

FACULTY DEPLOYMENT CHART – 2016 TO 2017

NO.	NAME	HIGHEST QUALIFICATION	COURSE DEPLOYED	STATUS
1.	Muhammad Danial Bin Dasaman	Diploma in Culinary Skills, SHATEC	<p>Certificate in Baking and Pastry Arts</p> <ul style="list-style-type: none"> ❖ Introduction to Food Service Industry ❖ Safety, Hygiene and Sanitation ❖ Basic Baking ❖ Cakes and Cookies ❖ Pies, Pastries and Soufflés <p>Diploma in Baking and Pastry Arts</p> <ul style="list-style-type: none"> ❖ Introduction to Food Service Industry ❖ Kitchen Accounting ❖ Safety, Hygiene and Sanitation ❖ Nutrition and Menu Planning ❖ Dining Room Service ❖ Purchasing and Receiving ❖ Business Communication ❖ Employability Skills ❖ Management ❖ Baking Basics ❖ Advanced Breads and Baking ❖ Chocolates and Candies ❖ Decorative Cakes, Pastries and Confection ❖ Advanced Desserts ❖ Asian Breads and Desserts <p>Certificate in Culinary Arts</p> <ul style="list-style-type: none"> ❖ Introduction to Food Service Industry ❖ Safety, Hygiene and Sanitation 	Full-time

			<ul style="list-style-type: none"> ❖ Stocks Soups, Sauces and Gravies ❖ Salads and Dressings ❖ Fruits and Vegetables ❖ Starches ❖ Meats and Fish ❖ Basic Baking <p>Diploma in Culinary Management</p> <ul style="list-style-type: none"> ❖ Professional Kitchen Skills ❖ Stocks, Soups, Sauces and Gravies ❖ Salads and Dressings ❖ Fruits and Vegetables ❖ Starches ❖ Sandwiches and hors d'oeuvres ❖ Cheese, Eggs and Dairy ❖ Breakfast Cookery ❖ Meats and Other Protein sources ❖ Basic Baking ❖ Cakes and Cookies ❖ Pies, Pastries and Soufflés ❖ Beverages ❖ Food and Wine Pairing ❖ Garde Manger ❖ Cuisine Studies ❖ Introduction to Food Service Industry ❖ Kitchen Accounting ❖ Safety, Hygiene and Sanitation ❖ Nutrition and Menu Planning ❖ Dining Room Service ❖ Purchasing and Receiving 	
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			<ul style="list-style-type: none"> ❖ Business Communication ❖ Employability Skills ❖ Management ❖ Supervised Industry Practice <p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Food Safety and Health ❖ Introduction to Hospitality and Tourism ❖ Supervised Industry Practice <p>CTH Level 2 Award in Culinary Skills</p> <ul style="list-style-type: none"> ❖ Prepare, cook and serve meat and fish dishes ❖ Prepare, cook and serve vegetables and soup ❖ Prepare, cook and serve cakes, pastries and yeast products <p>CTH Level 4 Diploma in Professional Culinary Arts</p> <ul style="list-style-type: none"> ❖ Farinaceous dishes ❖ Fish and shell fish ❖ Hors d'oeuvres, cocktails and canapes ❖ Meat, poultry and game ❖ Pastries, desserts and confectionary ❖ Soups ❖ Stocks, sauces and dressings ❖ Terrine dishes ❖ Vegetables and salads ❖ Yeast products ❖ Menu planning ❖ Professional kitchen skills 	
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2.	Letitia Deepthi Menon	Bachelor of Science in Business, University of London	<p>Certificate in Business</p> <ul style="list-style-type: none"> ❖ Principles of Management ❖ Business Administration ❖ Business English <p>Certificate in English Language Proficiency (Elementary, Intermediate and Advanced levels)</p> <p>Diploma in Baking and Pastry Arts</p> <ul style="list-style-type: none"> ❖ Business Communication ❖ Employability Skills ❖ Management <p>Diploma in Culinary Management</p> <ul style="list-style-type: none"> ❖ Business Communication ❖ Employability Skills ❖ Management <p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Principles of Management <p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Customer Relationship Management ❖ Principles of Marketing <p>Advanced Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management 	Part-time
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			<p>Preparatory Course for GCE O Level Examination</p> <ul style="list-style-type: none"> ❖ English Language 	
3.	Shila Nishad Singh	Master of Strategic Marketing, University of Wollongong	<p>Certificate in Business Management</p> <ul style="list-style-type: none"> ❖ Principles of Management ❖ Business Administration ❖ Business English <p>Diploma in Baking and Pastry Arts</p> <ul style="list-style-type: none"> ❖ Business Communication ❖ Employability Skills ❖ Management <p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Principles of Management ❖ Organisational Behaviour ❖ Customer Relationship Management ❖ Principles of Marketing <p>Diploma in Culinary Management</p> <ul style="list-style-type: none"> ❖ Business Communication ❖ Employability Skills ❖ Management 	Full- time

			<p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Introduction to Hospitality and Tourism ❖ Customer Relationship Management ❖ Principles of Marketing ❖ Room Division Operations and Supervision ❖ Food and Beverage Management ❖ Supervised Industry Practice <p>Advanced Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Marketing Research <p>Advanced Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Strategic Marketing in Tourism and Hospitality Industry ❖ Contemporary Issues in the Tourism and Hospitality Industry ❖ Marketing Research 	
4.	Wee Lee Guan, Jonathan	Bachelor of Professional Studies (Culinary Arts Management), Culinary Institute of America	<p>Certificate in Culinary Arts</p> <ul style="list-style-type: none"> ❖ Introduction to Food Service Industry 	Full-time

			<ul style="list-style-type: none"> ❖ Safety, Hygiene and Sanitation ❖ Stocks Soups, Sauces and Gravies ❖ Salads and Dressings ❖ Fruits and Vegetables ❖ Starches ❖ Meats and Fish ❖ Basic Baking Certificate in Baking and Pastry Arts ❖ Introduction to Food Service Industry ❖ Safety, Hygiene and Sanitation ❖ Basic Baking ❖ Cakes and Cookies ❖ Pies, Pastries and Soufflés Diploma in Baking and Pastry Arts ❖ Introduction to Food Service Industry ❖ Kitchen Accounting ❖ Safety, Hygiene and Sanitation ❖ Nutrition and Menu Planning ❖ Dining Room Service ❖ Purchasing and Receiving ❖ Business Communication ❖ Employability Skills ❖ Management ❖ Baking Basics ❖ Advanced Breads and Baking ❖ Chocolates and Candies ❖ Decorative Cakes, Pastries and Confection 	
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			<ul style="list-style-type: none"> ❖ Advanced Desserts ❖ Asian Breads and Desserts <p>Diploma in Culinary Management</p> <ul style="list-style-type: none"> ❖ Professional Kitchen Skills ❖ Stocks, Soups, Sauces and Gravies ❖ Salads and Dressings ❖ Fruits and Vegetables ❖ Starches ❖ Sandwiches and hors d'oeuvres ❖ Cheese, Eggs and Dairy ❖ Breakfast Cookery ❖ Meats and Other Protein sources ❖ Basic Baking ❖ Cakes and Cookies ❖ Pies, Pastries and Soufflés ❖ Beverages ❖ Food and Wine Pairing ❖ Garde Manger ❖ Cuisine Studies ❖ Introduction to Food Service Industry ❖ Kitchen Accounting ❖ Safety, Hygiene and Sanitation ❖ Nutrition and Menu Planning ❖ Dining Room Service ❖ Purchasing and Receiving ❖ Business Communication 	
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			<ul style="list-style-type: none"> ❖ Employability Skills ❖ Management ❖ Supervised Industry Practice (Industry Attachment module) <p>CTH Level 2 Award in Culinary Skills</p> <ul style="list-style-type: none"> ❖ Prepare, cook and serve meat and fish dishes ❖ Prepare, cook and serve vegetables and soup ❖ Prepare, cook and serve cakes, pastries and yeast products <p>CTH Level 4 Diploma in Professional Culinary Arts</p> <ul style="list-style-type: none"> ❖ Farinaceous dishes ❖ Fish and shell fish ❖ Hors d'oeuvres, cocktails and canapes ❖ Meat, poultry and game ❖ Pastries, desserts and confectionary ❖ Soups ❖ Stocks, sauces and dressings ❖ Terrine dishes ❖ Vegetables and salads ❖ Yeast products ❖ Menu planning ❖ Professional kitchen skills 	
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			<p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Introduction to Hospitality and Tourism ❖ Food and Beverage Management ❖ Food Safety and Health ❖ Supervised Industry Practice 	
5.	Rathika D/O D Krishnan Mrs Flaherty	Diploma of Hospitality (Management), William Angliss Institute of TAFE	<p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Customer Relationship Management <p>Diploma in Culinary Management</p> <ul style="list-style-type: none"> ❖ Introduction to Food Service Industry ❖ Kitchen Accounting ❖ Safety, Hygiene and Sanitation ❖ Nutrition and Menu Planning ❖ Dining Room Service ❖ Purchasing and Receiving ❖ Business Communication ❖ Employability Skills ❖ Management <p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Introduction to Hospitality and Management ❖ Room Division Operations and Supervision ❖ Food and Beverage Management ❖ Food Safety and Health ❖ Customer Relationship Management ❖ Principles of Marketing 	Part- time

6.	Ong Thien Chye, Venson	Bachelor of Science (Marketing), National University of Ireland.	<p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Principles of Marketing ❖ Global Business Foundations <p>Advanced Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Marketing Research ❖ Understand Global Leadership <p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Principles of Marketing <p>Advanced Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Strategic Marketing in Tourism and Hospitality Industry ❖ Marketing Research 	Part-time
7.	Chee Kee Soon, Eisen Aries	Master of Business Administration, Murdoch University	<p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Principles of Management ❖ Principles in Marketing <p>Advanced Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Business and Corporate Law ❖ Operations Management ❖ Marketing Research 	Part-time

			<p>Advanced Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Strategic Marketing in Tourism and Hospitality Industry ❖ Contemporary Issues in the Tourism and Hospitality Industry ❖ Facilities Management in the Tourism and Hospitality Industry ❖ Marketing Research 	
8.	Khoo Kwong Chong, Octavious	Bachelor of Science in Business Administration (Honours), Hawaii Pacific University	<p>Preparatory Course for GCE O Level Examination</p> <ul style="list-style-type: none"> ❖ Combined Humanities, Geography and Social Sciences <p>Certificate in Business</p> <ul style="list-style-type: none"> ❖ Principles of Management ❖ Microeconomics ❖ Statistics ❖ Business Administration ❖ Business English <p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Principles in Accounting ❖ Organisational Behaviour ❖ Economics in Business ❖ Customer Relationship Management ❖ Principles of Quantitative Methods ❖ Principles in Marketing <p>Diploma in Hospitality Management</p>	Part-time

			<ul style="list-style-type: none"> ❖ Principles in Quantitative Methods ❖ Introduction to Hospitality and Tourism ❖ Food and Beverage Management <p>Advanced Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Financial Management ❖ Quantitative Methods <p>Advanced Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Quantitative Methods 	
9.	Ling Meng Kay, Daniel	Master of Business Administration, Australian Institute of Business Master of Education, Aspen University	<p>Preparatory Course for GCE O Level Examination</p> <ul style="list-style-type: none"> ❖ Mathematics ❖ Combined Science, Physics <p>Advanced Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Operations Management ❖ Information Technology Management 	Part-time
10.	Lua Cheng Noi, Cassandra	Bachelor of Arts in Hotel and Hospitality Management, University of Strathclyde	<p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Principles in Accounting ❖ Economics in Business <p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Introduction to Hospitality and Tourism 	Part-time

			<p>Advanced Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management <p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Introduction to Hospitality and Tourism <p>Advanced Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Contemporary Issues in the Tourism and Hospitality Industry 	
11.	Ngiam Gui Lin	Postgraduate Diploma in Development Finance (Business Sector), University of Birmingham	<p>Preparatory Course for GCE O Level Examination</p> <ul style="list-style-type: none"> ❖ Principles of Accounts 	Part-time
12.	Paul T. Stefanidis	Master of Business Administration, University of Phoenix	<p>Diploma in Baking and Pastry Arts</p> <ul style="list-style-type: none"> ❖ Business Communication ❖ Employability Skills ❖ Management <p>Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Principles of Management ❖ Organisational Behaviour ❖ Customer Relationship Management ❖ Principles in Marketing <p>Diploma in Culinary Management</p> <ul style="list-style-type: none"> ❖ Introduction to Food Service Industry 	Part-time

			<ul style="list-style-type: none"> ❖ Kitchen Accounting ❖ Purchasing and Receiving ❖ Business Communication ❖ Employability Skills ❖ Management <p>Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Customer Relationship Management ❖ Principles in Marketing <p>Advanced Diploma in Business Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Financial Management ❖ Market Research <p>Advanced Diploma in Hospitality Management</p> <ul style="list-style-type: none"> ❖ Human Resource and Cross Cultural Management ❖ Strategic Marketing in Tourism and Hospitality Industry ❖ Financial Management ❖ Marketing Research 	
13.	Tan Tian Loo	Bachelor in Biomedical Services (Honours), University of Bradford	<p>Preparatory Course for GCE O Level Examination</p> <ul style="list-style-type: none"> ❖ Combined Science, Chemistry 	Part-time
14.	Eric Yang Hongquan	Bachelor of Engineering, Nanyang Technological University	<p>Preparatory Course for GCE O Level Examination</p> <ul style="list-style-type: none"> ❖ Additional Mathematics 	Part-time

15.	Wong ShengJie, Patrick	Bachelor of Arts in European Culinary Management, International Hotel Management Institute	<p>Certificate in Culinary Arts</p> <ul style="list-style-type: none"> ❖ Introduction to Food Service Industry ❖ Safety, Hygiene and Sanitation ❖ Stocks Soups, Sauces and Gravies ❖ Salads and Dressings ❖ Fruits and Vegetables ❖ Starches ❖ Meats and Fish ❖ Basic Baking <p>Diploma in Culinary Management</p> <ul style="list-style-type: none"> ❖ Professional Kitchen Skills ❖ Stocks, Soups, Sauces and Gravies ❖ Salads and Dressings ❖ Fruits and Vegetables ❖ Starches ❖ Sandwiches and hors d'oeuvres ❖ Cheese, Eggs and Dairy ❖ Breakfast Cookery ❖ Meats and Other Protein sources ❖ Basic Baking ❖ Cakes and Cookies ❖ Pies, Pastries and Soufflés ❖ Beverages ❖ Food and Wine Pairing 	Part-time
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			<ul style="list-style-type: none"> ❖ Pastries, desserts and confectionary ❖ Soups ❖ Stocks, sauces and dressings ❖ Terrine dishes ❖ Vegetables and salads ❖ Yeast products ❖ Menu planning ❖ Professional kitchen skills 	
16.	Ye Lan, Lany	Master of Arts, Nanyang Technological University (Educational Management)/ National Institute of Education	Diploma in Hospitality Management <ul style="list-style-type: none"> ❖ Room Division Operations and Supervision ❖ Food and Beverage Management 	Part-time

Updated: 12 January 2017