

DIPLOMA IN CULINARY & CATERING MANAGEMENT (T18)

Course Overview

Is it your goal to open a restaurant or café? Join the most established Polytechnic Culinary Diploma where we will 'Develop your Chef Potential'.

Choose your specialisation in Culinary or Baking & Pastry track and combine your kitchen skills with business management and exceptional service training. Let our experienced instructors and award-winning chefs share their wealth of knowledge from gastronomy to wine and beverage to help you conquer the exciting Food & Beverage Industry.

We are honoured to be a 5-time winner of the Hospitality Institute of the Year at the World Gourmet Summit Award, but it is our students who make us proud as they become chefs, restaurant managers and café owners.

Entry Requirements

To be eligible for consideration for admission, applicants must obtain 26 points or better for the net ELR2B2 aggregate score (i.e. English Language, 2 relevant subjects and best 2 other subjects, including CCA Bonus Points) and meet the minimum entry requirements of this course. CCA cannot be used to meet the minimum entry requirements.

Subject	Grade
English Language (EL1)*	1-6
Mathematics (E or A)	1-6
Any three other subjects, excluding CCA	1-6
2021 Planned Intake	70
Net ELR2B2 aggregate range (2021 JAE)	8 - 18

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/Chinese Language), Music, Principles of Accounts.

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 or the wearing of prescribed uniforms 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 set etc., which are not included in the tuition fee.





*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).

What You'll Learn













YEAR 1

Start off with business management subjects and embark on your F&B journey with subjects like Food Science & Product Knowledge and Introduction to Gastronomy. What's that, you may ask? Well it's the culture of eating and drinking.

TP Fundamentals (TPFun) Subjects

Subject Code	Subject	Credit Units
 BCS1011	Communication & Information Literacy In this subject, you will learn how to conduct research for relevant information and validate information sources. You will also learn to recognise and avoid plagiarism, and follow standard citation and referencing guidelines when presenting information. In the course of learning, you will be required to plan, prepare and present information appropriately in written and oral form. You will also be taught to consider the M essage, A udience, P urpose and S trategy (MAPS) when writing and delivering oral presentations.	2 
 BCS1013	Persuasive Communication In this subject, you will be taught how to use persuasive language in written documents. You will be required to use information to your advantage to verbally communicate and convince an audience about your idea, product or service. Skills such as persuasive vocabulary, language features, graphical illustrations, tone and style would also be covered. The M essage, A udience, P urpose and S trategy (MAPS) will also be applied when engaging in verbal and written communication.	2 

^	BGS1002	Global Studies	3	^
<p>This subject provides essential skills and knowledge to prepare you for an overseas experience. You will examine the elements of culture and learn the key principles of cross-cultural communication. In addition, you will gain an appreciation and awareness of the political, economic, technological and social landscape to function effectively in a global environment.</p>				
^	GCC1001	Current Issues & Critical Thinking	2	^
<p>This subject presents you with a panoramic view of current local and global issues, which may have long term implications for Singapore. You will learn to apply critical thinking tools to examine current issues, support your views with relevant research and up-to-date data, articulate an informed opinion and mature as civic-minded individuals.</p>				
^	LEA1011	Leadership: Essential Attributes & Practice 1	1	^
<p>LEAP 1, 2 and 3 are three fundamental subjects that seek to cultivate in you, the attitude, skills and knowledge for the development of your leadership competencies. This character-based leadership programme enables you to develop your life-skills through establishing personal core values, which will become the foundation for your leadership credibility and influence.</p>				
^	LSW1002	Sports & Wellness	2	^
<p>This subject will help you develop both the physical and technical skills in your chosen sports or fitness activities. Through a structured curriculum that facilitates group participation, practice sessions and mini competitions, you will learn to build lifelong skills such as resilience, leadership, communication and teamwork. Physical activity sessions will be supplemented by health-related topics to provide you with a holistic approach to healthy living.</p>				
^	MCR1001	Career Readiness 1	1	^
<p>This Career Readiness programme comprises three core subjects - Personal Management, Career Preparation and Career Management. It seeks to help you understand your career interests, values, personality and skills for career success. It also equips you with the necessary skills for seeking and securing jobs, and to develop professional work ethics.</p>				

Subject Code	Subject	Credit Units
 BAF1010	Business Accounting <p>This subject provides you with an understanding of the core accounting principles underlying accounting practice; from the preparation of accounting entries to the financial statements of businesses. It also focuses on how various businesses report the results of their activities in the financial statements.</p>	4 
 BBS1001	Principles of Management <p>This subject covers the key management functions of planning, organising, leading and controlling. It addresses the impact of environmental factors that affect business and the relevance of corporate social responsibility in an organisation. It emphasises the roles, responsibilities and challenges faced by supervisors/managers in an organisation.</p>	4 
 BBT1010	Business Technology & Analytics <p>This subject provides an overview of how digitalisation and business technology impact the future of work and businesses. It also encompasses the utilisation of digital information and applications to facilitate decision making and problem solving through data analysis and visualisation.</p>	4 
 BCC1001	Food Science & Product Knowledge <p>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 and beverage trends will also be discussed.</p>	4 
 BCC1003	Introduction to Gastronomy <p>This subject covers an introduction to the social, historical and cultural forces that have affected culinary professions, traditional foodways and how these traditions have evolved into the professional environment of the food service industry today.</p>	3 
 BEC1007	Business Economics <p>The subject covers the fundamental principles of economics for understanding how individuals and firms make decisions. It will focus on the various aspects of the product market: demand and supply, elasticity, market competition, product differentiation. The subject includes an overview of macroeconomic indicators, the government's macroeconomic objectives and policy tools.</p>	4 

^	BLM1007	Business Law	4	^
<p>This subject provides you with a working knowledge of the general principles of law that are important to business. Topics covered include contract, negligence, sale of goods, intellectual property and e-commerce.</p>				

^	BLO1001	Business Statistics	4	^
<p>The subject provides an overview of descriptive and inferential statistics. It includes data description, basic concepts of probability, correlation and regression, probability distributions, estimation and hypothesis testing. The subject also covers the use of computer software application to perform statistical computation for data analysis and interpretation.</p>				

YEAR 2

Your kitchen and service action begins here. You will receive foundational training in culinary, baking and pastry skills. You will also learn how to correctly serve guests in our restaurant outlets – Top Table and Sugarloaf, located at the Temasek Culinary Academy.



TP Fundamentals (TPFun) Subjects

	Subject Code	Subject	Credit Units	
^	BCS1012	Workplace Communication	2	^
<p>In this subject, you will be taught how to conduct effective meetings while applying team communication strategies and the skills for documenting meeting notes. You will be required to write clear emails, using the appropriate format, language, tone and style for an audience. You will also be taught to communicate appropriately in and for an organisation when using various platforms. In all aspects, the principles of applying Message, Audience, Purpose and Strategy (MAPS) will be covered.</p>				
^	BGS1003	Managing Diversity at Work*	3	^
<p>This subject explores the concepts of identity, diversity and inclusion at the workplace. It examines the relationship between identity and diversity, the benefits and challenges of diversity and the strategies that promote inclusion and inspire collaboration in a diverse workplace. Examples of the elements of diversity covered in this subject include nationality, generation, ethnicity and gender. A one week residential stay is mandatory for this subject.</p>				
^	BGS1004	Global Citizenship & Community Development*	3	^
<p>Students will examine the meaning and responsibilities of being a Global Citizen, in order to contribute towards a more equitable and sustainable world. In addition, students will learn how sustainable solutions can support community development, and, execute and critique a community action plan that addresses the needs of a specific community/cause.</p>				







^	BGS1005	Expressions of Culture*	3	^
<p>This subject provides a platform for an understanding of culture and heritage through modes of expression. Students will be introduced to global and local cultures via everyday objects, places and human behaviour seen through time and space. Students will explore issues and challenges in culture and heritage sustainability in community, national and global contexts.</p>				
^	BIN1001	Innovation & Entrepreneurship	2	^
<p>The Innovation & Entrepreneurship subject is designed for learners from all disciplines to embrace innovation in either their specialised fields or beyond. You will first learn the Design Thinking framework, where you will develop problem statements and ideate solutions. Next, you will discover the tools for prototyping and innovation, such as 3D printing and laser cutting, at TP's Makerspace+ facility. Finally, you will acquire commercial awareness through the LEAN Startup framework of idea crystallisation, prototype building, customer testing and validation, refinement of business model canvas, and crowdfunding or crowdsourcing avenues.</p>				
^	LEA1012	Leadership: Essential Attributes & Practice 2	1	^
<p>LEAP 1, 2 and 3 are three fundamental subjects that seek to cultivate in you, the attitude, skills and knowledge for the development of your leadership competencies. This character-based leadership programme enables you to develop your life-skills through establishing personal core values, which will become the foundation for your leadership credibility and influence.</p>				
^	MCR1002	Career Readiness 2	1	^
<p>This Career Readiness programme comprises three core subjects – Personal Management, Career Preparation and Career Management. It seeks to help you understand your career interests, values, personality and skills for career success. It also equips you with the necessary skills for seeking and securing jobs, and to develop professional work ethics.</p>				
^	TGL1001	Guided Learning	3	^
<p>The subject introduces students to the concepts and process of self-directed learning in a chosen area of inquiry. The process focusses on four stages: planning, performing, monitoring and reflecting. Students get to plan their individual learning project, refine and execute the learning plan, as well as monitor and reflect on their learning progress and project. The learning will be captured and showcased through a curated portfolio. The self-directed learning project will broaden and/or deepen a student's knowledge and skills.</p>				

* Students must choose to take either one of these three subjects or TGL1001 Guided Learning.

Core Subjects

Subject Code	Subject	Credit Units
 BCC2002	Food Safety & Hygiene <p>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.</p>	2 

Culinary Option

Subject Code	Subject	Credit Units
 BCC2001	Wine & Beverage <p>This subject provides you with a broad understanding of wine and beverages. Topics covered include nonalcoholic 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.</p>	4 
 BCC2003	Food & Beverage Operations <p>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.</p>	4 
 BCC2006	Culinary Practicum <p>This subject is an intensive 600-hour practical course on the fundamentals of Western cooking with elements of baking and 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 mind-set to excel in this exciting industry. You will be cooking in modern, fully-equipped kitchens for real paying customers dining in our on-campus restaurants.</p>	16 

^	BCC2008	Food & Beverage Cost Management	3	^
<p>This subject covers areas that include the fundamentals and analysis of: operational profit & loss statement; recipe costing; food cost; the cost-volume-profit relationship (sales mix); purchasing and receiving; storing and issuing; food production management; monitoring of food and beverage operations; manpower costs (planning, allocation, rostering and training); and staff performance management.</p>				

Baking And Pastry Option

Subject Code	Subject	Credit Units
^	<p>BCC2001</p> <p>Wine & Beverage</p> <p>This subject provides you with a broad understanding of wine and beverages. Topics covered include nonalcoholic 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.</p>	4
^	<p>BCC2003</p> <p>Food & Beverage Operations</p> <p>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.</p>	4
^	<p>BCC2007</p> <p>Baking & Pastry Practicum</p> <p>This subject covers an introduction into the theories and technical skills of the baking and pastry industry. Topics that will be introduced include the fundamentals: commercial food service, baking and pastry methodology; product knowledge (use of ingredients and their characteristics); usage of baking and pastry equipment and tools and process terminology. There will also be a focus on food safety and sanitation, food storage management, culinary math, recipe interpretation and execution.</p>	16

^	BCC2008	Food & Beverage Cost Management	3	^
<p>This subject covers areas that include the fundamentals and analysis of: operational profit & loss statement; recipe costing; food cost; the cost-volume-profit relationship (sales mix); purchasing and receiving; storing and issuing; food production management; monitoring of food and beverage operations; manpower costs (planning, allocation, rostering and training); and staff performance management.</p>				
^	BCC2009	Service Practicum	8	^
<p>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.</p>				

Diploma Elective Subjects

	Subject Code	Subject	Credit Units	
^	BBS2013	Startup Launchpad This subject focuses on the process to build a successful startup in today's fast changing business landscape that includes disruptive technologies and emergence of sharing economy. It will explore areas such as opportunity recognition, value proposition, customer validation and testing of startup idea.	4	^
^	BHT2009	Events Operations & Management This subject covers the principles and practices of planning, managing and staging of events. You will learn the various aspects and stages in event planning, budgeting and site management. The study of the operational process, elements and resources available to the event manager in developing quality events will also be covered.	4	^

Refine your skills further via an internship at award-winning restaurants. You will also expand your business mind with advanced Food Management subjects in Food Business Innovation, Revenue Management and Restaurant Marketing!

TP Fundamentals (TPFun) Subjects

Subject Code	Subject	Credit Units
BSI3032	<p>Student Internship Programme</p> <p>This structured programme is designed to link your learning with the real work environment. You will be placed in organisation(s) with opportunities to apply the concepts and skills acquired in the course of your study. Besides reinforcing technical concepts and mastering of skills in areas that you have been trained, the practical training will enable you to build important skills such as problem-solving, communication, teamwork, and to cultivate good attitude and a strong work ethic.</p>	16
LEA1013	<p>Leadership: Essential Attributes & Practice 3</p> <p>LEAP 1, 2 and 3 are three fundamental subjects that seek to cultivate in you, the attitude, skills and knowledge for the development of your leadership competencies. This character-based leadership programme enables you to develop your life-skills through establishing personal core values, which will become the foundation for your leadership credibility and influence.</p>	1
MCR1003	<p>Career Readiness 3</p> <p>This Career Readiness programme comprises three core subjects – Personal Management, Career Preparation and Career Management. It seeks to help you understand your career interests, values, personality and skills for career success. It also equips you with the necessary skills for seeking and securing jobs, and to develop professional work ethics.</p>	1

Core Subjects

Subject Code	Subject	Credit Units
BCC3005	<p>Marketing for Restaurant & Catering</p> <p>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.</p>	4

^	BCC3006	Food Business Innovation	4	^
<p>This subject covers the test-bedding of food business concepts developed in a previous subject Innovation and Entrepreneurship. It examines how a 'live' food business concept is planned, executed and managed. There will also be a focus on problem solving, negotiation techniques, and business administration.</p>				

^	BCC3007	Food & Beverage Productivity and Revenue Management	4	^
<p>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.</p>				

Culinary Option

Subject Code	Subject	Credit Units		
^	BCC2009	Service Practicum	8	^
<p>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.</p>				

GRADUATION REQUIREMENTS

Cumulative Grade Point Average	min 1.0
TP Fundamentals Subjects	40 credit units
Diploma Subjects-Core Subjects	64 credit units
Diploma Subjects-Option Subjects	16 credit units
Diploma Subjects-Elective Subjects	min 4 credit units
Total Credit Units Completed	min 124 credit units