

SYNOPSIS

Key items		For official use
Course name:	Advanced Diploma in Pastry and Culinary Design Management	
Course developer:	Self-developed	
Qualification to be awarded upon course completion:	Advanced Diploma in Pastry and Culinary Design Management	
Qualification to be awarded by:	International Management School	
Brief description of course (including learning objectives, focus areas etc.)	<p><u>General Aim/ Objectives</u> 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.</p> <p>The Advanced Diploma in Pastry and Culinary Design Management course is for aspiring individuals with a passion develop the skills Pastry and Culinary and skills in manage the pastries related business.</p> <p>Students will be awarded an Advanced Diploma in Pastry and Culinary Design Management developed by International Management School (Pte) Ltd</p> <p><u>Module Title</u></p> <ol style="list-style-type: none"> 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 <p><u>Module Title</u> 1.Pastry & Culinary Business Management</p>	

Key items		For official use
	<p>Learning Objective This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic and challenges 2. Explain the structure and Scope of the industry 3. Explain the complexity of classifying the industry 4. Evaluate the characteristic and the range of different type of Pastry & Culinary Business <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Management skills ▪ Accounting methods and skills ▪ Keeping Inventory ▪ Provide Quality Service <p>2. Safety and Hygiene Learning Objective This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. Explain the Hygiene, Safety and Secure of the industry 2. Explain the complexity and importance of Hygiene, Safety <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Management and Maintaining Safety and Secure Working Environment ▪ Maintaining Hygiene in Food and beverage safety ▪ Develop Policies and Procedures <p>3. Desserts Learning Objective This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic of Desserts 2. Explain the type of Desserts in the industry 3. Explain the development and design Desserts 4. Demonstrate the skills and design of desserts <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Design Contemporary Plated Desserts • Develop Skills in Preparing Malay Desserts • Chinese Desserts • Basic Malay Desserts • Puff Pastries • Ice Cream Recipes • Creative Design Decoration <p>4. Bakery</p>	

Key items		For official use
	<p>Learning Objective This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic of Bakery 2. Explain the type of Bakery industry 3. Explain the development and design Bakery 4. Demonstrate the skills and designing of various type of Bakery <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Develop Skills in Baking Techniques, ▪ Mixing Methods and ▪ Piping Skills ▪ Pre-mix, Frozen and Bake-off Products ▪ Basic Breads ▪ Indian Breads ▪ Baking Ingredients ▪ Healthy Bake ▪ Cafe Bread <ol style="list-style-type: none"> 1. Creative Bakery Design Decoration <p>5. Beverages This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic of Beverages 2. Explain the type of Beverages industry 3. Explain the development and design Beverages 4. Demonstrate the skills in designing various type of Beverages <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Beverage production ▪ Beverages and Presentation ▪ Mixing Methods ▪ Bar tendering ▪ Table Services ▪ Design of various beverages <p>6. Cakes</p>	

Key items		For official use
	<p>This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic of Cakes 2. Explain the type of Cakes industry 3. Explain the development and design Cake recipes 4. Demonstrate the skills in designing various type of Cakes <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Cakes production ▪ Basic Cakes <ol style="list-style-type: none"> 2. Creative Pastry Design Decoration <ul style="list-style-type: none"> ▪ Short-crust Pastry ▪ Icing, Chocolate and Glazes ▪ Sweet Savoury Fillings, Sauces and Creams ▪ Yeast-raised Pastries <p>7. Salad Bar</p> <p>This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic of Salad 2. Explain the type of Salad of the industry 3. Explain the development and design Salads recipes 4. Demonstrate the skills in designing various type of Salads <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Salad production ▪ Basic Salad ▪ Sweet Savoury, Sauces and Creams ▪ Basic Chinese Salad ▪ Basic Western Desserts <p>8. Soup</p>	

Key items		For official use
	<p>This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic of Soup 2. Explain the type of Soup industry 3. Explain the development and design Soup recipes 4. Demonstrate the skills in designing various type of Soup <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Soup production ▪ Develop Skills and Techniques ▪ Prepare Basic Soup ▪ Basic Chinese Soup ▪ Basic Western Soup <p>9. Culinary Recipes and Design</p> <p>This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic of Cooking 2. Explain the type of Cooking of the industry 3. Explain the development and design Cooking recipes 4. Demonstrate the skills in designing various type of Cookings <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Production of Gourmet ▪ Develop Skills and Techniques ▪ Design and decoration ▪ Chinese Fine Dining, Tim Sum ▪ Western Food Design ▪ Japanese Food Design 	

Key items		For official use
	<p>10. Carve Fruits and Vegetables for Food Presentation This module aims to provide participants with:</p> <ol style="list-style-type: none"> 1. The key characteristic 2. Explain the type of Carve Fruits and Vegetables for Food 3. Explain the development and design Care Carve Fruits and Vegetables 4. Demonstrate the skills in designing various type of Carve Fruits and Vegetables for Food Presentation <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Production ▪ Develop Skills and Techniques ▪ Design and decoration <p>11. Creative Pastry Design Decoration Learning Outcome Students will be able to:</p> <ol style="list-style-type: none"> 1. The key characteristic 2. Explain the type of Pastry of the industry 3. Demonstrate the skills in Pastry Design and Decoration 4. Show the final Design and development of Pastry <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Fabricate Chocolate Decorations ▪ Prepare Petit Fours and Macaroons ▪ Prepare Confectionery ▪ Prepare Entremets and ▪ Sugar Work Techniques 	

Key items		For official use
	<p>12. Project on Creative Pastry and Culinary Business and Operation</p> <p><i>Learning Outcome</i></p> <p>Students will be able to:</p> <ul style="list-style-type: none"> ▪ Demonstrate the implementation of plan and development based on, forecast and budgeting via presentation ▪ Explain kitchen organisation and responsibilities of staff ▪ Appraise and describe the different food production methods ▪ Identify the main food groups ▪ Design consideration of kitchen ▪ Achieve food cost ▪ Understand importance of Food and control ▪ Show the final Design and development of Pastry & Culinary outlets ▪ Do mock application to government agency and licence ▪ Obtain quotation of equipment and contractors ▪ Implement advertisement and interview candidate ▪ Understand the MOM and ICA rules and regulation <p>Module Content and Outline</p> <ul style="list-style-type: none"> ▪ Planning and design of Pastry and Bakery business ▪ Development of Take away, catering and table service ▪ Design Sales Outlet and Branding ▪ Menu Planning ▪ Budgeting implementation ▪ Design and development of pastry and bakery and beverages product ▪ Human resource Planning ▪ Inventory Planning, Purchasing and Transportation ▪ Suppliers relations ▪ Compliance of County Rules and Regulation ▪ Operational Policy, Procedures and Processes ▪ Supervise Food Production ▪ kitchen organisation and responsibilities of staff ▪ The different food production methods ▪ Identify the main food groups ▪ Design consideration of kitchen ▪ Achieve food cost ▪ Importance of Food and control <p><u>Admission Requirements</u></p>	

Key items**For official use**

To be considered for admission into the programme, applicants should have the following qualifications.

Age: 18 years and above

Academic Level:* Minimum Diploma in related discipline or equivalent qualification

Language Proficiency:* O level English C6 or equivalent

Total Course Duration

The course duration is 12 months for both Full time and Part-time students. Course duration is specified as follows:

	Duration	Face to Face Lecture per module	Tutorial per module
Part Time	12 Months	12 hours per module	Nil
Full Time	12 Months	12 hours per module	48 hours

The course is divided into the modules to be taught and allocation hours are shown in the table below.

Module Name	(Hr)
1. Pastry & Culinary Business Management	18
2. Safety and Hygiene	18
3. Desserts	18
4. Bakery	18
5. Beverages	18
6. Cakes	18
7. Salad bar	18
8. Soup	18
9. Culinary Recipes and Design	18
10. Carve Fruits and Vegetables for Food Presentation	18
11. Creative Pastry Design Decoration	18
12. Project on Creative Pastry and Culinary Business and Operation	18
<i>Total Face to face lecture hours</i>	216

Assessment and Grading

Key items			For official use										
	<p>For each module, the students' level-of-understanding of the subject-areas will be assessed through formal exam, assignment and practical projects. Grading will be given for each module, depending on the total score obtained by the student. The grading with corresponding scores is shown in the table below.</p> <table border="1" data-bbox="967 280 1458 448"> <thead> <tr> <th>Grade</th> <th>Score</th> </tr> </thead> <tbody> <tr> <td>A</td> <td>70 to and above</td> </tr> <tr> <td>B</td> <td>60 to 69</td> </tr> <tr> <td>C</td> <td>50 to 59</td> </tr> <tr> <td>Fail</td> <td>49 and below</td> </tr> </tbody> </table> <p>Fees The full course fee is \$2,800. A fee of S\$100 is payable upon registration.</p> <p>Class Schedule Part Time - Sat or Sun: 8.00am to 2.00pm or Tues & Thurs 7.00pm to 10.00pm Full-Time – Monday to Friday 9.00am to 12.00pm</p>		Grade	Score	A	70 to and above	B	60 to 69	C	50 to 59	Fail	49 and below	
Grade	Score												
A	70 to and above												
B	60 to 69												
C	50 to 59												
Fail	49 and below												
Mode of delivery (e.g. online, face-to-face, blended modes etc.)	<p>Face-to-face</p> <p>Total contact hours¹: 216(full-time) Total contact hours: 216(part-time)</p>												
Information on external course developer (for externally developed courses)	<p>Name: NA Country of origin: NA Status in country of origin: NA (details of registration, accreditation by official bodies etc)</p>												
Other information, if any (e.g. any validation, accreditation, articulation pathway etc.)	Is the course validated by an external education institution? NO												
	Is the course accredited by any external organisation? NO												
	Is there any articulation arrangement for the course? NO												
	Is there any other form of association, collaboration or affiliation with any other organisation or persons, either local or foreign, in respect of this course? NO												
For courses with industrial attachment, PEIs are required to submit the following:	NA												

I, Michael Low Kim Lin, NRIC/Passport no. S1237896C manager of International Management School declare that the course been approved by the Academic Board;

- (a) the Academic Board has approved the deployment of teachers for the course in accordance with Regulation 26 of the Private Education Regulations;
- (b) the assessment methods and procedures for the course has been approved by the Examination Board, and
- (c) all information provided in this application is true and accurate to my knowledge.

(Signature of manager)

(Date)