



CERTIFICATE IN CULINARY ARTS

Certificate in Culinary Arts

If you are new to the food industry or looking to earn a professional qualification to complement your existing work experience in the kitchen, this is the programme that will help you refine your skills and define your future in Culinary Arts.

This programme introduces you to the world of food production and hands-on culinary skills training. You will learn a range of food preparation and cooking techniques designed to provide a basis for a career in a professional kitchen.

This programme has a strong emphasis on practical element where you will develop knife skills, familiarity with produce and be able to incorporate the essential skills introduced in a classic cooking fundamentals including preparing stocks, soups and sauces, meats & fish fabrications and executing classic recipes.

Programme Structure

- ▶ 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

Mode of Delivery

The programme will be delivered through a mix of practical and theoretical sessions to help students master the required skills.

Assessment Method

Your skills will be assessed through regular practical assessments that will take place during the course of your studies. At the end of the programme, you are expected to submit an e-portfolio to showcase your work.

Duration

This programme is offered on a full time or part time basis for 3 months.

Award

The Certificate in Culinary Arts incorporates several qualifications to enhance your career prospects. To ensure that you receive the award, you must;

- Complete and pass all assignments, tests, exams and/or practical assessments.
- Achieve a 90% class attendance for the entire programme.

You will receive the prestigious **Certificate in Culinary Arts** and the **WSQ Basic Food Hygiene Certificate**.

Entry Requirement

Minimum requirements for Applicants:

- At least 16 years old and above
- Completed Secondary 2 education or equivalent with 2 passes, including English and any other subject
- IELTS 4.5 or equivalent
- Candidates who have taken the English Placement Test at OSAC and achieved a score equivalent to that of IELTS 4.5 may also be considered

Admission Procedure

Online Application form is available at
<http://www.osac.edu.sg/apply-online>

Completed forms with complete set of certified copies of educational certificates and transcripts (translated into English for foreign certificates), and evidence of English Language proficiency (if required) must reach us at least 8 weeks before course commencement.

Application Fee payment can be made via ATM/ Telegraphic transfer - to **DBS Bank Current account no: 001-906070-2** or via cheque made payable to "**OSAC International College Ptd Ltd**".

Successful applicants will be notified in writing. Alternatively, please contact your local representative for assistance.

Withdrawal, Transfer and Refund Policy

Under the guidelines of the Council for Private Education, Singapore, OSAC is required to disclose information on withdrawals, transfers and refunds. Please refer to our website for more details.



About OSAC

OSAC International College is a privately owned institution that has been in the business of providing vocational training to working professionals since 1971.

Registered formally as Private Education Institution with the Singapore Ministry of Education in 2010, our primary mission was to provide opportunities for employees to get re-skilled for new job functions or up-skilled for new roles. Over the years, with our experience offering premium education programmes for Culinary, Hospitality and Business students, the College has evolved to offer professionals a different academic pathway from those offered in the mainstream schools.

Our Culinary programmes are structured in a way that we provide the practical experience to complement the theoretical knowledge. This ensures our students are "kitchen ready" and prepared to take on the responsibilities and challenges of working in a professional kitchen. While our Hospitality programmes combines Hospitality and Business subjects to help a student function effectively in the front end and back end operations, our Business programmes focus on providing an Asian perspective of managing businesses in Asia. Finally, to give our programmes and therefore our students a stronger competitive edge in the market, we have partnered with British Council, Confederation of Tourism and Hospitality and the Thunderbird School of Global Management, to add value to our qualifications.

OSAC INTERNATIONAL COLLEGE

CPE Registration No: 201007688N (12/03/2013 - 11/03/2017)

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