

DIPLOMA IN CULINARY & CATERING MANAGEMENT (T18)

Course Overview

The food services industry plays a vital role in Singapore's economy. Food businesses are constantly looking at strategies to progress and seize new growth opportunities. Established in 2006, this course is the pioneer polytechnic culinary diploma that combines Baking & Pastry, Culinary Arts and Restaurant Service with business knowledge to prepare you to be career-ready for the food business industry as tomorrow's tastemakers. Through our strong industry partnerships, you will have opportunities to participate in various out-of-classroom activities, both locally and overseas.

As our student, you will gain foundational business skills before transitioning to intensive, practical hands-on training sessions at our state-of-the-art facility, the Temasek Culinary Academy*, where you will learn to curate gastronomic experiences. In your final year, you can look forward to embarking on an invaluable 20-week internship with some of the world's most renowned food businesses.

If you aspire to own and manage a restaurant or have a passion for the food and beverage business, this course will equip you with skills in food business innovation and revenue management. We will prepare you to take on the culinary world with a business-oriented approach, enabling you to thrive in the competitive food industry.

*The Temasek Culinary Academy (TCA) has been a Centre of Excellence for Food Service skills training since 2007. TP is also a six-time Hospitality Institution of the Year winner, and received our latest honour at the World Gourmet Summit Awards 2022.



LEARN FROM THE BEST

Learn from experienced faculty and chefs at the world-renowned Culinary Institute of America (CIA). We are the only diploma programme in Singapore to partner with them.



PICK YOUR NICHE

Realise your dream of opening a café with a strong business foundation and specialised skills in either Culinary Arts or Baking & Pastry.



EXPERIENTIAL LEARNING

Gain invaluable opportunities to participate in out-of-classroom activities, both locally and overseas, through our strong industry partnerships.

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
2023 Planned Intake	70
Net ELR2B2 aggregate range (2023 JAE)	3 - 19

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 a 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

YEAR 2

YEAR 3

TPFUN

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.

Core Subjects

Subject Code	Subject	Credit Units
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BAF1010

Business Accounting

4

This module provides students with an understanding of core accounting principles from the preparation of accounting entries to the financial statements of businesses. In addition to gaining practical knowledge of accounting, students will also learn to perform financial ratio analysis to draw critical insights, assess business performance and make impactful recommendations to management for improvement.

BBS1001

Principles of Management

4

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.

BBT1010

Business Technology & Analytics

4

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.

BCC1001	Food Science & Product Knowledge	4	^
<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>			
BCC1003	Introduction to Gastronomy	3	^
<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>			
BEC1007	Business Economics	4	^
<p>This 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 and product differentiation. It also includes an overview of macroeconomic indicators, the government's macroeconomic objectives and policy tools.</p>			
BCC2002	Food Safety & Hygiene	2	^
<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</p>			

safety procedures and HACCP procedures; food flow and food quality management; cleanliness and sanitation; as well as pest management, accident prevention and crisis management.

BLM1007

Business Law

4



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.

BLO1001

Business Statistics

4



This 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. It also covers the use of computer software application to perform statistical computation for data analysis and interpretation.

What You'll Learn

YEAR 1

YEAR 2

YEAR 3

TPFUN

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.

Culinary Option

Subject Code

Subject

Credit Units

BCC2001

Wine & Beverage

4



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.

BCC2003

Food & Beverage Operations

4



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.

BCC2006

Culinary Practicum

16



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.

BCC2008

Food & Beverage Cost Management

3



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.

BCC2009

Service Practicum

8



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.

Baking And Pastry Option



Subject Code

Subject

Credit Units

BCC2001

Wine & Beverage

4



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.

BCC2003

Food & Beverage Operations

4



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.

BCC2007

Baking & Pastry Practicum

16



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.

BCC2008

Food & Beverage Cost Management

3



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.

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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!

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	<p>Food Business Innovation</p> <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>	4
BCC3007	<p>Food & Beverage Productivity and Revenue Management</p> <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>	4

Diploma Elective Subjects

Subject Code	Subject	Credit Units
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BBS2013	Startup Launchpad	4	
	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.		
BHT2009	Events Operations & Management	4	
	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.		

YEAR 1

YEAR 2

YEAR 3

TPFUN

You will also take this set of subjects that equips you with the crucial 21st-Century life skills you need to navigate the modern world as an agile, forward-thinking individual and team player.

TP Fundamentals (TPFun) Subjects

Subject Code	Subject	Credit Units
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BSI3040

Student Internship Programme

16



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.

BTX1001**Effective Communication****3**

This subject introduces the fundamentals of effective communication. It also covers how to communicate with and convince an audience through writing and speaking tasks. The skills in this subject will include the application of strategies for communication, appropriate vocabulary, language features, visual aids, tone and style. The **Message, Audience, Purpose and Strategy** (MAPS) framework will also be applied when planning and engaging in written and verbal communication. There will be opportunities to communicate and collaborate through active learning activities, apply digital and information literacy skills and build competence through self-directed learning.

BTX1002**Professional Communication****3**

This subject covers professional communication skills for the workplace and employability skills in the areas of career preparation. It covers communication and interpersonal skills, including effective virtual communication etiquette, and conducting oneself professionally in the workplace. In addition, essential career preparation skills such as resume writing and interview skills, needed to seek and secure work would be included. The **Message, Audience, Purpose and Strategy** (MAPS) framework would also be applied when engaging in written and verbal communication. There will be opportunities to communicate and collaborate through active learning activities, apply digital and information literacy skills and build competence through self-directed learning.

GTP1301**Current Issues & Critical Thinking****3**

This subject covers current issues, including diverse local and global concerns, that will impact lives and may have critical implications for

Singapore. There will be opportunities to build competence through self-directed learning, communicate and collaborate in active discussions and objectively analyse issues using digital and information literacy skills and critical thinking scaffolds.

GTP1201

Career Readiness

1



This subject focuses on personal management skills. It develops an understanding of one's career interests, values, personality and skills for career success. It covers the necessary knowledge, skills and attitudes needed to succeed in the workplace and achieve professional goals. There will be exposure to apply digital and information literacy skills, build competence through self-directed learning methods, and acquire the skills of being a lifelong learner.

GTP1202

Career Management

1



This subject focuses on career management skills. It covers the importance of workplace readiness skills to adapt and respond to the changing job market environment. Career ownership and continuous learning for lifelong employability will be emphasised. There will be exposure to apply digital and information literacy skills, build competence through self-directed learning, and acquire the skills of being a lifelong learner.

BGS1002

Global Studies

3



This subject provides essential skills and knowledge to prepare students for an overseas experience. They will examine the elements of culture and learn the key principles of cross-cultural communication. In addition, they will gain an appreciation and awareness of the political, economic, technological and social landscape to function effectively in a global environment. The subject prepares

students to be responsible global citizens and leaders who can contribute to the global community through effective communication and collaboration.

GTP1302

Guided Learning*

3



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. Students will enhance their problem solving and digital literacy skills through this subject.

BIN1001

Innovation & Entrepreneurship

2



The subject is designed for learners from all disciplines to embrace innovation in either their specialised field or beyond. Learners will be taught to apply the Design Thinking framework to develop problem statements, ideate and identify feasible solutions. Learners will be exposed to several tools for prototyping. In addition, commercial awareness will be imbued in learners through various innovation and entrepreneurship concepts or tools. This subject also prepares students to be self-directed lifelong learners who are digital and information literate. It nurtures communicative and collaborative citizens who can use objective analysis in problem-solving.

GTP1101

Leadership Fundamentals

2



This subject focuses on self-leadership based on the values of integrity, respect, and responsibility.

Increasing awareness of self and others will lay the foundations for personal and relationship effectiveness. Consequential thinking, clear articulation of personal values and visions, emphatic listening, and collaboration in serving others are some of the essential skills covered in this leadership journey. There will be opportunities to build and to apply the concepts of being a values-centred leader.

GTP1102

Leadership in Action

1



This subject focuses on Service Learning as an experiential platform to apply the tenets of Self and Team Leadership. Service Learning will be the capstone project for this subject, which will require an analysis of the diverse needs of the community, collaboration with community partners and demonstration of learning, including key elements of empathy. There will be opportunities to build and to apply the concepts of being a values-centred leader.

LSW1002

Sports & Wellness

2



The subject enables students to build a good foundation for healthy living. Students will have the opportunity to participate in hands-on practical sessions where they will experience and develop both physical and technical skills in their chosen sports or fitness activities. Through a structured curriculum that facilitates group participation, practice sessions and mini competitions, students will be able to build lifelong skills such as resilience, leadership, communication and teamwork. Physical activity sessions will also be supplemented by health-related topics that span the dimensions of health, such as diet, nutrition, stress and weight management, to provide students with a holistic approach to healthy living. This subject also prepares students to be self-directed and accountable for lifelong learning for good health.

TGS1001

Sustainability & Climate Action*

3



This subject prepares students to be responsible global citizens and future leaders who can contribute to the global community. It introduces the topics of sustainability and explores how human societies can act to build a sustainable future. This subject focuses on the impact of climate change, potential solutions to climate change, and the future of the green economy from global and local perspectives.

* Students must choose to take either **Sustainability & Climate Action** or **Guided Learning**.

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