



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:

- Leadership, Kitchen Management & Design
- F & B Entrepreneurship & F & B cost control
- Indian Cuisine & Pastry
- Thai Cuisine & Pastry
- Japanese Cuisine and Pastry
- French Cuisine and Pastry
- Italian Cuisine and Pastry
- Chinese Cuisine and Pastry
- Korean Cuisine & Pastry
- Food Catering and Buffet services
- Restaurant Business, Franchising & Ecommerce
- Singapore Food

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 2024, he will complete his course at the end of Dec 2024).

Assessment & Grading:

Students will be assessed through a formal examination. 75% class attendance is required. The qualification to be awarded upon course completion & passing of the required Assignment is “Higher Diploma in Pastry and Culinary” awarded by International Management School (200816652R) which is a registered School with the SSG.

Admission requirement:

Diploma in Pastry and Culinary twith C6 GCE O level English passed or equivalent

Class venue:

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

Fees:

The full course fee is S\$2,400 (including local exam), payable by monthly installments over 12 months. Registration fee is S\$50 (non refundable).