



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 Project on Creative Pastry and Culinary
12. Business and Operation

Duration: The part-time course duration is 12 months (held on Sundays)

Mode of teaching – Face to Face

Course Commencement

We conduct monthly In-take. The course commencement starts on the beginning of the course, on the 1 st month and end on the 12th month of course. (For example, if student starts his course in the beginning Jan 2023, he will complete his course at the end of Dec 2023).

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 SSG.

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)