



# INTERNATIONAL MANAGEMENT SCHOOL

## **Higher DIPLOMA IN PASTRY & CULINARY COURSE**

International Management School (Pte) Ltd has designed this **Higher Diploma in Pastry and Culinary** Course to provide the students the advanced knowledge & skills in **Pastry & Culinary**. 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. Leadership, Kitchen Management & Design
2. F & B Entrepreneurship & F & B cost control
3. Indian Cuisine & Pastry
4. Thai Cuisine & Pastry
5. Japanese Cuisine & Pastry
6. French Cuisine and Pastry
7. Italian Cuisine and Pastry
8. Chinese Cuisine and Pastry
9. Korean Cuisine & Pastry
10. Food Catering and Buffet services
11. Restaurant Business, Franchising & Ecommerce
12. Singapore Food

### **Duration:**

The part-time course duration is 12 months

### **Assessment & Grading:**

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

### **Admission requirement:**

Obtained at least a Diploma in Culinary and Pastry 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