	Yearly in S\$
Accommodation (1 person per room)	500 - 700	6,000 - 8,400
Food	300 - 400	3,600 - 4,800
Transport (Cost varies. You can apply for the Student EZ-Link Card to travel on public transport at a concession rate.)	50 - 100	600 - 1,200
Book and Supplies (Cost varies depending on diploma enrolled into.)	-	250 - 500
Class Fund	-	50 - 200
Personal Expenses (Cost varies depending on personal spending habits.)	30 - 100	360 - 1,200
Hospitalisation & Surgical Insurance (The premium is subject to review and change.)		35 - 50
Total (Approximate)	880 - 1,300	10,895 - 16,350

Your living expenses are estimated to be approximately between S\$900 to S\$1,400 per month. These costs are estimates, subject to variation according to individual lifestyles. It is important that you should be able to support yourself financially during your course of study and stay in Singapore.

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TUITION FEE INFORMATION

Tuition Fee for Full-Time Diploma Courses

The Tuition Fee for Academic Year 2011/2012 for all full-time diploma courses is \$2,150* per academic year for Singapore Citizens, \$2,870* for Permanent Residents (SPR) and \$4,300* for International Students. Tuition Fee is payable every semester.

*All currency is in Singapore dollars and subject to change. Students will be notified prior to enrolment.

Tuition Grant Scheme

The Tuition Grant (TG) Scheme was introduced by the Government to subsidise the high cost of tertiary education in Singapore. The TG Scheme is currently open to students enrolled for full time subsidised diploma courses (subject to guidelines under existing Ministry of Education (MOE) Tuition Grant policy). In exchange for Government subsidy received under TG scheme, all non-Singaporeans (including Singapore Permanent Residents) are required to sign a TG Agreement in which they will be contractually obliged to work in Singapore for a minimum period of 3 years upon graduation.

Reserved Places for National Servicemen

Male students may be offered vacancies before enlistment to National Service. For such cases, these students shall pay Tuition Fee rates applicable to the academic year in which the vacancy has been offered.

Other Fees

Besides Tuition Fee, Other Fees are payable once every academic year by all Singaporeans, Singapore Permanent Residents and International Students. Orientation fee applies to new students in April intake only. All full-time International Students are also required to pay for the Group Hospitalisation and Surgical Insurance which is to assist them in paying part of the medical cost in Singapore hospitals.

Student Group Personal Accident Insurance

All full-time students are covered by the Student Group Personal Accident Insurance Policy. This scheme provides insurance coverage for accidents sustained by students. The annual insurance premium is part of the total fees payable at the start of each academic year. New students admitted in Semester 2 will pay at a pro-rated rate for that semester only.

SUMMARY OF FEES FOR FULL-TIME SUBSIDISED DIPLOMA COURSES (FOR SINGAPORE CITIZEN STUDENTS WHO ARE ELIGIBLE AND OPT FOR TUITION GRANT SUBSIDY)

Fee Item	AY 2011/2012 (S\$)	Semester 1 (S\$)	Semester 2 (S\$)
Tuition Fee	2,150.00	1,075.00	1,075.00
Tuition Fee with GST	2,300.50	1,150.25	1,150.25
GST subsidy on Tuition Fee	(150.50)	(75.25)	(75.25)
Tuition Grant	13,600.00	6,800.00	6,800.00
Tuition Grant with GST	14,552.00	7,276.00	7,276.00
GST subsidy on Tuition Grant	(952.00)	(476.00)	(476.00)
Other Fees	122.00	122.00	0.00
Examination fee	32.10	32.10	0.00
GST subsidy on Examination Fee	(2.10)	(2.10)	0.00
GPA Insurance fee	3.00	3.00	0.00
Sports & Wellness fee	25.00	25.00	0.00
Miscellaneous fee	26.50	26.50	0.00
Orientation fee	10.50	10.50	0.00
Application fee	7.00	7.00	0.00
Students' Union fee	20.00	20.00	0.00
TOTAL Fee Chargeable	15,872.00	7,997.00	7,875.00
Tuition Grant Awarded	(13,600.00)	(6,800.00)	(6,800.00)
Fees Payable	2,272.00	1,197.00	1,075.00

Please note that fees are subject to change.

All fees, except Student Union fee, are inclusive of GST.

SUMMARY OF FEES FOR FULL-TIME SUBSIDISED STUDENTS (SINGAPORE PERMANENT RESIDENTS STUDENTS WHO ARE ELIGIBLE AND OPT FOR TUITION GRANT SUBSIDY)

Fee Item	AY 2011/2012 (S\$)	Semester 1 (S\$)	Semester 2 (S\$)
Tuition Fee	2,870.00	1,435.00	1,435.00
Tuition Fee with GST	3,070.90	1,535.45	1,535.45
GST subsidy on Tuition Fee	(200.90)	(100.45)	(100.45)
Tuition Grant	13,600.00	6,800.00	6,800.00
Tuition Grant with GST	14,552.00	7,276.00	7,276.00
GST subsidy on Tuition Grant	(952.00)	(476.00)	(476.00)
Other Fees	122.00	122.00	0.00
Examination fee	32.10	32.10	0.00
GST subsidy on Examination Fee	(2.10)	(2.10)	0.00
GPA Insurance fee	3.00	3.00	0.00
Sports & Wellness fee	25.00	25.00	0.00
Miscellaneous fee	26.50	26.50	0.00
Orientation fee	10.50	10.50	0.00
Application fee	7.00	7.00	0.00
Students' Union fee	20.00	20.00	0.00
TOTAL Fee Chargeable	16,592.00	8,357.00	8,235.00
Tuition Grant Awarded	(13,600.00)	(6,800.00)	(6,800.00)
Fees Payable	2,992.00	1,557.00	1,435.00

Please note that fees are subject to change.

All fees, except Student Union fee, are inclusive of GST.

SUMMARY OF FEES FOR FULL-TIME SUBSIDISED STUDENTS (INTERNATIONAL STUDENTS WHO ARE ELIGIBLE AND OPT FOR TUITION GRANT SUBSIDY)

Fee Item	AY 2011/2012 (S\$)	Semester 1 (S\$)	Semester 2 (S\$)
Tuition Fee	4,300.00	2,150.00	2,150.00
Tuition Fee with GST	4,601.00	2,300.50	2,300.50
GST subsidy on Tuition Fee	(301.00)	(150.50)	(150.50)
Tuition Grant	13,600.00	6,800.00	6,800.00
Tuition Grant with GST	14,552.00	7,276.00	7,276.00
GST subsidy on Tuition Grant	(952.00)	(476.00)	(476.00)
Other Fees	162.00	162.00	0.00
Examination fee	32.10	32.10	0.00
GST subsidy on Examination Fee	(2.10)	(2.10)	0.00
GPA Insurance fee	3.00	3.00	0.00
Sports & Wellness fee	25.00	25.00	0.00
Miscellaneous fee	26.50	26.50	0.00
Orientation fee	10.50	10.50	0.00
GHS Insurance (IS)	40.00	40.00	0.00
Application fee	7.00	7.00	0.00
Students' Union fee	20.00	20.00	0.00
TOTAL Fee Chargeable	18,062.00	9,112.00	8,950.00
Tuition Grant Awarded	(13,600.00)	(6,800.00)	(6,800.00)
Fees Payable	4,462.00	2,312.00	2,150.00

Please note that fees are subject to change.

All fees, except Student Union fee, are inclusive of GST.

SUMMARY OF FEES FOR STUDENTS WHO ARE NOT ELIGIBLE FOR TUITION GRANT SUBSIDY OR SINGAPORE PERMANENT RESIDENTS/ FOREIGN STUDENTS WHO ARE ELIGIBLE FOR TUITION GRANT SUBSIDY BUT CHOOSE TO OPT OUT OF TUITION **GRANT (TG) SCHEME**

AY2011/2012						
Semester 1			Semester 2			
Fees	Singapore Citizen Student	Singapore Permanent Resident Student	International Student	Singapore Citizen Student	Singapore Permanent Resident Student	International Student
Tuition Fee + Other Fees	S\$1,274.35	S\$1,659.55	S\$2,464.60	S\$1,150.25	S\$1,535.45	S\$2,300.50
Tuition Grant	S\$7,276.00	S\$7,276.00	S\$7,276.00	S\$7,276.00	S\$7,276.00	S\$7,276.00
Fee Payable	S\$8,550.35	S\$8,935.55	S\$9,740.60	S\$8,426.25	S\$8,811.45	S\$9,576.50

Please note that fees are subject to change.

All fees, except Student Union fee, are inclusive of GST.

PAYMENT OF FEES

Payment through Inter-Bank GIRO (IBG) IBG is an easy and convenient way for students to pay fees to, or receive payment from the Polytechnic. Such transactions between you and the Polytechnic can be effected through your or your parent's / quardian's savings or current account with any of the IBG participating banks. New student will receive one IBG application form for fee deduction and fee payable (where applicable) in his / her enrolment package by post.

Please submit completed IBG form to the Polytechnic for processing. The Polytechnic will submit it to the relevant bank for approval. For successful applicants, you will be informed of the amount and date of GIRO deduction prior to deduction from the approved GIRO bank account. Please maintain sufficient funds in the bank account before GIRO deduction date.

Payment by Cheque

Cheques must be crossed and made payable to "Temasek Polytechnic". Kindly ensure that the cheques have been clearly and properly drawn up and that sufficient funds are maintained in the bank accounts. Please state the student's name, admission number and the contact number on the reverse side of the cheque.

Late Fee

A late fee of \$15 shall be imposed if fees are not paid by the due date as stipulated on the tax invoice, or as advised by the Finance & Administration Department.

Issuance of Receipts

Receipts are issued for payments made personally at the Collection counters. For cheque payments received by post, receipts shall be issued upon request.

<u>Charging Policy on Withdrawal from or</u> <u>Deferment of Course of Study</u>

Students who have enrolled and wish to withdraw from or defer their course must submit the prescribed withdrawal forms or deferment application, duly completed, to the Registrar. The effective date of withdrawal or deferment will be determined by the Registrar after all the formalities stated on the withdrawal form/deferment application have been complied with.

Before the effective date of withdrawal or deferment, students will still be deemed to be active students of the Polytechnic and liable to pay fees, regardless of their attendance for the semester.

The fees payable by withdrawn or deferred students will be computed as follows:

Effective date of Withdrawal	Fee Payable
i) Before the start and up to first day of the semester	\$50.00 for administration fee (for new students only)
ii) Within the 1st week of the semester	25% of Tuition Fee + Other Fees (excluding 100% of Sports & Wellness fee, Exam fee and Miscellaneous fee)
iii) After the 1st week of the semester	100% of Tuition Fee + Other Fees

FINANCIAL SCHEMES AVAILABLE FOR FULL-TIME DIPLOMA COURSES

The following schemes are available for payment of Tuition Fee:

- i) Tertiary Tuition Fee Subsidy (TTFS) for Malays;
- ii) Central Provident Fund (CPF) Education Scheme; and
- iii) Tuition Fee Loan Scheme.

Other Fees must be paid by using your own funds e.g. Cash, NETS, CashCard or IBG.

However, you are allowed to use funds in your Post Secondary Education Account (PSEA) to settle both Tuition Fee and Other Fees.

Tertiary Tuition Fee Subsidy (TTFS) for Malays For details on eligibility, please refer to the Yayasan Mendaki's website at: http://www. mendaki.org.sq.

Post Secondary Education Account (PSEA)
Student may apply to use their own or their siblings' PSEA for payment of Tuition Fee and Other Fees charged by the Polytechnic, subject to terms and conditions governing the PSEA set by Ministry of Education (MOE). Students have to complete the standing order forms which are available from MOE's website and submit the completed form to the Polytechnic by the deadline set by the Polytechnic.

<u>Central Provident Fund (CPF) Education</u> <u>Scheme</u>

Full-time subsidised students who are eligible and opt for Tuition Grant scheme may use CPF funds to pay the Tuition Fee. You can apply either to use your own or your parents' CPF savings, subject to rules stipulated by the CPF Board. You can either apply online at CPF Board

website or submit the completed manual CPF application form to the Polytechnic by the stipulated deadline. Further enquiries may be made at CPF Board (Education Scheme Section) or its branches.

The CPF Board will process the application and inform the CPF account holders of the outcome of the application. For successful applicants, the CPF Board will pay the Tuition Fee, deducted from savings in the CPF member's Ordinary Account, directly to the polytechnic. The CPF members may request a CPF statement from CPF Board to verify the amount deducted.

Tuition Fee Loan Scheme

Full-time subsidised students who are eligible and opt for Tuition Grant scheme can apply for Tuition Fee Loan of up to 75 percent of the Tuition Fee through DBS Bank. Interest will be charged on the outstanding loan upon graduation or withdrawal from the course, whichever is earlier. Details of the scheme are given in the scheme application forms which are available at One-Stop Service Centre.

SCHOLARSHIPS AND BURSARIES

Scholarships

Through generous donations from organisations, philanthropic foundations and individuals, TP has been able to offer a wide range of scholarships, amounting to around \$756,500 in total, to eligible students. Most cover tuition and miscellaneous fees while some may cover living or even laptop allowance.

The number of scholarships given out each year varies, depending on the number of qualifying students. Most scholarships are bond-free but some require the students to serve internship with the company during the course of their studies.

Please visit http://www.tp.edu.sg/home/admissions/scholarship for more details.

Bursaries

Bursaries are awarded to students who require financial assistance to continue their studies at TP. There are several bursary schemes available for such students.

Please visit www.tp.edu.sg/home/admissions/schemes for details.

JOINT POLYTECHNIC-SINGAPORE ARMED FORCES DIPLOMA SCHEME

The Singapore Armed Forces (SAF) offers sponsorship for three-year full-time diploma courses to GCE O Level school leavers who are interested in pursuing a career with the Army, Navy or Air Force. The courses available for sponsorship in each Service are as follows:

SERVICE					
ARMY	NAVY	AIR FORCE			
All courses are available for sponsorship	All Electronics, Mechatronics, Electrical, Mechanical, Digital and computer-related engineering courses.	 All Electrical Engineering courses Computer Network Microelectronics Telecommunication Engineering Info-communications/Clean Energy All Electronic Engineering courses All Mechanical Engineering courses Computer Engineering Manufacturing Engineering All Mechatronics Engineering courses 			

ELIGIBILITY

Academic Requirements

The academic requirements for the above courses are the same as those stated in this prospectus.

Other Requirements

Applicants must be:

a. Singapore Citizens (our Army also accepts Permanent Residents)

b. at least 16 1/2 years old

c. medically fit

Selection for admission is based on merit and shall be at the sole discretion of the Temasek Polytechnics and the SAF.

TERMS OF SERVICE AND BENEFITS

Applicants can choose to serve in the Army, Navy or Air Force either as a Combat or non combat/ Combat-Technical or a Technical/ Operational-Technical Specialist.

Successful applicants will serve a minimum of 5 years for males (inclusive of full-time NS) and 4 years for females.

Tuition and other compulsory fees required by the polytechnic will be paid for by the SAF. Trainees will be paid a monthly allowance of \$1300 for Combat/ Combat-Technical Specialists, \$1150 for an Engineering/ Technical/ Operational-Technical Specialist and \$1000 for a Non Combat Specialist throughout the 3-year course at the polytechnic. A study bonus of \$1200 is payable upon successful completion of each semester in one sitting.

CAREER PROSPECTS

Combat Specialist

As a Combat Specialist, you form the backbone of the organisation, taking on multifaceted role that provides the capabilities to our needs to function effectively. In peacetime, you will hone your chosen skills as well as train and motivated others. When the need arises, you will lead troops into the battle. As an Instructor, you will pass on your experience and expertise that will benefit the grooming of future specialist.

Engineering Specialist

As an Engineering Specialist, you work on a wide range of high-tech equipment, from tanks and weapons to communications and information systems. You will provide expertise to maintain our defence technology and ensure the function and performance of sophisticated electronics.

Non Combat Specialist

You stock the right supplies at the right time for the safety and survival of our forces. Well trained in the latest IT and logistics management systems, you will purchase, monitor and deliver a wide range of supplies to our troops. So whether you are maintaining a stockpile of essential supplies or distributing them, your job is an incredibly important one. The much needed support you provide sustains our operational readiness. Our supply chain management system is one of the best in the world and as part of the logistics teams, you contribute to the efficiency of our organisation.

Combat-Technical Specialist

As a Combat-Technical Specialist, you will embark on a challenging and rewarding career that few can offer. You will be trained to be a leader of men, handling, servicing and maintaining modern and sophisticated equipment and weapon systems.

Operational-Technical Specialist

As an Operational-Technical Specialist, you will work in the specialised Command, Control and Communication environment. In this exciting job, you will be co-ordinating all airborne missions and executing deployment of our air defence weapon systems. You will also be responsible for servicing and maintaining highly sophisticated equipment, including state-of-the-art communications systems, advanced radar tracking and sensor systems.

Technical Specialist

As a Technical Specialist, you will acquire hands-on skills and in-depth knowledge of high technology equipment and systems. You will be employed in engineering/ maintenance work, which will cover areas of specialization such as in the fields of telecommunications, radar, engines and weapon systems.

CAREER ADVANCEMENT

After acquiring sufficient skills in the respective specialist fields, graduates will be eligible for professional upgrading to higher vocational levels corresponding to higher appointments. Those with outstanding performance, leadership qualities and management abilities may also be converted to Officers.

APPLICATION PROCEDURE

Applicants are requested to apply PERSONALLY after the release of the GCE 'O' Level Examination results at:

SAF Careers Centre

3 Depot Road #01-66
Singapore 109680

All applications to this Scheme are independent of those applied through the Ministry of Education's Joint Admissions Exercise (JAE). You are therefore advised to apply for courses under the JAE in addition to your application to the SAF Careers Centre. For enquiries, please contact the SAF Careers Centre at the following telephone numbers:

Army: 1800 - 6872769 Navy: 1800 - 2780000 Air Force: 1800 - 2701010

Summary

In summary, the Joint Polytechnic-SAF Diploma Scheme (JPSDS) is a career plan that allows you to study for a diploma of your choice and be financially independent at the same time. And once you obtain your diploma, your future is secure with an exciting and challenging career awaiting you in the Singapore Armed Forces.

furthering youreducation

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UNIVERSITIES OFFERING ADVANCED STANDING

The following is a list of institutions and professional bodies that have collaborations and advanced standing arrangements with Temasek Polytechnic.

AUSTRALIA

- · Australian Maritime College
- · Bond University
- · Central Queensland University
- · Charles Darwin University
- Charles Sturt University
- · Curtin University of Technology
- · Deakin University
- · Edith Cowan University
- · Flinders University
- · Griffith University
- · International College of Hotel Management
- James Cook University
- · La Trobe University
- · Macquarie University
- Monash University
- Murdoch University
- · Queensland University of Technology
- RMIT University
- · Swinburne University of Technology
- The Australian National University
- · The University of Adelaide
- The University of Melbourne
- The University of New South Wales
- The University of Newcastle
- · The University of Queensland
- The University of Sydney
- · The University of Western Australia
- University of Ballarat
- · University of Canberra
- · University of New England
- · University of South Australia

- · University of Southern Queensland
- · University of the Sunshine Coast
- · University of Tasmania
- University of Technology, Sydney
- · University of Western Sydney
- · University of Wollongong
- · William Angliss Institute

CANADA

- · Fairleigh Dickinson University
- · Ryerson University
- University of Lethbridge

CHINA

· Jilin College of the Arts

IRELAND

- Athlone Institute of Technology
- Carlow Institute of Technology

ITALY

Domus Academy

NEW ZEALAND

- · Auckland University of Technology
- Lincoln University
- Massey University
- · The University of Auckland

SINGAPORE

- · National University of Singapore
- Nanyang Technological University
- SIM University
- Singapore Institute of Technology -Digipen Institute of Technology

- Singapore Institute of Technology -Newcastle University (UK)
- Singapore Institute of Technology -Technical University of Munich
- Singapore Institute of Technology -The Culinary Institute of America
- Singapore Institute of Technology -University of Nevada, Las Vegas
- · Singapore Management University
- Singapore University of Technology and Design

SWITZERLAND

- University of Applied Sciences Northwestern Switzerland
- Les Roches International School of Hotel Management

UNITED KINGDOM

- · Anglia Ruskin University
- Aston University
- · Birmingham City University
- Brunel University
- · Cardiff University
- City University
- · Coventry University
- · Durham University
- · Glasgow Caledonian University
- · Heriot-Watt University
- · Ifs School of Finance
- · London Metropolitan University
- · Loughborough University
- Middlesex University
- · Newcastle University
- Northumbria University
- · Nottingham Trent University
- · Oxford Brookes University
- · Queen Mary, University of London

- · Queen's University Belfast
- Regent's Business School London
- · Royal Holloway, University of London
- · Staffordshire University
- The University of Edinburgh
- · The University of Manchester
- · University of Aberdeen
- · University of Abertay Dundee
- University of Bath
- · University of Birmingham
- · University of Bradford
- · University of Brighton
- · University of Bristol
- · University of Dundee
- University of East Anglia
- · University of Essex
- University of Exeter
- University of Glasgow
- University of Greenwich
- · University of Huddersfield
- University of Kent
- University of Leeds
- · University of Leicester
- · University of Lincoln
- University of Liverpool
- · University of Nottingham
- · University of Reading
- · University of Salford
- · University of Sheffield
- University of Southampton
- University of Strathclyde
- · University of Sunderland
- · University of Surrey
- University of Sussex
- · University of the West of England, Bristol
- University of the West of Scotland
- · University of Ulster
- University of Wales, Swansea
- University of Warwick
- University of York
- · York St John University

UNITED STATES OF AMERICA

- · Linfield College
- · University of Oregon

PROFESSIONAL BODIES IN SINGAPORE

- Accounting and Corporate Regulatory Authority
- Agri-Food & Veterinary Authority of Singapore
- · Board of Architects Singapore
- · Civil Aviation Authority of Singapore
- Ministry of Health Optometrists and Opticians Board, Singapore
- · Ministry of Law, Singapore
- Professional Engineers Board, Singapore
- Singapore Dental Council
- · Singapore Institute of Surveyors and Valuer
- · Singapore Nursing Board
- Singapore Nutrition and Dietetics Association
- · Singapore Medical Council
- Singapore Pharmacy Council
- Singapore Physiotherapy Association

Note:

While every effort is made to ensure the accuracy and currency of the information, you are advised to check with the relevant institutions and professional bodies before deciding on an institution of choice. As a general rule, most universities in the United States that do not enter into institutional agreements with TP on advanced standing, would still welcome applications from our graduates and evaluate each application to grant the appropriate level of advanced standing where possible.

CONTINUING EDUCATION AND TRAINING

PROFESSIONAL DEVELOPMENT CENTRE

The Professional Development Centre (PDC) at TP is committed to the practical re-skilling and professional development of adult learners. It offers both certificated and public run courses and also conducts customised training programmes for organisations. Courses offered are in the areas of:

- · Aviation Management
- · Business Management
- Design
- Engineering
- Entrepreneurship
- · Financial Management
- · Hospitality & Tourism Management
- · Human Resource Management
- International Business
- IT and Info-communication
- · Life Sciences
- Marketing & Communication
- · Para-Legal Studies
- Personal Development
- Security & Safety Management
- Supply Chain Management

To help adult learners acquire valuable knowledge and develop relevant skills to meet the challenges in a dynamic technology-driven economy, the following part-time courses are also offered:

- · Diploma in Business Practice
- Diploma in Early Childhood Care & Education
 – Teaching (DECCE-T)
- · Diploma in Para-Legal Studies

- Diploma in Police Studies & Security Management
- Diploma in Security & Fire Safety Management
- Diploma in Technology (Chemical)
- Specialist Diploma in Biopharmaceutical Technology
- Specialist Diploma in Environment & Water Technology
- · Specialist Diploma in Gerontological Design
- Specialist Diploma in Hospitality & Tourism Management
- Specialist Diploma in Interactive Edutainment
- Specialist Diploma in Semiconductor Technology

In response to the Singapore Workforce Skills Qualification (WSQ) System initiated by the Singapore Workforce Development Agency (WDA), TP has launched WSQ which comprises the industry sectoral framework. The modules are designed to professionalise the industry and enhance labour market flexibility and skills portability in growing industry with high demand of skilled workers and professionals.

SECURITY INDUSTRY INSTITUTE

The Security Industry Institute (SII) is jointly established by Temasek Polytechnic and the Singapore Workforce Development Agency (WDA). It was set up in September 2007 to offer nationally recognised and comprehensive professional security training and placement for security personnel.

SII, the appointed Continuing Education and Training (CET) centre for the security industry, aims to enhance the security industry's professional image, quality of training, operating standards and employability of the workforce through various skills upgrading initiatives.

SII offers three levels of Security WSQ qualification and conducts customised training programmes for organisations. The levels of Security WSQ offered are:

- 1. Certificate in Security Operations
- 2. Advanced Certificate in Security Supervision
- 3. Diploma in Security Management

SII will also serve as a career service centre that partners with industry players to provide professional employment assistance and career guidance for job seekers and workers in the security industry.

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Board of Governors

Chairman

Mr Seah Moon Ming Deputy Chief Executive Officer ST Engineering Ltd

Members

Mr Boo Kheng Hua Principal & CEO Temasek Polytechnic

Mr Keith Budge Vice President & General Manager Asia Pacific & Japan Data Computing Division EMC Corporation

Dr Foong Wai Keong President & CEO Ecquaria Technologies Pte Ltd

Mr Gay Chee Cheong Chairman Board of Directors Radcliffe Invertron Pte Ltd

Mr George Huang Chang Yi Managing Director Amoy Canning Corpn (S) Ltd

Mr Low Cheaw Hwei Global Creative Director Consumer Lifestyle Philips Electronics Singapore Pte Ltd/ Philips Design

Mr Poon Hong Yuen Chief Executive Officer National Parks Board Prof Seeram Ramakrishna
Vice-President (Research Strategy)
Office of Deputy President (Research and Technology)
National University of Singapore

Mr Shaun Seow Woon Kwong Deputy Group CEO (News, Radio & Print) Mediacorp Pte Ltd

Mr Sim Kay Wee Consultant

Mr Freddy Soon Advisor to CEO Office Hyflux Ltd

Mr Sophian Abdul Rahman General Manager & Director CapitaLand Amanah Pte Ltd

Mr Adrian Tan Soon Chye Chief Executive Officer The Ad Planet Group

Mrs Tan Wai Lan Superintendent East 4 Schools Division Ministry of Education

BG Tan Yih San Future Systems Architect Ministry of Defence

Mr T K Udairam Chief Executive Officer Changi General Hospital Mr Zee Yoong Kang Chief Executive Officer NTUC LearningHub Pte Ltd

Administration Committee

Chairman

Mr Seah Moon Ming Deputy CEO ST Engineering Ltd

Members

Mr Boo Kheng Hua Principal & CEO Temasek Polytechnic

BG Tan Yih San Future Systems Architect Ministry of Defence

Mr Adrian Tan CEO The Ad Planet Group

Secretary

Ms Magdalene Chai Director Human Resource & Staff Development Temasek Polytechnic

Senate

Chairman

Mr Boo Kheng Hua Principal & CEO

Deputy Chairman

Mr Edmond Khoo Deputy Principal Director, School of Design

Director, Centre for Character Education

Secretary

Ms Sharon Soh Registrar

Permanent Members

Mrs Lay-Tan Siok Lie Deputy Principal

Director, School of Engineering

Dr Lee Chee Wee

Director, School of Applied Science

Mr Daniel Yeow

Director, School of Business

Mr Lim Eng Kiat, Ben

Director, School of Humanities & Social

Sciences

Mrs Lee-Lim Sok Keow

Director, School of Informatics & IT

Appointed Members

Mr Ken Soh

Director, Computer & Information Systems

Mrs Chew-Ong Gek Tee, Sally

Director, International Relations & Industry

Services

Director, Centre for Transnational Studies

Mr Chan Kah Guan

Director, Professional Development Centre

Director, Planning & Development

Mr Albert Yeo

Director, Strategic & Quality Development

Mr Lim Thim Veng

Chairman, Academic Programme Validation

Committee

Chairman, Educational Quality Review

Committee

Elected Members

Dr Kho Choon Joo

Deputy Director, Academic Development

Course Manager, Biomedical Science

School of Applied Science

Ms Khoo Sor Hwa

Manager, Academic Support

School of Business

Mr Eric Koh

Director, >60 Design Centre

Deputy Director, Academic & Curriculum

Development

School of Design

Mr Chang Hark Loong

Course Manager, Electronics/Media & Communication Technology/Computer

communication recrinology, compac

Engineering/Microelectronics

Course Manager, Common Engineering

Programme

School of Engineering

Mr Ang Teck Hua

Deputy Director, Academic & Student

Development

Director, Centre for Child Study

Course Manager, Early Childhood Studies

Course Manager, Psychology Studies

School of Humanities & Social Sciences

Dr Eng Pin Kwang

Assistant Director,

Capability Development & Projects

Course Manager,

Information Technology

School of Informatics & IT

School Advisory Committees

SCHOOL OF APPLIED SCIENCE

Chairman

Mr Udairam T K

Chief Executive Officer

Changi General Hospital

Deputy Chairperson

Dr Lee Chee Wee

Director, School of Applied Science

Temasek Polytechnic

Members

Ms Ang Hui Gek

Director

Allied Health

Singapore General Hospital and

Chief Pharmacist

Ministry of Health

Ms Lim Sze Ling

Head, Medical Technology

Biomedical Sciences

Economic Development Board

Ms Jocelyn Chng

Managing Director

Sin Hwa Dee Foodstuff Industries Pte Ltd.

Mr Vincent Hingot Site Director

GSK Biologicals Task Force

Glaxo Wellcome Manufacturing Pte Ltd

Ms Susanne Kulhanek Managing Director Nestle R&D Center (Pte) Ltd

Mr Lucas Ng Hong Kiang General Manager (Plant) Petrochemical Corporation of Singapore (Pte) Ltd

Dr Ngiam Tong Tau Executive Vice President United Engineers Limited

Mr Freddy Soon Senior Vice President Group Communications & Relations Hyflux Ltd

Mr Ang Kiam Meng General Manager Jumbo Group of Restaurants and President Restaurant Association of Singapore

Dr Annie Ling Mei Chuan Director

Adult Health Division Health Promotion Board

SCHOOL OF BUSINESS

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Mr Shaun Seow Woon Kwong Deputy Group CEO (News, Radio & Print) MediaCorp Pte Ltd **Deputy Chairman**

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Director, School of Business

Temasek Polytechnic

Members

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Director

Corporate Communications Office Nanyang Technological University

Mr Richard Chua Khing Seng

Managing Director

Yusen Air & Sea Service (S) Pte Ltd

Mr Antoine Chahwan

Regional Vice President & General Manager

Four Seasons Hotel Singapore

Mr Kon Yin Tong

Partner

Foo Kon Tan Grant Thornton

Mr Peter Cuthbert Low

Partner

c/o Colin Ng & Partners

Mr Allein Moore

Publisher/ Chief Executive Officer

Blueprint Media Pte Ltd

Mr Dhirendra Shantilal

Senior Vice President, Asia Pacific Kelly Services (Singapore) Pte Ltd

Mr Brendan Wong

Director

Corporate Communications Department

Temasek Polytechnic

SCHOOL OF DESIGN

Chairman

Mr Low Cheaw Hwei Global Creative Director

Consumer Lifestyle

Philips Electronics Singapore Pte Ltd/

Philips Design

Deputy Chairman

Mr Edmond Khoo Deputy Principal &

Director, School of Design

Temasek Polytechnic

Members

Mr Jeffrey Cheong Head of Tribal DDB

Executive Creative Director

DDB Singapore

Ms Kim Faulkner

CEO

Activiste Pte Ltd

Mrs Fong Loo Fern Managing Director

CYC Shanghai Shirt Co. Pte Ltd

Mr Casey Gan

Director

Cicada Pte Ltd

Mr Cedric Jaccard

Design Director

Wilson & Associate Inc

Mr Kong Yit San

Assistant CEO

(Park Management & Lifestyle Cluster)

National Parks Board

Mr Kevin Lee Creative Director Spoon Creative

Mr Vincent Lim

Managing Director

BIG Communications Pte Ltd

Mr Patrick Low Creative Partner Goodfellas Consultancy Pte Ltd

Mr K F Seetoh Chief Executive / Makan Guru Makansutra (S) Pte Ltd

Mr Adrian Tan Chief Executive Officer The Ad Planet Group

Mr Tan Kia Tong Chief Technology Officer OSIM International Ltd

Mr Sebastian Tan Managing Director / Principal Photographer Shooting Gallery / Wishing Well

Mr Hensley Teh Managing Director m)phosis Pte Ltd

Mr Norris Wong Director Industry Development Ministry of Information, Communication & the Arts

SCHOOL OF ENGINEERING

Chairman

Prof Seeram Ramakrishna
Vice-President (Research Strategy)
Office of Deputy President (Research &
Technology)
National University of Singapore

Deputy Chairperson

Mrs Lay-Tan Siok Lie Deputy Principal Director, School of Engineering Temasek Polytechnic

Members

Mr Adam Broadbent-Carter Production Readiness Lead Seletar Project Rolls-Royce Singapore Pte Ltd

Dr Lap Chan Fellow

Globalfoundries Singapore

Dr Chia Kay Hua, Jeremy Managing Director Utopia-Aire Pte Ltd

Prof Chong Chee Leong Deputy CEO & Dean PSB Academy Pte Ltd

Mr Chua Leong Chuan, Jeffrey Managing Director CPG Facilities Management Pte Ltd Mr Chue Fook Chee Chief Operating Officer CNA Group Ltd

Assoc Prof Ho Hiang Kwee Director, Urban Solutions DNV Clean Technology Centre Det Norske Veritas Pte Ltd

Mr John Fernandes Business Marketing Director Microsoft Operations Pte Ltd

Mr Kon Yin Tong Partner

Foo Kon Tan Grant Thornton LLP

Dr Kwok Wai Onn, Richard
Executive Vice President/
Chief Technology Officer
Singapore Technologies Kinetics Ltd

Mr Lim Yeow Khee Chairman, Advisory Council

Singapore Institute of Aerospace Engineers and

Managing Director

LYK Aerospace (Singapore) Pte Ltd

Prof Beng S. Ong

Director, Executive Director's Office & Head, Synthesis & Integration Group

Institute of Materials Research & Engineering

and Programme Director,

Science & Engineering Research Council Agency for Science, Technology and Research

Mr Sng Hee Meng
Executive Vice President
Vigilant Plant Services
Yokogawa Engineering Asia Pte Ltd

Mr Sophian Abdul Rahman General Manager & Director CapitaLand Amanah Pte Ltd

Mr Tan Teik Seng Director AYP Associates Pte Ltd

Prof Wong Wai Choong, Lawrence Deputy Director (Strategic Developments) Interactive & Digital Media Institute National University of Singapore

Mr Wu Tek Ming Senior Vice President (Management Service) TÜV SÜD PSB Pte Ltd

SCHOOL OF HUMANITIES & SOCIAL SCIENCES

Chairman

Mr George Huang Chang Yi Managing Director Amoy Canning Corporation (S) Ltd

Deputy Chairman

Mr Ben Lim Director, School of Humanities & Social Sciences Temasek Polytechnic

Members

BG Tan Yih San Future Systems Architect Ministry of Defence

Senior Counsel Wong Meng Meng Founder-Consultant WongPartnership LLP Assoc Prof Angelique Chan Associate Professor Department of Sociology Faculty of Arts & Social Sciences National University of Singapore

Dr Chiang Hai Ding (Retired)

Assoc Prof Weining C Chang Associate Professor Division of Psychology School of Humanities & Social Sciences Nanyang Technological University

Mrs Helen Lim-Yang Senior Partner OTi-SDC Consulting Pte Ltd

COL (Dr) Bernard Lim Chief Psychologist / Head Applied Behavioural Sciences Dept Ministry of Defence

Mr David Ang Executive Director

Singapore Human Resources Institute

Dr Daniel Fung Senior Consultant & Chief Department of Child & Adolescent Psychiatry Institute of Mental Health

Prof Susan Wright
Early Childhood & Special Needs
Education Academic Group
National Institute of Education
Nanyang Technological University

SCHOOL OF INFORMATICS & IT

Chairman

Mr Keith Budge Vice President & General Manager Asia Pacific & Japan Data Computing Division EMC Corporation

Deputy Chairperson

Mrs Lee-Lim Sok Keow Director, School of Informatics & IT Temasek Polytechnic

Members

Dr Foong Wai Keong President & CEO Ecquaria Technologies Pte Ltd

Mr Francis Fong General Manager Global Technology Services IBM Singapore Pte Ltd

Mr Edward Fun Director Channel Sales, Asia Pacific, Parallels Singapore

Ms Christina Gan Senior Director Infocomm Security and Assurance Infocomm Development Authority of Singapore

Mr Frank Koo President Pearson Education (Singapore & Malaysia)

Mr Steve Lee Chief Information Officer/ Director (Technology) Changi Airport Group Singapore (Pte) Ltd Dr Leong Mun Kew Chief Technology Officer/ Deputy Chief Information Officer National Library Board

Mr Stephen Lim Chief Executive Officer SQL View Pte Ltd

Mr Poon Hong Yuen Chief Executive Officer National Parks Board

Mr Alex Siow Senior Vice President Information Systems & Program Office StarHub Ltd

Mr Irving Tan Managing Director (Singapore & Brunei) Cisco Systems (USA) Pte Ltd

Ms Jessica Tan Managing Director Microsoft Singapore Pte Ltd

Mr Christopher Thompson Advisor to the Board of Directors Abu Dhabi Media Zone Authority

Ms Shirley Wong Swee Ping Managing Director BT Frontline Pte Ltd

Senior Management

Mr Boo Kheng Hua Principal & CEO

Mr Edmond Khoo Deputy Principal Director, School of Design

Director, Centre for Character Education

Mrs Lay-Tan Siok Lie Deputy Principal

Director, School of Engineering

Director-in-charge,

Innovation & Entrepreneurship

Director-in-charge,

Office of Research & Technology

Mrs Lily Teo

Senior Director, Corporate Services Director, Finance & Administration

Ms Sharon Soh Registrar

Dr Lee Chee Wee

Director, School of Applied Science

Mr Daniel Yeow

Director, School of Business

Mr Ben Lim

Director, School of Humanities & Social Sciences

Mrs Lee-Lim Sok Keow

Director, School of Informatics & IT

Ms Magdalene Chai

Director, Human Resource & Staff Development

Mr Ken Soh

Director, Computer & Information Systems

Mrs Esther Ong

Director, Library & Information Resources

Mrs Sally Chew

Director, International Relations & Industry

Services

Director, Centre for Transnational Studies

Director-in-charge, Legal Matters

Mr Albert Yeo

Director, Strategic & Quality Development

Mr Chan Kah Guan

Director, Professional Development Centre

Director, Planning & Development

Mr Ho Thim Seng

Director, Estates & Facilities Management

Mr Brendan Wong

Director, Corporate Communications

Dr Moira Lee

Director, Learning Academy

Director, Temasek Centre for Problem-Based

Learning

Mr Raymond Teo

Director, Student & Alumni Affairs

Mr George Yap

Director, Entrepreneurship Centre

Director, Projects

Ms Janet Lyn

Director, Internal Audit

Academic Directors and Course Managers

SCHOOL OF APPLIED SCIENCE

Director

Dr Lee Chee Wee BSc, MSc, PhD

Deputy Directors

<u>Capability Development</u>
Dr Ong Seng Poon
BSc (Hons), MSc, PhD, DipEd

Special Projects
Mr Michael Ko Siew Hong
BSc (Hons), MSc

Student Development Mrs Tay-Chan Su Chin BSc (Hons), MBA

Academic Development
Dr Kho Choon Joo
MA, MSc, PhD

Assistant Directors

<u>Technology Development</u> Dr Chan Pek Sian Diana BSc (Hons), PhD

Dr Ting Dor Ngi BEng (Hons), PhD, MBA

Course Managers

Applied Food Science & Nutrition Consumer Science & Technology Mrs Tay-Chan Su Chin BSc (Hons), MBA Baking & Culinary Science

Ms Petrina Lim BSc (Hons), MSc

Biomedical Science
Dr Kho Choon Joo
MA, Msc, PhD

<u>Biotechnology</u> Dr Quek Hung Hiang BSc, PhD

Chemical Engineering Mr Lim Teng Kuan BSc (Hons), MBA

Pharmaceutical Science Mr Tay Boon Keat BSc (Hons), MSc

<u>Veterinary Technology</u> Dr Chan Pek Sian Diana BSc (Hons), PhD

SCHOOL OF BUSINESS

Director

Mr Daniel Yeow BBA, MBA (NUS)

Deputy Directors

Mr Chen May Chang, Jerry BSc(Hons), MSc(IE)

Mrs Lai-Low Sock Cheng BSc, Post GD in Systems Analysis, MBA

Mr Lim Thiam Lee, Philip BSc, MSc, CHA Dr Tan Kim Soon, Arnold Marc BA, MBus, DBA

Course Managers

Accounting & Finance Mrs June Yeo-Chiang BAcc (Hons)

Business

Dr Sim Heng Chye, Matthew BE (1st Class Hons) (UQ), MBA (NUS), Ph.D. (UniSA)

 $\underline{\textit{Business Information Technology}}$

Mr Benedict Fernandez BEng, Post GD in KE, MAIDT

Business Studies Grouping Mr Sng Choon Leng BA, DipEd, MSocSc

Culinary & Catering Management

Mr Tan Hsien Wei BSc (HRTA), HDip in HM

Communications & Media Management

Ms Tan Siew Kim

MA (Communication Management), BA, GDMM

Hospitality & Tourism Management

Ms Choi Hoi San

BA (Commerce), CHA (Chartered Hotel

Administrator)

Law & Management
Mr Looi Kwok Peng

LLB (Hons), Advocate & Solicitor

FSIArb

Leisure & Resort Management

Mr Desmond Lim

BA, BSocSci (Hons), MSocSci

Logistics & Operations Management

Mr Goh Hock Kee

BA, MSc

Marketing

Ms Sue Lou

BA, Grad Dip M, Dip Visual Com,

MA (Communication Management)

Retail Management

Mr Samuel Tan

MBA, BBA, Dip Vis Com

THE TOURISM ACADEMY @ SENTOSA

Director

 $Mr\,Lim\,Thiam\,Lee,\,Philip$

BSc, MSc, CHA

Course Manager

Hospitality & Tourism Business

Mr Yong Kit Mun

B Eng (Hons), MBA

SCHOOL OF DESIGN

Director

Mr Edmond Khoo

BEcons (Hons)

Deputy Directors

Mr Lim Chong Jin, PPA (G)

BCD

Mr Eric Koh Cheok Howe

BSc (Hons), MSc (H.F.Eng)

Ms Elaine Ho Hui Lin

BA (Hons) English Language

Course Managers

Apparel Design & Merchandising

Ms Christine Foong

Dip, SIAD (Fashion & Textile Design)

Retail & Hospitality Design (covering)

Ms Aida Khalid BA (A.S), B Arch

Interactive Media Design

Visual Communication

Mr Soh Yong Hern

BFA (Hons), Graphic Design

Interior Architecture & Design

Environment Design (covering)

Mr Tan Ban Soon

MBA, MA (Interior Design)

Moving Images

Ms Yvonne Tang

BA (Econs.), MSc. (Finance), MA (Film Studies),

MA (Producing TV)

Product & Industrial Design

Mr Lim Chee Khoon AIC, Dip, MA, MSc

Design Integrated Studies

Mdm Tia Boon Sim

MSc (Pratt), B.Arch (Hons)

SCHOOL OF ENGINEERING

Director

Mrs Lay-Tan Siok Lie

BEng (EE) (Hons), MBA, FIES

Deputy Directors

Mr Cheah Swee Hock, Frederick

BEng (Hons), MEngSc

Mr Ko Siew Hong, Michael

BSc (EEE) (Hons), MSc

Mr Leong Kit Hoong, John BEng (EE) (Hons), MSc

Mr Wong Kia Ngee

BEng (EE) (Hons), MSc (Elect Eng)

Mr Wong Kin Nyen

BEng (Civil) (Hons), Sr. MIES

Mr Yong Fook Joo

BEng (EE), MSc (IT)

Course Managers

Aerospace Electronics

Computer Engineering

Electronics

Mrs Ng-Tia Too Lam, Patricia

BEng (Hons)

Aerospace Engineering

Mechatronics

Mr Yue Keng Mun

BEng (Hons), MSc (ME)

Aviation Management & Services

Mr Paul Yap

BCom (Hons)

Biomedical Informatics & Engineering

Mr Song Kwok Yuen

BEng (Hons), MBA

Business Process & Systems Engineering

Engineering Business Option

Mr Chia Sie Yong

DEns (Hans) MCs (

BEng (Hons), MSc (ISE)

Clean Energy
Microelectronics
Mr Wong Cho Loo
BSc (Hons), MBA

Electrical & Electronic Engineering Programme
Common Engineering Programme
Mr Chang Hark Loong
MSc (Elect Eng), MIEE

Green Building & Sustainability Integrated Facility Management Mr Chan Kim Kai

BSc (ME), MSc (Architecture), MAIIB

Info-Communications
Infocomm & Network Engineering
Dr Yin Choon Meng
PhD, BEng (Hons)

3D Interactive Media Technology Media & Communication Technology Mr Yan Seow Chiang BSc (EE), MTelEng, MIEEE

SCHOOL OF HUMANITIES & SOCIAL SCIENCES

DirectorMr Ben Lim
BSc (Hons), MBA (Distinction), Med

Deputy Directors Mr Ang Teck Hua BComp, MEd (Ed Psych)

Mrs Tan-Eng Mui Hong BA (Hons) Psych, MA (HRD)

Course Managers

Early Childhood Studies
Psychology Studies
Mr Ang Teck Hua
BComp, MEd (Ed Psych)

Gerontological Management Studies Mr Terence Leong BA, BSocSci (Hons), MSocSci

SCHOOL OF INFORMATICS & IT

Director

Mrs Lee-Lim Sok Keow BSc (Hons), MSc

Deputy Directors

Mr Ng Koon Seng BA, PGDE, MA

Ms Mak Yoke Lai, Mandy BSc (CS), MSc (CS)

Assistant Director

Dr Eng Pin Kwang BSc (Comp & Info Sc), MSc (CS), PhD (CS)

Course Managers

Cyber & Digital Security Mr Tan Teck Chai, Shaun MSc

<u>Digital Forensics</u>
Ms Mak Yoke Lai, Mandy
BSc (CS), MSc (CS)

<u>Financial Business Informatics</u>
Ms Cheng Huey Chen
BSc (Hons), MSc

Game & Entertainment Technology

Mr Jonathan Pillai BA (Hons) Multimedia

Interactive Media Informatics Mr Choy Hoe Yun, Peter M.App Sci.

Information Technology
Dr Eng Pin Kwang
BSc (Comp & Info Sc), MSc (CS), PhD (CS)

Mobile & Network Services Mr Chin Siew Min, Benny BEng (CE) (Hons), MSc (Emb Sys)

Academic Calendar 2011/2012

Semester 1

Term 1 25 April – 10 June 2011

Break 11 - 26 June 2011

Term 2 27 June - 19 August 2011

Study 20 - 25 August 2011

Semestral Examinations 26 August - 9 September 2011

Vacation 10 September - 23 October 2011

Supplementary Assessments/Examinations** 16 - 30 September 2011

Semester 2

Term 3 24 October – 16 December 2011

Break 17 December 2011 – 1 January 2012

Term 4 2 January – 17 February 2012

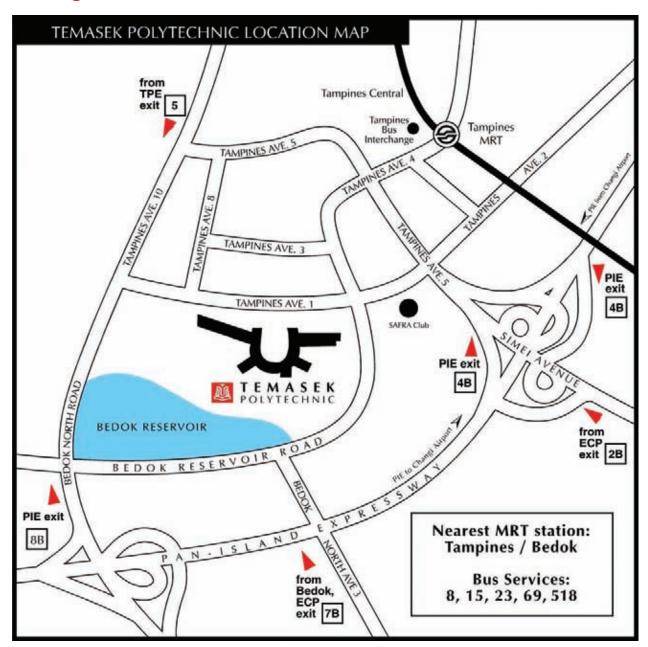
Study 18 - 23 February 2012

Semestral Examinations 24 February – 9 March 2012

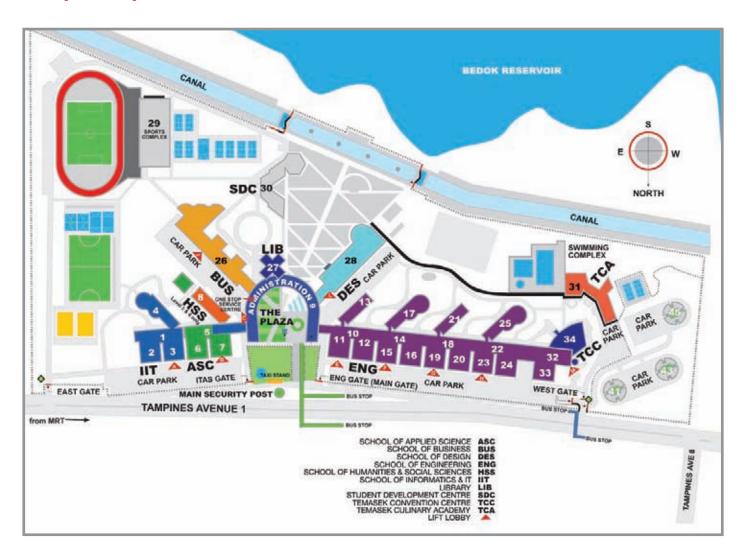
Vacation 10 March - 22 April 2012

Supplementary Assessments/Examinations** 16 – 30 March 2012

Getting to TP



Campus Map



Contact Us

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Temasek Polytechnic Library

tel: +65 6780-5773 email: AskLib@tp.edu.sg

Notes

Notes





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