



# INTERNATIONAL MANAGEMENT SCHOOL

## **ADVANCED DIPLOMA IN PASTRY AND CULINARY DESIGN MANAGEMENT COURSE**

International Management School (Pte) Ltd has designed this **Advanced Diploma in Pastry and Culinary Design Management** Course to provide the students the knowledge in **advanced Pastry, Culinary, Design and Management**. It explains the complexity of **Pastry and Culinary** business and imparts key related skills.

### **Course Modules:**

Students must complete all the 12 modules of the course to graduate:

1. Pastry & Culinary Business Management
2. Safety and Hygiene
3. Desserts
4. Bakery
5. Beverages
6. Cakes
7. Salad Bar
8. Soup
9. Culinary Recipes and Design
10. Carve Fruits and Vegetables for Food Presentation
11. Creative Pastry Design Decoration
12. Project on Creative Pastry and Culinary Business and Operation

### **Duration:**

The part time course duration is 12 months

### **Assessment & Grading:**

Students will be assessed through a formal project and assignment. 75% class attendance is required. The qualification to be awarded upon course completion & passing of the required Assessments, is "Advanced Diploma in Pastry and Culinary Design Management" awarded by International Management School (200816652R) which is a registered School with the Committee for Private Education. ERF start date 19 Oct 2016 to 18 Oct 2020.

### **Admission requirement:**

Obtained at least a Diploma in related discipline with C6 English Language or equivalent qualification

### **Class venue:**

International Management School @ 101 Kitchener Road Jalan Besar Plaza unit 03-39 Singapore 208511

### **Fees:**

The full course fee is S\$2,800 (including local exam), payable by monthly installments over 12 months. Registration fee is S\$50 (non refundable).