

CAREER MENU

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OUR VISION

Advancing Culinary Arts and the F&B Profession with Integrity and Meaning.

OUR MISSION

We cultivate global chefs and F&B professionals in a living environment of culinary and F&B authenticity, best-fit apprenticeships and innovation. We deliver skills and knowledge in East & West, Old World & New World Cuisines, Herbs & Spices, Innovation and Technology.

We practise synchronised Study & Work pedagogy supported by partners who champion our students and alumni success. We create culinary products and sensory experiences for enrichment, education and growth.



Kwan Lui (Hon) Ed.D.
Founder

Lifetime Achievement Award
Recipient 2006, SPRING Singapore
Fonterra Lifetime Achievement
Award Recipient 2012

F&B as a profession may not be for everyone. But for those who find their calling, it can be rewarding and borderless. Our degree articulation pathways with renowned universities worldwide let our students explore the higher education fields of Culinary Arts, Pastry and Bakery, F&B Management and Culinary Nutrition. We are pleased to collaborate with a growing pool of industry partners to ensure mutual F&B talent retention, development and succession planning.

I wish you all a warm welcome to At-Sunrice!

Singapore's passion in food is mirrored in the growth of the F&B industry, and our rich culinary heritage inspires innovative dining concepts and delectable experiences. As we continue to help Singaporeans build their careers in this ever-changing industry, a strong Continuing Education Training (CET) system with accessible learning pathways helps to keep skills current and updated.

In this regard, At-Sunrice has been providing quality F&B WSQ training programmes to new and existing F&B practitioners. Apart from expanding its offerings in classroom and on-the-job training programmes, At-Sunrice has also launched the Assessment Only Pathway programmes. Today, experienced F&B professionals can achieve nationally recognised certification for their skills and knowledge. In the near future, At-Sunrice is exploring online learning for F&B WSQ courses to enable F&B practitioners to continue to learn while working.

I congratulate the At-Sunrice team on reaching another milestone in the CET system.



Ng Cher Pong
Chief Executive
Singapore Workforce
Development Agency (WDA)

With over 25 years of experience in the F&B industry, no job was too small for me. From my first work experience as a dishwasher in a restaurant, I pursued my passion to become a master chef, and later went on to lead some of the most established hotel chains internationally as Vice-President of Culinary, Vice-President of Food & Beverage and Hotel Manager. It is now my privilege to be able to groom and make an impact on today's generation of budding F&B professionals.

My life journey has been full of adventures, and I am a testament to how global and boundless the F&B career is, be it in culinary, pastry, wine, service or management. Doors are opening and this is your time. Dream big and you will be able to enjoy the fruits of your labour in this very rewarding industry.

Stay inspired and I hope you savour every bit of your time with At-Sunrice GlobalChef Academy.



Lawrence T. McFadden
Chief Executive

Certified Master Chef 2001
American Culinary Federation
(ACF) National Culinary Olympic
Member 1992, 1996
Who's who in American Culinary
Leadership 2004
Honorary Doctorate (JWU)
ACF Certified Judge

Johnson & Wales University incorporates a variety of components designed to nurture productive citizens of a global community. Our strategic partnership with At-Sunrice GlobalChef Academy is one that aligns to our mission, values and strategic initiatives.

Our institutions not only have shared values, but complement each other as we educate students to be globally oriented. Johnson & Wales University is an institution which services over 16,000 students in four regions of the United States.

It is with great pleasure to invite you to acquire a global education with At-Sunrice GlobalChef Academy.



Karl Guggenmos
Dean Emeritus
Johnson & Wales University



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10 REASONS WHY AT-SUNRICE IS FOR YOU



1 Conferred by the Singapore Workforce Development Agency (WDA) to develop and manage the integrated Continuing Education Training (CET) Centre for Culinary and F&B Management, offering 5 educational tracks - Culinary, Pastry, Liquids, F&B Management and Culinary Nutrition.



2 The only culinary academy to be awarded the EduTrust certification for 6 years since 2010 from the Council for Private Education (CPE).

3 The only academy offering a unique synchronised 1-week Study & 2-weeks Work rotation to all diploma students, with a monthly allowance of up to \$1400* for 12 months.

4 Recipient of World Gourmet Series Award of Excellence "Culinary Institution of the Year" award for 3 years - 2008, 2011 and 2013 - and Hall Of Fame inductee in 2014.

5 An integrated degree pathway - At-Sunrice is the only culinary academy with signed degree articulation with three renowned universities - Johnson & Wales University (USA), University of West London (UK) and William Angliss Institute (Australia).

6 The only academy offering a comprehensive programme teaching East & West cuisines and skills.

7 Singapore's only academy to house the National Assessment Centre (NAC), offering a fast track 2-day Assessment Only Pathway (AOP) for professionals with years of experience and without any formal qualification.

8 True to our name - GlobalChef Academy, where our faculty and students come from 34 different countries and at least 30% of our graduates venture overseas upon graduation.

9 TalentMatch® - Singapore's only culinary and F&B career fair is organised by us after each Graduation Ceremony to facilitate your job placements.

10 Our alumni go places - At-Sunrice graduates work in just about every facet of the food industry including publishing, Research & Development, culinary nutrition and of course, becoming chefs or successful chef/owners in Singapore, or overseas.

*Terms & Conditions apply.





DEGREE

DIPLOMA

CERTIFICATE

MODULAR

OPEN ACCESS PATHWAY

The Singapore Workforce Skills Qualifications (WSQ) framework allows you to choose suitable programmes based on your level of experience and commitment. This includes short modular courses, certificates, diplomas and degree articulations with international universities.

At-Sunrice is Singapore's only culinary academy to house the National Assessment Centre (NAC). This allows At-Sunrice to provide quality F&B continuing education for those with or without industry experience, facilitate flexible learning, improve access to skills upgrading. Our Open Access Pathway allows clear career progression pathways for the workforce.

The Academy offers a wide range of subjects in Culinary, Pastry, Liquids, F&B Management and Culinary Nutrition. So whether you aspire to be a culinarian, a sommelier or even a chocolatier, At-Sunrice will carve a suitable pathway for you.

All Singapore citizens and Permanent Residents are entitled to WSQ programme fee funding of up to 90%.*

*Visit our website at www.at-sunrice.com for more information.

ASSESSMENT ONLY PATHWAY (AOP)

RECOGNITION OF PRIOR LEARNING

At-Sunrice believes in maximising your potential even before you enrol at the academy. Professionals or experienced F&B workers have the opportunity to be certified based on their level of skill with the Assessment Only Pathway (AOP) programme.

We estimate that about 30% of F&B workers have no formal qualifications, many with many years of industry experience and some at managerial level. For some companies, formal qualifications are required for hiring or for promotions. For those who wish to pursue a diploma and degree pathway, the AOP will certify your skills and prior learning. Apart from obtaining a professional certification, the AOP also allows you to be exempted from certain programmes and attain your diploma within a shorter time.

All you need are 2 days and 4 easy steps to complete the AOP:





- 1 Apply Online**
Apply online with proof of work experience and other credentials
- 2 Application Review**
Review of application by At-Sunrice National Assessment Centre
- 3 AOP Briefing**
Briefing on AOP and review of learning needed for assessment (3 hours)
- 4 Challenge Test**
MCQ and Practical Challenge Test involving a skill assessment and knowledge assessment (4 hours)

DEGREE PATHWAY

At-Sunrice has signed degree articulation agreements with renowned universities such as Johnson & Wales University in the United States, University of West London in the UK and William Angliss Institute in Australia to provide a pathway to our WSQ Diploma holders.

Our students and alumni can choose to further their education after completing their diploma at these distinguished universities through the Degree Pathway programme.

COLLABORATION WITH TOP GLOBAL UNIVERSITIES

 At-Sunrice GlobalChef Academy (Singapore) Diploma programmes	 Johnson & Wales University (USA) 2-year programmes	 University of West London (UK) 1.5-year programme	 William Angliss Institute (Australia) 2.5-year programme
Diploma in Culinary Arts	B.Sc. in Culinary Arts & Food Service Management (Online programme available)	B.Sc. (Hons) in Culinary Arts Management	B.Sc. in Culinary Management
	B.Sc. in Culinary Nutrition	—	—
Diploma in Pastry & Bakery	B.Sc. in Pastry Arts & Food Service Management (Online programme available)	—	—
Diploma in Food & Beverage Management	B.Sc. in Restaurant F&B Management	—	—

(7 General Education courses required as bridging units)



STUDY & WORK PEDAGOGY

The Academy has established a training practice that gives you an edge over the masses. A rigorous Study & Work pedagogy enables you to enhance your classroom learning with on-the-job training, as well as expose you to new talents and creative ideas. We select best-fit individuals through talent profiling so that you get to excel in what you do best. On top of that, you will receive a monthly apprenticeship allowance of S\$800, with Singaporean and PR students receiving an additional S\$600* co-funded by the WDA. The pedagogy also contributes more than two million man-hours annually to the local F&B industry.

The synchronised 1-week Study and 2-week Work rotation exposes you to a network of big industry players and establishments like five-star hotels and fine dining restaurants. Without the restrictions of classroom learning, you will get first-hand experience of what this vibrant industry has to offer. To top it off, many of our students are hired by their apprenticeship sites upon graduation.

*Other terms and conditions apply.

SpiceOdyssey™

Unique to At-Sunrice since its launch in 2001, the SpiceOdyssey™ experience is an iconic student graduation project. Our students are exposed to the uses and secrets

of herbs & spices, as well as create their own authentic renditions for the event, which will serve as a capstone project before graduating from the Academy.

The art of cooking greatly revolves around experimentation and discovery. SpiceOdyssey™ is an experimental education programme that takes you on an enriching journey into the world of natural herbs & spices, where you will discover their many uses in and out of the kitchen.



TALENTMATCH®

TalentMatch®

Graduating students and alumni have the opportunity to explore their options at the At-Sunrice TalentMatch® career fair.

As Singapore's only F&B-specific career platform, it is an exclusive event with comprehensive information to assist students and alumni on their employment path.

Besides giving students a jump-start to their careers, TalentMatch® is also a platform for both graduates and industry companies to find a best-fit career track, mutually benefiting the futures of both parties. It attracts international recruiters and F&B employers to the academy's growing pool of industry savvy, aspiring global chefs and F&B professionals.

TalentMatch® is held every fourth Wednesday in June annually, immediately following At-Sunrice's graduation ceremony.

Interested industry partners may email academy@at-sunrice.com for details to participate in TalentMatch®.

"At-Sunrice gave me a very well-rounded education, teaching both old and new school techniques."

Chef Darryl Tay
 Assistant Executive Chef at TWG Tea
 President of At-Sunrice Alumni Association
 Nominated for WSQ Outstanding Alumni Award 2013



INTERNATIONAL CAREER PLACEMENTS

At-Sunrice graduates are qualified to work at international standards, whether in Singapore or the rest of the world.



Known as one of the best countries in Asia to live, work and play, Singapore offers a living metropolis of diverse cultures and even richer cuisines. This cosmopolitan hub with its Eastern and Western influences is the perfect place to begin your global F&B education and career.

THE SINGAPORE EXPERIENCE

From celebrity chef restaurants in its integrated resorts to the recognition of Singapore's top restaurants in the Asia's 50 Best Restaurants awards, the city-state is also considered to be one of the top culinary capitals in the world, attracting the best talents from the F&B industry worldwide. Singapore is constantly being recognised for its culinary excellence, ranging from perennial local favourites to world-class cuisine of internationally renowned restaurants.

Cost of living and accommodation starts from \$1,000 a month. Visit www.contactsingapore.sg for more information.



TESTIMONIALS



Kim Ho Joon
Graduate of Diploma
in Culinary Arts
Class of 2013
2011 Miele Guide
Scholar
South Korea

Singapore is one of the most global countries and has all the different cuisines in one country. Because of that, I had the opportunity to learn the cooking techniques of both Eastern and Western cuisines. Now I am a Miele Scholar and proud to be the first Korean recipient.



Aaron Wong
Chee Yee
Graduate of Diploma
in Culinary Arts
Class of 2012
Malaysia

The Study & Work rotation is very beneficial because I feel it helped me learn faster. Besides, which school in the world would place me in two apprentice sites where I learn hands-on with top chefs and receive an attractive apprentice allowance of S\$800 every month?



Junita Binte
Juwahir
Graduate of Certificate
in Food & Beverage
Service
Class of 2013
Recipient of Project
Pari Sponsorship-
CSR Initiative
Singapore

The time I spent in At-Sunrice under Project Pari is the greatest memory I have had in my life. Without any prior F&B knowledge, this wonderful experience has made me realise that serving food is not as easy as it seems. I have learned a lot from the senior group of people I worked with, and it has opened my eyes to what good service really means within the industry.



Adithya Pratama
Graduate of Diploma
in Pastry and Bakery
Class of 2012
Indonesia

At-Sunrice has provided me with the necessary knowledge and values to make it in the industry. The hands-on experience I've gained shaped me into a better chef. I was trained to understand problems and challenges in real-life situations, as well as how to solve them.



Magdalena
Katarzyna Libert
Graduate of Diploma
in Culinary Arts
Class of 2013
Poland

I feel lucky to have been a student of At-Sunrice. It was a great learning experience as we were given many opportunities to really familiarise ourselves with the F&B industry. The Study & Work rotation motivates us to work hard, both in school and at our apprenticeship programmes. While studying at the Academy, I not only gained valuable knowledge, I also met good friends and now have everlasting memories to keep. I would like to thank my classmates and faculty who have helped me in my endeavour to pursue my culinary dreams.



Jason Ang
WSQ Diploma in
Culinary Arts
Class of 2013
Best Apprentice
Award Recipient 2013
Singapore

With our finances being taken care of by the WSQ funding, we can concentrate on our studies. We have the opportunity to constantly upgrade our skills by taking new courses and enriching our lives. The best part is that we get to do what we love and have a shot at fulfilling our dreams.

TESTIMONIALS



**Roberto Antonio III
Ramos Abello**
Graduate of Diploma in
Culinary Arts
Class of 2012
2010 Miele Guide Scholar
Philippines

At-Sunrice is a school which opened up a whole world of opportunities for me. I participated in competitions that expanded my knowledge and learning way beyond the classroom. I was given the chance to visit the USA to have a 1-week training programme at Johnson & Wales University in Providence, Rhode Island. There, I learnt even more from their esteemed faculty, and had the opportunity to meet their students.



Rupesh Pradhan
Graduate of Diploma
in Pastry and Bakery
Class of 2012
Best Student
Ambassador Award
Recipient 2012
India

The most valuable lesson I learnt from At-Sunrice is integrity and meaning in what I do, which has helped in my career. I am really glad to be working with The Ritz-Carlton, Millenia Singapore in the pastry kitchen. The apprenticeship allowance was great as it meant that I could pay my own rent and live independently.



Chen Kairui
Graduate of Diploma in
Culinary Arts
Class of 2013
China

For my apprenticeship in Term 2, I had the opportunity to work in a central Western kitchen in Resorts World Sentosa, and learnt how to manage Western events and Chinese banquets. My second apprenticeship in an Australian restaurant called Osia Bar and Restaurant taught me the techniques of preparing steak. I would not have gained the same learning experience in China.



Jiang Rui Qi, Ethel
Graduate of Diploma in
Pastry and Bakery
Class of 2013
Overall Best Student,
WSQ Diploma in Pastry
and Bakery (WSQ-DIPB)
Award Recipient 2013
Singapore

Enrolling in At-Sunrice has opened many doors for me. I've gained many opportunities with regards to learning, as I've been exposed to hospitality, different cuisines and cultures. Most importantly, At-Sunrice has equipped me with a good network within the industry from which I can tap into as I build my career.



Tung Chinway
Student of Diploma in
Culinary Arts
Malaysia

The level of discipline and professionalism of the At-Sunrice staff amazes me. I believe they want to set a good example to let us know that, as Service and Hospitality Professionals, we should also practise the same values. The Study & Work rotation makes it much easier to master the skills and techniques we learnt in the academy and apply them at our apprentice work site.



**Yong Wei Jian
Russel**
Student of Diploma
in Food & Beverage
Management
W Singapore –
Sentosa Cove
Scholarship Recipient
Singapore

Going back to being a student is definitely a refreshing experience for me after being in the workforce for 4 years! My scholarship with W Singapore – Sentosa Cove gives a great opportunity to further put into practice all that I have learnt, especially with an involved industry partner who can provide a training infrastructure I can experience during my apprenticeship period. At-Sunrice has made the transition an easy one. The professionalism of the instructors and excellent facilities are more than adequate in creating a conducive learning environment.

FACILITIES



Our state-of-the-art equipment and facilities in the Academy provide a conducive learning environment, which mimics the dynamic F&B industry in the real world.



Highest Standard of Education

To give you the highest standard of education, we have recruited the industry's crème de la crème. Our international faculty possesses impressive industry experience. They are well-travelled and come from vast backgrounds, ranging from award-winning food authors to experienced chefs with previous stints at Michelin-starred restaurants, executive chefs, service excellence professionals and executive F&B directors. We believe that for our students to realise their full potential, we have to deliver world-class education.



INDUSTRY PARTNERS

Our aim is to work towards playing a fuller role in the F&B industry through meaningful collaborations. Through these partnerships, At-Sunrice organises apprenticeships, career matching between graduates and best-fit employers, skills training and upgrading for industry professionals, awards scholarships to students and takes part in Corporate Social Responsibility (CSR) programmes.



Magdalene Tai
Director of Human Resources
Fairmont Singapore & Swissôtel the Stamford

It has been an absolute joy working with At-Sunrice trainees thus far. The school-work rotation serves as a great platform for them to assimilate into the real working environment. Despite having to juggle between work and their school curriculum, the At-Sunrice trainees are well-trained, matured, reliable and possess a keen aptitude to learn.



Matthew Nonis
Group Training Manager
Les Amis Holdings Pte Ltd

The tireless, dedicated nurturing that At-Sunrice imparts to each and every student speaks for itself through the invaluable contributions their students put forth at work by bringing to life the skills, knowledge and beliefs gained.



Cindy Teo
Human Resource Director
Mandarin Oriental Singapore

The scholarships we offer benefit both our company and At-Sunrice students because the staff are better informed, skills are reinforced and information is shared better. The candidates also appreciate the hotel more and hence tend to stay with us. We further groom and develop them for bigger responsibilities and leadership roles.



Mark Laming
Executive Sous Chef
SATS Ltd

The At-Sunrice Study & Work rotation benefits SATS by allowing us to be actively involved in the mentoring of future culinary professionals. Additionally, students bring to the work place new ideas and viewpoints enabling us to improve as well. At-Sunrice students always approach their attachments with great work ethics and enthusiasm.



Andy Tan
Recruitment Manager
The Connoisseur Concerto Ltd

Since partnering At-Sunrice in 2008, our group has grown and now boasts 7 F&B brands from gourmet cafés to fine dining concepts. At-Sunrice students are given varied exposure and learning opportunities as our Chefs continue to mentor and guide them towards a common goal of achieving culinary excellence.

GLOBALCHEF® AWARD

The At-Sunrice GlobalChef® Award celebrates the achievements of F&B professionals to inspire young, budding chefs to pursue a global career. The At-Sunrice GlobalChef® Award made its debut in 2005 at the World Gourmet Summit Awards of Excellence in Singapore and currently has 55 outstanding recipients from 21 countries.

THE CRITERIA TO QUALIFY ARE:

1. Technical competency and comprehensive knowledge in Eastern and Western cuisines
2. Formal graduation from a culinary arts establishment or college
3. Global culinary experience
4. Recipient of culinary skills and/or innovation award
5. A mentor to young chefs
6. An industry leader
7. Fluency in at least two languages

We wish to extend our heartiest congratulations and appreciation to each of them for receiving this award.

Nominations for the annual award close in March. Download the nomination form from the Events page on our website at www.at-sunrice.com.

2012年

Vincent Bourdin
Regional Pastry
Consultant
Valrhona Far East

Tomonori Danzaki
Executive Chef
Joël Robuchon Restaurant
and L'Atelier de Joël
Robuchon
Resorts World Sentosa

Kenny Kong
Executive Pastry Chef
Resorts World Sentosa
President, Singapore
Pastry Alliance

Eric Teo
Culinary Consultant
President
Singapore Chefs'
Association

Montri Wannapop
Chef Instructor
At-Sunrice GlobalChef
Academy

Stephane Istel
Chef/Owner
Stephane & Co.



Pierre Burgade
Executive Chef
Raffles Hotel, Singapore



Ryan Clift
Chef/Owner
Tippling Club, Singapore



Sang Hoon Degeimbre
Chef/Owner
L'air du temps, Belgium



Massimo Pasquarelli
Executive Chef
The Ritz-Carlton Millenia, Singapore



Cassian Tan
Executive Pastry Chef
Montreux Patisserie, Singapore

GlobalChef® Award
2014

2013年

Yannick Alleno
CEO-Group Yannick Alleno;
Chef de Cuisine
Cheval Blanc Courchevel

Janice Wong
Pastry Chef
2am: dessert bar

Julien Royer
Chef de Cuisine
Jann Restaurant, Swissotel

Herve Potus
Area Executive Pastry Chef
Shangri-la Singapore

Harald Rohrmoser
Certified Master Chef
Germany

Yong Bing Ngen
Executive Chef
Majestic Restaurant

Sanjeev Kapoor
Indian Celebrity Chef
& Entrepreneur
Khana Khazana

1. What is the Private Education Act?

The Private Education Act was gazetted in October 2009 by the Singapore Government to strengthen the registration framework and enforcement provisions. The Act also provided for the Council for Private Education (CPE) to be set up to oversee the new regulatory regime and promote best practices among private education institutions (PEI) to raise standards in the private education sector over time.

2. What is the EduTrust Certification Scheme?

The EduTrust Certification Scheme was formed to regulate, develop and raise quality standards in the private education sector. Please visit www.cpe.gov.sg for more details and information.

3. What is the Fee Protection Scheme?

The Fee Protection Scheme (FPS) serves to protect students' fees in the event that the private education institution is unable to continue operating due to insolvency, and/or regulatory closure. The FPS also protects students if the PEI fails to pay penalties or return fees to the students arising from judgment made against it by the Singapore Courts.

The FPS is compulsory for all local and international students enrolled at PEIs seeking EduTrust Certification, unless waived by CPE. Under FPS, students are required to pay insurance fees in accordance to the programme enrolled.

The FPS activation: 1 day for cash and cheque or 3 days for telegraphic transfer upon payment of programme fees.

FPS premium is a percentage of the programme fees payable.

At-Sunrice has appointed Lonpac Insurance Bhd for you to be insured under FPS. For more information, please visit www.cpe.gov.sg.

4. Is it compulsory for me to have medical insurance?

Yes it is required for all students to purchase medical insurance as required by CPE under the EduTrust Certification Scheme. The Academy has worked together with AXA Insurance Singapore to design an insurance package which all students are required to purchase from.

5. What is the PEI Student Contract?

The PEI Student Contract clearly states the fees and policies related to the PEI's programmes. A copy of a PEI Student Contract is available at CPE's website (www.cpe.gov.sg). The Academy's Student Contract is available upon request.

For more information on other administrative details and frequently asked questions, please visit our website at www.at-sunrice.com.

DIPLOMAS

Diploma in Culinary Arts (FB-DIP-03-2)
Diploma in Pastry and Bakery (FB-DIP-05-1)
Diploma in Food & Beverage Management (FB-DIP-06-1)

CERTIFICATES

Certificate in Culinary Arts (FB-CRT-04-1)
Certificate in Pastry and Bakery (FB-CRT-05-1)
Certificate in Food & Beverage Operations (FB-CRT-02-2)
Certificate in Beverage Operations (FB-CRT-06-1)

ASSESSMENT ONLY PATHWAY

Certificate in Culinary Arts-AOP (FB-CRT-04-1) (English/Mandarin)
Certificate in Pastry and Bakery-AOP (FB-CRT-05-1) (English/Mandarin)
Certificate in Food and Beverage Operations-AOP (FB-CRT-02-2) (English/Mandarin)
Higher Certificate in Culinary Arts-AOP (FB-HCT-09-1) (English/Mandarin)
Higher Certificate in Pastry and Bakery-AOP (FB-HCT-10-1) (English/Mandarin)

F&B HYGIENE CERTIFICATION

Be a Qualified F&B Hygiene Officer (FB-RM-303E-0) (English/Mandarin)
F&B Safety and Hygiene (FB-RM-102C-1)

CONTINUING EDUCATION MODULAR PROGRAMMES

Certificate, Higher Certificate and
Advanced Certificate Level
Baking 101 – Basic Breads (FB-FBP-204C-0)
Baking 101 – French Éclairs and Choux Pastry (FB-FBP-307E-0)
Baking 101 – Muffins & Scones (FB-FBP-208E-0)
Butchery 101 – Meat Cutting, Curing & Sausage Making (FB-FBP-326E-0)
F&B Workplace Safety 101 (FB-RM-101C-1)
Liquids 101 – Discover the World of Wine (FB-FBS-112E-1)
Liquids 101 – Mocktails & Mixers (FB-FBS-110C-1)
Liquids 101 – Prepare, Serve & Enjoy Coffee and Tea (FB-FBS-109C-1)
Liquids 101 – Specialty Coffee Knowledge (FB-FBS-208E-0)
Master Roasting, Grilling and other Dry Heat Techniques (FB-FBP-203C-0)
Master Stewing, Poaching and other Moist Heat Techniques (FB-FBP-202C-0)
Service Excellence 101 – Preparing for F&B (FB-FBS-101C-1)
Service Excellence 201 – Front of House (FB-FBS-102C-1)

Diploma Level

Ice Cream 101 – Create the Perfect Scoop (FB-FBP-415C-1)
Modernist Cook & Chill Production (FB-FBP-418E-1)
Sous Vide 201 – Vacuum Pack and Immersion Cooking (FB-FBP-417E-1)

A WSQ Statement of Attainment (SOA) will be awarded upon the completion of the programme. The SOA will reflect the name of the respective WSQ competency units completed.

For the full list of CEMs, please visit our website at www.at-sunrice.com.

SCHOLARSHIPS

WSQ PROGRAMME FEE FUNDING

All Singaporean citizens and Permanent Residents are entitled to the WSQ Programme Fee Subsidy of up to 90%.* Currently, it is estimated that 80-85% of our students at the Academy are under the WSQ fee funding scheme.

The Academy is constantly working with industry partners and government agencies to develop a pipeline of scholarships and programme fee grants for you. To apply, visit the Scholarship & Tuition Grants page on our website for the latest information and updates.

*Visit our website at www.at-sunrice.com for more information.

COMMERCIAL PARTNERS

We have established more than 100 partnerships with the F&B industry:

BRAGARD



Classic Fine Foods



Thinking of you
Electrolux

les vergers
boiron



MOULINS
WAAST



Miele
IMMER BESSER



NESPRESSO.

salva



Loch Fyne
Oysters



FRIENDS OF AT-SUNRICE



Martin Yan

A Chinese born, Hong Kong-American chef, Martin Yan is a certified Master Chef who in 2007, founded The Martin Yan Culinary Arts Center, a unique international culinary academy for professional chefs in Shenzhen, China.

We are frequently visited by inspirational figures of the F&B industry who not only enjoy visiting the academy but have become friends and champions of At-Sunrice GlobalChef Academy:



Eric Teo

Eric Teo runs his own consulting company called ET Culinary Arts and is currently the President Mentor of Singapore Chefs Association.



Daniel Boulud

Daniel Boulud is a French Chef and Restaurateur who lives in New York and owns restaurants in three continents. Apart from having the highest rating of three stars from Michelin, Daniel is also a recipient of the French Legion of Honor.



Janice Wong

Janice Wong was awarded Asia's Best Pastry Chef in 2013 and is the owner of 2am:dessertbar. Wong owns a development kitchen, 2am:lab, which helps pave the way for aspiring chefs.

Share your passion for the F&B industry!

Refer a friend and receive up to \$500.

Log on to friends.at-sunrice.com for more details.

Terms and conditions apply.

Visit us to see what At-Sunrice has to offer.

Consultation timings: Monday, Wednesday & Friday (10am – 12pm)

Address: At-Sunrice GlobalChef Academy,
28 Tai Seng Street, Level 5, Singapore 534106

How to reach us: By MRT
Nearest MRT station (Tai Seng - Circle Line)

By Bus
SBS bus no. 22, 24, 28, 43, 58, 62, 70, 70M, 76, 80, 93 and 158

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 instagram.com/atsunrice

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At-Sunrice GlobalChef Academy
CPE registration number: 198200913C
Period of registration: 20/05/2014 – 19/05/2018

DURATION

Up to 18 months

PROGRAMME DATES*

19 Jan 2015

30 Mar 2015

4 May 2015

8 Jun 2015

13 Jul 2015

17 Aug 2015

21 Sep 2015

26 Oct 2015

30 Nov 2015

*Dates are subject to change

APPLICATION FEE

S\$100 (non-refundable)

ADMINISTRATION FEE

S\$500

INTERNATIONAL STUDENTS

NET PROGRAMME FEE

S\$26,500

SINGAPOREANS AND

SINGAPORE PRs

NET PROGRAMME FEE^

S\$7,950

APPRENTICESHIP ALLOWANCE

Students will receive a monthly apprenticeship allowance of S\$800. Singaporeans and Singapore PRs will receive an additional co-funding of S\$600 monthly from WDA.

The Net Fees Payable do not include Student Starter Kit, Medical Insurance and Fee Protection Scheme (where applicable).

Explore the culinary world and realise your dreams with the At-Sunrice WSQ-Diploma in Culinary Arts (WSQ-DCA). With a unique Study & Work pedagogy, this diploma allows you to go on an experiential journey during which you will learn a wide range of cooking techniques – from the fundamentals to the advanced of Eastern & Western cuisines – as well as take part in apprenticeship programmes. During these enriching programmes, you will work in top restaurants and hotels and gain invaluable knowledge even before embarking on your future careers.

The programme content of this diploma follows the Culinary Arts progression track under the Enhanced Food and Beverage Workforce Skills Qualification (WSQ) Framework by the Singapore Workforce Development Agency (WDA).

STUDY & WORK PEDAGOGY

Term 1

Full-day classroom and hands-on learning on campus.

Terms 2 – 5

1-week study on campus and 2-week work apprenticeship rotation with a monthly allowance. Students will be trained in Eastern & Western culinary arts over a period of 12 months.



PROGRAMME SYLLABUS:

TERM 1 Maintain Safe and Secure Working Environment • Follow Food & Beverage Safety and Hygiene Policies and Procedures • Prepare Mise En Place 1 • Prepare Meat, Poultry, Fish and Seafood • Prepare Vegetables, Fruits, Nuts and Mushrooms • Demonstrate Basic Moist Heat Cooking Methods • Demonstrate Basic Dry Heat Cooking Methods • Receive and Store Products • Prepare Basic Western Stocks and Soups • Prepare Western Foundation Sauces • Provide Essentials of Dining Room Service • Provide Advanced Dining Room Service • Prepare Pre-mix, Frozen and Bake-off Products • Prepare Basic Breads • Prepare Muffins and Scones • Prepare Cookies • Prepare Sweet & Savoury Fillings, Sauces and Creams • Prepare Hot and Cold Desserts

TERM 2 Prepare Mise En Place 2 • Prepare Pasta • Prepare Cold Plates and Garnishes • Prepare Sandwiches • Demonstrate Advanced Moist Heat Cooking Techniques • Prepare Basic Malay Desserts • Prepare Advanced Chinese Desserts

TERM 3 Supervise Food Production • Maintain Inventories • Prepare Advanced Chinese Rice Dishes • Prepare Advanced Chinese Noodle Dishes • Prepare Advanced Dim Sum Dishes • Prepare Advanced Chinese Stir Fried Dishes • Prepare Advanced Chinese Soup/ Broth Dishes • Prepare Alcoholic Drinks for Service • Study Wine and Spirits

TERM 4 Supervise Staff • Develop and Implement Budget • Administer Purchasing and Receiving Procedures • Carve Fruits and Vegetable for Food Presentation • Produce La Mien and Prepare the Dishes • Apply Sensory Analysis to Food & Beverage Preparation and Presentation • Use Herbs & Spices in Various Cuisine Preparation and Presentation • Prepare Herb & Spice Blends of Various Cuisines

TERM 5 Hire Staff • Appraise/ Evaluate Staff • Develop Menu • Understand Nutritional Knowledge and Dietary Requirements • Master Recipes from Various Cuisines • SpiceOdyssey™ Project

APPRENTICESHIP PROGRAMME:

A great opportunity to take your education beyond the classroom - All students will be part of an apprenticeship programme from Term 2 onwards, during which they will undergo a 1-week study and 2-week work rotation, as well as receive a monthly allowance. At-Sunrice GlobalChef Academy will select a best-fit F&B partner for your offsite apprenticeship programme.

ADMISSION CRITERIA

ALL APPLICANTS

- Passion for Culinary Arts; Pastry and Bakery; Food & Beverage Management/Operations or Beverage Operations
- Possess leadership qualities; be artistic and disciplined
- Be of good moral character
- All applicants are required to undergo an interview process and online profile testing

DIPLOMA PROGRAMMES

WSQ-DCA / WSQ-DIPB / WSQ-DFBM:

- Singaporean Students:
 - N Level (at least 3 credits with English component) or WPLN Level 5
- International Students:
 - High School diploma or its equivalent
- At-Sunrice graduates of WSQ-CCA/CPB/CFBO/CBO, minimum average grade must be B and above
- Be able to speak, read and write English or possess a score of IELTS 5.5/TOEFL 46-59 or WPLN Level 5
- Eligibility: At least 18 years old*
- Singaporean males must have completed NS or completely exempted from NS

FEES TO BE PAID

1. Application Fee (non-refundable)
2. Administration Fee
3. Programme Fee
4. Fee Protection Scheme (FPS)
5. Medical Insurance
6. Student Starter Kit

PAYMENT SCHEDULE

1. Application fee is due upon submission of application form.
2. Payment for items (2) to (6) are to be made as stipulated in the PEI's student contract.
3. Programme fee instalment schedule for diploma programmes: 2 instalments.
4. 50% of the programme fees may be collected any time by the Academy after the contract has been signed. The balance of 50% of the programme fees is payable 9 months after programme commencement.

Programme contents and all prices are subject to change. Prices quoted for programme and other costs are exclusive of GST.

*Applicants who are 17.5 years old upon programme commencement date may still be considered.

All Singaporeans and Singapore PRs enjoy up to 70% WSQ Programme Fee Funding. For more information, visit www.wda.gov.sg

For more information, contact us at academy@at-sunrice.com or (65) 6416 6688

At-Sunrice GlobalChef Academy

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DURATION

Up to 18 months

PROGRAMME DATES*

19 Jan 2015

9 Feb 2015

30 Mar 2015

4 May 2015

8 Jun 2015

13 Jul 2015

17 Aug 2015

21 Sep 2015

26 Oct 2015

30 Nov 2015

*Dates are subject to change

APPLICATION FEE

S\$100 (non-refundable)

ADMINISTRATION FEE

S\$500

INTERNATIONAL STUDENTS

NET PROGRAMME FEE

S\$28,200

SINGAPOREANS AND

SINGAPORE PRs

NET PROGRAMME FEE^

S\$8,460

APPRENTICESHIP

ALLOWANCE

Students will receive a monthly apprenticeship allowance of S\$800. Singaporeans and Singapore PRs will receive an additional co-funding of S\$600 monthly from WDA.

The Net Fees Payable do not include Student Starter Kit, Medical Insurance and Fee Protection Scheme (where applicable).

Master the art of baking and create pastries of every kind with the At-Sunrice WSQ-Diploma in Pastry and Bakery (WSQ-DIPB). With a unique Study & Work pedagogy, you will have the opportunity to learn a wide range of baking techniques – from the fundamentals to the advanced of Eastern & Western cuisines – as well as take part in apprenticeship programmes. These programmes will allow you to hone your craft in top pastry and bakery outlets and learn beyond the classroom environment.

The programme content of this diploma follows the Pastry and Bakery progression track under Enhanced Food and Beverage Workforce Skills Qualification (WSQ) Framework by the Singapore Workforce Development Agency (WDA).

STUDY & WORK PEDAGOGY

Term 1

Full-day classroom and hands-on learning on campus.

Terms 2 – 5

1-week study on campus and 2-week work apprenticeship rotation with a monthly allowance. Students will be trained in Eastern & Western pastry and bakery over a period of 12 months.





WSQ-DIPLOMA IN

PASTRY AND BAKERY (WSQ-DIPB)

PROGRAMME SYLLABUS:

TERM 1 Maintain Safe and Secure Working Environment • Follow Food & Beverage Safety and Hygiene Policies and Procedures • Maintain Quality Control Procedures • Maintain Food & Beverage Production Environment • Prepare Mise En Place 1 • Demonstrate Baking Techniques, Mixing Methods and Piping Skills • Prepare Pre-mix, Frozen and Bake-off Products • Prepare Basic Indian Breads • Conduct Baking Ingredients Experiments • Prepare Basic Breads • Prepare Basic Cakes • Prepare Short-crust Pastry • Prepare Icing, Chocolate and Glazes • Prepare Sweet and Savoury Fillings, Sauces and Creams • Prepare Basic Chinese Desserts • Prepare Basic Malay Desserts

TERM 2 Prepare Advanced Malay Desserts • Prepare Advanced Chinese Desserts • Prepare Puff Pastries • Prepare Yeast-raised Pastries • Prepare Choux Pastries • Prepare Advanced Cakes

TERM 3 Supervise Food Production • Maintain Inventories • Prepare Café Style Breads • Bake Artisan Bread • Bake for Health • Understand Nutritional Knowledge and Dietary Requirements • Apply Sensory Analysis to Food & Beverage Preparation and Presentation

TERM 4 Develop Ice Cream Recipes • Develop and Implement Budget • Develop Menu • Carve Fruits and Vegetable for Food Presentation • Design Contemporary Plated Desserts • Prepare Marzipan Decorations

TERM 5 Fabricate Chocolate Decorations • Prepare Advanced Petits Fours and Macaroons • Prepare Advanced Confectionery • Prepare Advanced Entremets and Tarts • Master Sugar Work Techniques • SpiceOdyssey™ Project

Chocolate modules may be taught by our education partner Valrhona.

APPRENTICESHIP PROGRAMME:

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ADMISSION CRITERIA

ALL APPLICANTS

- Passion for Culinary Arts; Pastry and Bakery; Food & Beverage Management/Operations or Beverage Operations
- Possess leadership qualities; be artistic and disciplined
- Be of good moral character
- All applicants are required to undergo an interview process and online profile testing

DIPLOMA PROGRAMMES

WSQ-DCA / WSQ-DIPB / WSQ-DFBM:

- Singaporean Students:
 - N Level (at least 3 credits with English component) or WPLN Level 5
- International Students:
 - High School diploma or its equivalent
- At-Sunrice graduates of WSQ-CCA/CPB/CFBO/CBO, minimum average grade must be B and above
- Be able to speak, read and write English or possess a score of IELTS 5.5/TOEFL 46-59 or WPLN Level 5
- Eligibility: At least 18 years old*
- Singaporean males must have completed NS or completely exempted from NS

FEES TO BE PAID

1. Application Fee (non-refundable)
2. Administration Fee
3. Programme Fee
4. Fee Protection Scheme (FPS)
5. Medical Insurance
6. Student Starter Kit

PAYMENT SCHEDULE

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All Singaporeans and Singapore PRs enjoy up to 70% WSQ Programme Fee Funding. For more information, visit www.wda.gov.sg

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31 Mar 2014

22 Sep 2014

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S\$100 (non-refundable)

ADMINISTRATION FEE

S\$500

INTERNATIONAL STUDENTS

NET PROGRAMME FEE

S\$19,000

SINGAPOREANS AND

SINGAPORE PRs

NET PROGRAMME FEE^

S\$5,700

APPRENTICESHIP ALLOWANCE

Students will receive a monthly apprenticeship allowance of S\$800. Singaporeans and Singapore PRs will receive an additional co-funding of S\$600 monthly from WDA.

It's time to fulfil your dreams of managing your own restaurant and excelling in F&B service. The At-Sunrice WSQ-Diploma in Food and Beverage Management (WSQ-DFBM) will serve as your perfect head start to your career. With a unique Study & Work pedagogy, you will have the opportunity to learn a wide range of F&B management techniques, from the fundamentals to the advanced of Eastern & Western service styles. You will also take part in an enriching apprenticeship programme working in top restaurants and hotels that will groom you for the vibrant F&B industry.

The programme content of this diploma follows the Food & Beverage Service progression track under Enhanced Food and Beverage Workforce Skills Qualification (WSQ) Framework by the Singapore Workforce Development Agency (WDA).

STUDY & WORK PEDAGOGY

Term 1

Full-day classroom and hands-on learning on campus.

Terms 2 – 5

1-week study on campus and 2-week work apprenticeship rotation with a monthly allowance. Students will be trained in Eastern & Western F&B management over a period of 12 months.



The Net Fees Payable do not include Student Starter Kit, Medical Insurance and Fee Protection Scheme (where applicable).



PROGRAMME SYLLABUS:

TERM 1 Interact With and Serve F&B Guests • Prepare Non-alcoholic Beverages • Maintain Food & Beverage Service Environment • Prepare and Serve Coffee and Tea • Follow Food & Beverage Safety and Hygiene Policies and Procedures • Prepare for Service (Mise En Place) • Provide Counter/ Take-Away Service • Receive and Store Products • Maintain Safe and Secure Working Environment • Prepare Meat, Poultry, Fish and Seafood • Demonstrate Basic Moist Heat Cooking Methods • Demonstrate Basic Dry Heat Cooking Methods • Prepare Basic Western Stocks and Soups • Prepare Western Foundation Sauces • Demonstrate Advanced Dry Heat Cooking Techniques

TERM 2 Coordinate Food & Beverage Service • Provide Essentials of Dining Room Service • Provide Specialty Coffee Service • Provide Specialty Tea Service • Provide Hot Beverage Service

TERM 3 Supervise Staff • Maintain Inventories • Supervise Bar Service • Prepare Alcoholic Drinks for Service • Study Spirits • Study Wine and Spirits

TERM 4 Provide Advanced Dining Room Service • Manage Food & Beverage Operations • Develop and Implement Budget • Administer Purchasing and Receiving Procedures • Manage Training • Manage Cost and Quality Controls

TERM 5 Hire Staff • Appraise/ Evaluate Staff • Handle Terminations, Dismissals and Resignations • Manage Catering • Manage Service Improvements • Develop and Customise Service Offerings • Provide Advanced Buffet and Special Functions Operations • Design Restaurant Concepts • SpiceOdyssey™ Project

APPRENTICESHIP PROGRAMME:

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