

# Culinary & Catering Management



**"The Lo & Behold Group's vision is to develop the next generation of leaders in hospitality. To achieve this, we are constantly on the lookout for passionate professionals who share our love for the industry. The Diploma in Culinary & Catering Management produces graduates who are knowledgeable and truly passionate about what they do. We are happy to count many of them amongst our colleagues today."**

Andrew Ing  
Chief Operating Officer  
The Lo & Behold Group

The course sets out to nurture aspiring chefs, train future restaurateurs and help you start up your ideal café. The food & beverage industry in Singapore and the region is set to grow in the next decade and beyond. Conceived against this exciting backdrop, this course will propel you into a rewarding and creative world with exciting career opportunities.

The course will groom your passion in the culinary, baking and pastry arts with our experienced lecturers and instructors, award-winning chefs and master chefs from the Culinary Institute of America. You will be well-equipped with business knowledge, culinary and service skills to enable you to operate food & beverage outlets, or manage your very own restaurant or café.

Be ready to learn about food science and product knowledge, gastronomy, wine and beverage and business management skills, and to develop an understanding of restaurant operations. At the core of the course, your culinary and service skills will be honed through hands-on practice in our modern kitchens and restaurants in our Temasek Culinary Academy.

The course also covers more advanced areas of study such as productivity and revenue management, food business innovation, and marketing for the restaurant and catering industries. In your senior year, you will undergo a 24-week internship to gain relevant industry experience in a commercial environment. Upon completion of the course, you will have multiple options to fulfil your culinary ambitions.

## Career Opportunities

Our broad-based training grooms you to be highly versatile food & beverage professionals. Career opportunities include junior executive positions in food & beverage service, production and distribution in hotels, restaurants, cafés, catering companies and other food & beverage-related enterprises.

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.

## Graduation Requirements

Cumulative Grade Point Average : min 1.0

TP Fundamentals Subjects : 40 credit units

Diploma Subjects

Core Subjects : 64 credit units

Option Subjects : 16 credit units

Elective Subjects : min 4 credit units

Total Credit Units Completed : min 124 credit units

## 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”.

## Entry Requirements for Singapore-Cambridge GCE O Level Qualification Holders

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.

For details on GCE O Level Minimum Entry Requirements, refer to page 41.

### 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 sets, etc., which are not included in the tuition fee.*

## Course Structure

TP FUNDAMENTALS (TPFun) SUBJECTS				
SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS	
BCS1011	Communication & Information Literacy	1	2	
BCS1012	Workplace Communication	1	2	
BCS1013	Persuasive Communication	1	2	
BGS1002	Global Studies	1	3	
BGS1003	Managing Diversity at Work*	1	3	
BGS1004	Global Citizenship & Community Development*	1	3	
BGS1005	Expressions of Culture*	1	3	
BIN1001	Innovation & Entrepreneurship	1	2	
GCC1001	Current Issues & Critical Thinking	1	2	
LEA1011	Leadership: Essential Attributes & Practice 1	1	1	
LEA1012	Leadership: Essential Attributes & Practice 2	1	1	
LEA1013	Leadership: Essential Attributes & Practice 3	1	1	
LSW1002	Sports & Wellness	1	2	
MCR1001	Career Readiness 1	1	1	
MCR1002	Career Readiness 2	1	1	
MCR1003	Career Readiness 3	1	1	
TGL1001	Guided Learning	1	3	
BSI3032	Student Internship Programme	3	16	

*\* Students must choose one of these three subjects or TGL1001 Guided Learning.*

DIPLOMA SUBJECTS – CORE SUBJECTS

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BAF1010	Business Accounting	1	4
BBS1001	Principles of Management	1	4
BBT1010	Business Technology & Analytics	1	4
BCC1001	Food Science & Product Knowledge	1	4
BCC1003	Introduction to Gastronomy	1	3
BEC1007	Business Economics	1	4
BLM1007	Business Law	1	4
BLO1001	Business Statistics	1	4
BCC2002	Food Safety & Hygiene	2	2
BCC3005	Marketing for Restaurant & Catering	3	4
BCC3006	Food Business Innovation	3	4
BCC3007	Food & Beverage Productivity & Revenue Management	3	4
<u>Culinary Option</u>			
BCC2001	Wine & Beverage	2	4
BCC2003	Food & Beverage Operations	2	4
BCC2006	Culinary Practicum (Western, Asian, Baking & Pastry, Garde Manger)	2	16
BCC2008	Food & Beverage Cost Management	2	3
BCC2009	Service Practicum	2	8
<u>Baking &amp; Pastry Option</u>			
BCC2001	Wine & Beverage	2	4
BCC2003	Food & Beverage Operations	2	4
BCC2007	Baking & Pastry Practicum (Basic & Classic Cakes, Pastry & Desserts, Breads & Dough)	2	16
BCC2008	Food & Beverage Cost Management	2	3
BCC2009	Service Practicum	2	8

DIPLOMA SUBJECTS – ELECTIVE SUBJECTS

SUBJECT CODE	SUBJECT	LEVEL	CREDIT UNITS
BBS2013	Startup Launchpad	2	4
BLR2009	Events Operations & Management	2	4