

**The following programmes are registered with the Committee for Private Education (CPE):**

S/N.	Programme Title	Subjects/Modules	Entry Requirements		
			Age	Language Proficiency	Other Entry Requirements
1	BACHELOR OF SCIENCE (HONOURS) IN HOTEL MANAGEMENT	<ul style="list-style-type: none"> <li>Analysing and Interpreting Research</li> <li>Chinese Communication for Hospitality and Tourism Professionals</li> <li>Consumer Behaviour in Hospitality and Tourism</li> <li>Convention Sales and Service</li> <li>Entrepreneurship and Innovation in Hospitality</li> <li>Environmental Management in the Hospitality Industry</li> <li>Ethics and Social Responsibility</li> <li>Financial Management in Hospitality and Tourism</li> <li>Food and Beverage Management</li> <li>Hotel Planning, Design and Development</li> <li>Hotel Professional Development</li> <li>Lodging and Accommodation Management</li> <li>Managerial Concepts in Food and Beverage Operations</li> <li>Managing Human Resources in Hospitality and Tourism</li> <li>Resort and Spa Hotel Management</li> <li>Restaurant Multi Unit Management</li> <li>Revenue Management</li> <li>Strategic Management in Hospitality and Tourism</li> <li>Technology Strategy in Hospitality and Tourism</li> <li>The World and Responsible Consumers and Travellers</li> <li>Tourism: China and the World</li> </ul>	18	<ul style="list-style-type: none"> <li>Pass in GCE 'O' Level English with at least a grade of C6; OR</li> <li>At least Band 5.5 in IELTS; OR</li> <li>Minimum score of 79 points (internet based total / 213 points (computer-based total) in TOEFL; OR</li> <li>Pass in SHATEC English Entrance Test</li> </ul>	<ul style="list-style-type: none"> <li>SHATEC Higher Diploma in Hospitality Management OR equivalent</li> </ul>
2	CERTIFICATE IN BASIC BAKING	<ul style="list-style-type: none"> <li>Mise-en-place</li> <li>Prepare Cakes</li> <li>Prepare Choux Paste Products</li> <li>Prepare Fermented Baked Products</li> <li>Prepare Short Paste Products</li> <li>Prepare Sweet Paste Products</li> </ul>	14	<ul style="list-style-type: none"> <li>At least Secondary 3 English</li> </ul>	<ul style="list-style-type: none"> <li>Customised for Secondary 3 and 4 Students</li> </ul>
3	CERTIFICATE IN BASIC CULINARY SKILLS (WESTERN AND ASIAN)	<ul style="list-style-type: none"> <li>(Asian) Butchering</li> <li>(Asian) Mise-en-place</li> <li>(Asian) Prepare Asian Dishes</li> <li>(Asian) Prepare Simple Appetisers</li> <li>(Asian) Prepare Simple Desserts</li> <li>(Asian) Prepare Soups</li> <li>(Asian) Prepare Stocks and Sauces</li> <li>(Asian) Prepare Vegetables</li> <li>(Western) Butchering</li> <li>(Western) Mise-en-place</li> <li>(Western) Prepare Basic Pastry</li> <li>(Western) Prepare Basic Soups</li> <li>(Western) Prepare Simple Cold Appetisers and Dressings</li> </ul>	16	<ul style="list-style-type: none"> <li>English</li> </ul>	<ul style="list-style-type: none"> <li>Customised for SCORE</li> </ul>

		<ul style="list-style-type: none"> <li>• (Western) Prepare Simple Dishes</li> <li>• (Western) Prepare Stocks and Sauces</li> <li>• (Western) Prepare Vegetables</li> <li>• Prepare Buffet</li> </ul>			
4	CERTIFICATE IN BASIC FOOD PRODUCTION (WESTERN)	<ul style="list-style-type: none"> <li>• Butchering</li> <li>• Mise-en-place</li> <li>• Prepare Sauces and Stocks</li> <li>• Prepare Simple Cold Appetisers</li> <li>• Prepare Simple Dishes</li> <li>• Prepare Soups</li> <li>• Prepare Vegetables</li> </ul>	14	<ul style="list-style-type: none"> <li>• Secondary 3 English</li> </ul>	<ul style="list-style-type: none"> <li>• Customised for MOE Sec 3 and 4</li> </ul>
5	CERTIFICATE IN HOSPITALITY ENGLISH	<ul style="list-style-type: none"> <li>• Hospitality English</li> </ul>	16	<ul style="list-style-type: none"> <li>• Minimum score of 30 in SHATEC English Test</li> </ul>	<ul style="list-style-type: none"> <li>• Minimum 10 years of formal education</li> </ul>
6	CERTIFICATE IN HOTEL AND RESTAURANT OPERATIONS	<ul style="list-style-type: none"> <li>• Application of Host Communications</li> <li>• Essential Business Communications</li> <li>• Food and Beverage Operations (Theory)</li> <li>• Foundations in Beverage Knowledge</li> <li>• Front Office Operations</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Housekeeping Operations</li> <li>• Introduction to Food Knowledge</li> <li>• Introduction to Tourism and Hospitality Industry</li> <li>• Property Management System</li> <li>• Restaurant Service Skills (Practical)</li> </ul>	16	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in two subjects including English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>
7	DIPLOMA IN CULINARY MANAGEMENT	<ul style="list-style-type: none"> <li>• Advanced Culinary Skills</li> <li>• Advanced Food Knowledge</li> <li>• Asian Cuisine</li> <li>• Communications in Business</li> <li>• Culinary Arts</li> <li>• Essentials in Food Knowledge</li> <li>• Food Science and Hygiene</li> <li>• Fundamentals in Beverage Knowledge</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual Stoves)</li> <li>• Hospitality Sales and Marketing</li> <li>• Industrial Attachment (6 Months)</li> <li>• Kitchen Design</li> <li>• Kitchen Organisation</li> <li>• Meat Fabrication</li> <li>• Menu Planning and Pricing</li> <li>• Microeconomics</li> <li>• Nutrition and Diet</li> </ul>	16	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE O Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• Practicum and Event Catering</li> <li>• Principles of Accounting</li> <li>• Principles of Baking (Demonstration)</li> <li>• Principles of Baking (Individual Stoves)</li> <li>• Principles of Management</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Quality Service in Hospitality</li> </ul>			
8	DIPLOMA IN CULINARY SKILLS	<ul style="list-style-type: none"> <li>• Application of Host Communications</li> <li>• Asian Cuisine</li> <li>• Communication Skills</li> <li>• Essentials in Food Knowledge</li> <li>• Food and Beverage Cost Control</li> <li>• Food Science and Nutrition</li> <li>• Food Wine and Beverage Studies</li> <li>• Fundamentals of Beverage Knowledge</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Fundamentals of Western Cooking (Demonstration)</li> <li>• Fundamentals of Western Cooking (Individual Stove)</li> <li>• Industrial Attachment (6 Months)</li> <li>• Introduction to Management and Organisation</li> <li>• Kitchen Organisation</li> <li>• Menu Planning and Pricing</li> <li>• Pastry and Baking (Demonstration)</li> <li>• Pastry and Baking (Individual Stoves)</li> <li>• Practicum and Event Catering</li> <li>• Principles of Supervision</li> <li>• Principles of Western Cooking (Demonstration)</li> <li>• Principles of Western Cooking (Individual Stoves)</li> <li>• Professional Development for Hospitality</li> </ul>	16	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>
9	DIPLOMA IN HOTEL MANAGEMENT	<ul style="list-style-type: none"> <li>• Advanced Beverage Knowledge</li> <li>• Advanced English: Writing Skills and College Writing</li> <li>• Application of Host Communications</li> <li>• Application of Restaurant Service Skills</li> <li>• Appreciation of Culinary Skills</li> <li>• Bar Mixology</li> <li>• Business Statistics</li> <li>• Casino Operations</li> <li>• Communication in Business</li> <li>• Essentials in Beverage Knowledge</li> <li>• Food and Beverage Cost Control</li> <li>• Food Production Management</li> <li>• Food Science and Nutrition</li> <li>• Food Service Management</li> <li>• Front Office Management</li> <li>• Front Office Operations</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Hospitality Sales and Marketing</li> </ul>	16	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE O Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• Hotel Security</li> <li>• Housekeeping Operations and Management</li> <li>• Industrial Attachment (6 Months)</li> <li>• Integrated Capstones (HOTS)/Strategic Management</li> <li>• Introduction to Management Information System</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE)</li> <li>• Microeconomics</li> <li>• Principles of Accounting</li> <li>• Principles of Communication</li> <li>• Principles of Management</li> <li>• Professional Development for Hospitality</li> <li>• Property Management Systems</li> <li>• Quality Service in Hospitality</li> <li>• Restaurant Service Skills</li> <li>• Social Media Engagement in Hospitality</li> <li>• The Essentials in Food Knowledge</li> <li>• Tourism Management</li> </ul>			
10	DIPLOMA IN PASTRY AND BAKING	<ul style="list-style-type: none"> <li>• Application of Host Communications</li> <li>• Asian Sweets and Pastries (Demonstration)</li> <li>• Asian Sweets and Pastries (Individual Stoves)</li> <li>• Communication Skills</li> <li>• Desserts 1</li> <li>• Elaborate Sweets and Pastries</li> <li>• Essentials of Food Knowledge</li> <li>• Food and Beverage Cost Control</li> <li>• Food Science and Nutrition</li> <li>• Food Wine and Beverage Studies</li> <li>• Fundamentals of Baking (Individual Stoves)</li> <li>• Fundamentals of Baking (Theory/Demonstration)</li> <li>• Fundamentals of Beverage Knowledge</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Industrial Attachment (6 Months)</li> <li>• Kitchen Organisation</li> <li>• Menu Planning and Pricing</li> <li>• Practicum and Event Catering</li> <li>• Principles of Baking (Individual Stoves)</li> <li>• Principles of Baking (Theory/Demonstration)</li> <li>• Principles of Supervision</li> <li>• Principles of Western Food Preparation (Demonstration)</li> <li>• Principles of Western Food Preparation (Individual Stoves)</li> <li>• Professional Development for Hospitality</li> </ul>	16	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>
11	DIPLOMA IN TOURISM MANAGEMENT	<ul style="list-style-type: none"> <li>• Advanced English: Writing Skills and College Writing</li> <li>• Application of Host Communications</li> <li>• Business Statistics</li> <li>• Communication in Business</li> <li>• Destination Planning and Development</li> <li>• Essential Restaurant Service</li> <li>• Food Science and Hygiene</li> </ul>	16	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE O Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• Food Service Management</li> <li>• Foundations in Beverage Knowledge</li> <li>• Foundations in Food Knowledge</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Hospitality Law</li> <li>• Hospitality Sales and Marketing</li> <li>• Industrial Attachment (6 Months)</li> <li>• Introduction to Management Information Systems</li> <li>• Leisure Management</li> <li>• Lodging Operations</li> <li>• Managing Costs in Food and Beverage Operations</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE)</li> <li>• Microeconomics</li> <li>• Principles of Accounting</li> <li>• Principles of Communication</li> <li>• Principles of Management</li> <li>• Project (Organising an Outbound Tour)</li> <li>• Quality Service in Hospitality</li> <li>• Strategic Management</li> <li>• The Evolving Tourism Landscape</li> <li>• Tourism Attractions</li> <li>• Tourism Geography</li> <li>• Tourism Management (Integrated Resorts)</li> <li>• Travel and Tour Operations</li> </ul>		<p>(internet-based total) or 213 points (computer-based total) in TOEFL; OR</p> <ul style="list-style-type: none"> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	
12	HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT (6 months)	<ul style="list-style-type: none"> <li>• Financial Management</li> <li>• Hospitality and Tourism Public Relations</li> <li>• Human Resource Management and Development</li> <li>• International Relations and Business</li> <li>• Macroeconomics</li> <li>• Managerial Accounting</li> <li>• Organisational Behaviour</li> <li>• Quantitative Methods</li> <li>• Research Methods</li> <li>• Resort Operations and Management</li> <li>• Special Interest Tourism</li> <li>• Tourism Psychology</li> </ul>	18	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>• SHATEC Diploma in Hotel Management; OR</li> <li>• SHATEC Diploma in Tourism Management; OR</li> </ul> <p>Graduates of the following polytechnic diplomas:</p> <ul style="list-style-type: none"> <li>• Diploma in Hospitality &amp; Tourism Management (Temasek Polytechnic); OR</li> <li>• Diploma in Hotel &amp; Leisure Facilities Management (Singapore Polytechnic); OR</li> <li>• Diploma in Hospitality &amp; Tourism Management with Hotel Management Specialisation (Nanyang Polytechnic); OR</li> <li>• Diploma in Restaurant and Culinary Operations (Republic Polytechnic); OR</li> <li>• Diploma in Hotel and Hospitality Management (Republic Polytechnic)</li> </ul>
13	HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT (30 months)	<ul style="list-style-type: none"> <li>• Advanced Beverage Knowledge</li> <li>• Advanced English: Writing Skills and College Writing</li> <li>• Application of Host Communication</li> <li>• Application of Restaurant Service Skills</li> <li>• Appreciation of Culinary Skills</li> <li>• Bar Mixology</li> </ul>	16	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Pass in 2 GCE A Level subjects; OR</li> <li>• Good GCE O Level passes in any five subjects</li> </ul> <p><u>International Students</u></p>

		<ul style="list-style-type: none"> <li>• Business Statistics</li> <li>• Casino Operations</li> <li>• Communication in Business</li> <li>• Essentials in Beverage Knowledge</li> <li>• Essentials in Food Knowledge</li> <li>• Financial Management</li> <li>• Food and Beverage Cost Control</li> <li>• Food Production Management</li> <li>• Food Science and Nutrition</li> <li>• Food Service Management</li> <li>• Front Office Management</li> <li>• Front Office Operations</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Hospitality and Tourism Public Relations</li> <li>• Hospitality Sales and Marketing</li> <li>• Hotel Security</li> <li>• Housekeeping Operations and Management</li> <li>• Human Resource Management and Development</li> <li>• Integrated Capstones (HOTS)/Strategic Management</li> <li>• International Relations and Business</li> <li>• Introduction to Management Information Systems</li> <li>• Macroeconomics</li> <li>• Managerial Accounting</li> <li>• Meetings; Incentives; Conventions and Exhibitions (MICE)</li> <li>• Microeconomics</li> <li>• Organisational Behavior</li> <li>• Principles of Accounting</li> <li>• Principles of Communication</li> <li>• Principles of Management</li> <li>• Property Management System</li> <li>• Quality Service in Hospitality</li> <li>• Quantitative Methods</li> <li>• Research Methods</li> <li>• Resort Operations and Management</li> <li>• Restaurant Service Skills</li> <li>• Social Media Engagement in Hospitality</li> <li>• Special Interest Tourism</li> <li>• Tourism Management</li> <li>• Tourism Psychology</li> </ul>		<ul style="list-style-type: none"> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>• 12 years of formal education or equivalent</li> </ul>
14	INDUSTRY HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	<ul style="list-style-type: none"> <li>• Business Communication</li> <li>• Business Statistics</li> <li>• Catering Science</li> <li>• College Writing</li> <li>• Conventions, Exhibitions and Events</li> <li>• Financial Management</li> <li>• Food and Beverage Cost Control</li> <li>• Food and Beverages (Product Knowledge)</li> <li>• Food Production Management</li> <li>• Food Service Management</li> </ul>	21	N.A.	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• GCE 'O' Level</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 11 Years of General Education</li> </ul> <p><u>Work Experience Requirement</u></p> <ul style="list-style-type: none"> <li>• 3 years working in a hotel and is currently an executive or supervisor</li> </ul>

		<ul style="list-style-type: none"> <li>• Front Office Operations and Management</li> <li>• Hotel Law and Security</li> <li>• Housekeeping Operations and Management</li> <li>• Human Resource Management and Development</li> <li>• International Relations and Business</li> <li>• Macro Economics</li> <li>• Management</li> <li>• Management Information Systems</li> <li>• Managerial Accounting</li> <li>• Micro-economics</li> <li>• Principles of Communication</li> <li>• Psychology</li> <li>• Research Methods</li> <li>• Sales and Marketing</li> <li>• Tourism - Concepts and Practices</li> </ul>			
15	PROFESSIONAL DIPLOMA IN HOTEL MANAGEMENT	<ul style="list-style-type: none"> <li>• Financial Management</li> <li>• Food and Beverage Management</li> <li>• Food and Beverage Promotions</li> <li>• Front Office Management</li> <li>• Hotel Management - Principles and Applications</li> <li>• Housekeeping Operations and Management</li> <li>• Human Resource Development</li> <li>• Human Resource Management</li> <li>• Kitchen Operations</li> <li>• Principles of Communication</li> <li>• Sales and Marketing</li> <li>• Tourism Psychology</li> </ul>	21	N.A.	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• GCE 'O' Level</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 11 Years of General Education</li> </ul> <p><u>Work Experience Requirement</u></p> <ul style="list-style-type: none"> <li>• 3 years working in a hotel and is currently an executive or supervisor</li> </ul>
16	WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	<ul style="list-style-type: none"> <li>• Communications in Business</li> <li>• WSQ Coordinate Food and Beverage Service</li> <li>• Essentials in Beverage Knowledge</li> <li>• Essentials in Food Knowledge</li> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Food Service Management</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• WSQ Implement Loss Prevention</li> <li>• Industry Attachment (6 Months)</li> <li>• WSQ Interact with and Serve Food and Beverage Guests</li> <li>• WSQ Maintain Food and Beverage Service Environment</li> <li>• WSQ Maintain Inventories</li> <li>• WSQ Monitor Income and Expenses</li> <li>• WSQ Perform Hosting Duties</li> <li>• Practicum</li> <li>• WSQ Prepare and Serve Coffee</li> <li>• WSQ Prepare for Service</li> <li>• WSQ Prepare Non-Alcoholic Beverages</li> </ul>	16	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in two subjects including English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• WSQ Provide Catering Service</li> <li>• WSQ Provide Essentials of Dining Room Service</li> <li>• WSQ Provide Quality Control for Service</li> <li>• WSQ Provide Tableside Service</li> <li>• WSQ Supervise Bar Service</li> <li>• WSQ Supervise Room Service</li> <li>• WSQ Supervise Staff</li> </ul>			
17	WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	<ul style="list-style-type: none"> <li>• WSQ Carry Out Thorough Cleaning</li> <li>• Communications in Business</li> <li>• WSQ Conduct Orientation and Training</li> <li>• WSQ Coordinate Housekeeping Operations</li> <li>• WSQ Develop Product Knowledge</li> <li>• WSQ Develop Sales Proposals</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• WSQ Handle Guest or Resident Arrival</li> <li>• WSQ Handle Guest or Resident Departure</li> <li>• WSQ Implement Loss Prevention</li> <li>• WSQ Implement Marketing Strategies</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Interact with Guests</li> <li>• WSQ Maintain Guest or Resident Account</li> <li>• WSQ Maintain Inventories</li> <li>• WSQ Monitor Bell Services</li> <li>• WSQ Monitor Business Centre Services</li> <li>• WSQ Monitor Concierge Services</li> <li>• WSQ Monitor Front Office or Guest Services Operations</li> <li>• WSQ Monitor Handling of Guest or Resident Account</li> <li>• WSQ Monitor Income and Expenses</li> <li>• WSQ Monitor Reservation Services</li> <li>• WSQ Monitor Switchboard Operations</li> <li>• WSQ Monitor Valet Parking Services</li> <li>• WSQ Promote Tourism</li> <li>• WSQ Provide Bell Services</li> <li>• WSQ Provide Concierge Services</li> <li>• WSQ Provide Laundry Room Services</li> <li>• WSQ Provide Reservation Services</li> <li>• WSQ Provide Safety and Security for Guests</li> <li>• WSQ Provide Valet Parking Services</li> <li>• WSQ Sell Products and Services</li> <li>• WSQ Service Guest Rooms</li> <li>• WSQ Service Other Public Areas and Back of House</li> <li>• WSQ Supervise Housekeeping Operation</li> <li>• WSQ Supervise Linen or Uniform Room Operations</li> <li>• WSQ Supervise Public Area Cleaning and Servicing</li> <li>• WSQ Supervise Room Service</li> <li>• WSQ Supervise Staff</li> <li>• WSQ Work Safely</li> <li>• WSQ Write Proposal</li> </ul>	16	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in two subjects including English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>



18	WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	<ul style="list-style-type: none"> <li>• WSQ Apply Tourism Knowledge</li> <li>• Communications in Business</li> <li>• WSQ Conduct Orientation and Training</li> <li>• WSQ Coordinate Entertainment and Food and Beverage Services</li> <li>• WSQ Coordinate Site Services</li> <li>• WSQ Coordinate Support Services</li> <li>• WSQ Define MICE and Events Industry</li> <li>• WSQ Develop Sales Proposal</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• WSQ Handle Air Ticketing Reservations</li> <li>• WSQ Implement Loss Prevention</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Interact with Guests</li> <li>• WSQ Monitor Income and Expenses</li> <li>• WSQ Plan and Implement Catering Services</li> <li>• WSQ Promote Tourism</li> <li>• WSQ Provide Inbound Travel Packages, Products and Services</li> <li>• WSQ Provide Outbound Travel Packages, Products and Services</li> <li>• WSQ Provide Safety and Security for Guests</li> <li>• WSQ Supervise Staff</li> <li>• WSQ Work Safely</li> </ul>	16	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in two subjects including English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>
19	WSQ DIPLOMA IN BEVERAGE MANAGEMENT	<ul style="list-style-type: none"> <li>• WSQ Analyse Alcoholic Beverage Business</li> <li>• Communications in Business</li> <li>• WSQ Comply with Legal Requirements</li> <li>• WSQ Coordinate Food and Beverage Service</li> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Food Service Management</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• WSQ Implement Loss Prevention</li> <li>• WSQ Implement Marketing Strategies</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Interact with and Serve Food and Beverage Guests</li> <li>• WSQ Maintain Food and Beverage Service Environment</li> <li>• WSQ Maintain Inventories</li> <li>• WSQ Manage Food and Beverage Operations</li> <li>• WSQ Prepare Alcoholic Drinks for Service</li> <li>• WSQ Prepare and Serve Alcoholic Beverages</li> <li>• WSQ Prepare and Serve Coffee and Tea</li> <li>• WSQ Prepare for Beverage Service (Mise En Place)</li> <li>• WSQ Prepare Non Alcoholic Beverages</li> <li>• WSQ Provide Essentials of Dining Room Service</li> <li>• WSQ Provide Hot Beverage Service</li> <li>• WSQ Provide Speciality Tea Service</li> <li>• WSQ Provide Specialty Coffee Service</li> <li>• WSQ Provide Wine Service</li> <li>• WSQ Study and Analyse Spirits</li> <li>• WSQ Study and Analyse Wine 1</li> <li>• WSQ Study and Analyse Wine 2</li> </ul>	17	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE O Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• WSQ Study and Analyse Wine 3</li> <li>• WSQ Study and Analyse Wine 4</li> <li>• WSQ Study and Serve Spirits</li> <li>• WSQ Study and Serve Wine</li> <li>• WSQ Study Spirits</li> <li>• WSQ Study Wine and Spirits</li> <li>• WSQ Supervise Staff</li> </ul>			
20	WSQ DIPLOMA IN CULINARY ARTS	<ul style="list-style-type: none"> <li>• WSQ Apply Sensory Analysis to Food and Beverage Preparation and Presentation</li> <li>• WSQ Carve Fruits and Vegetable for Food Presentation</li> <li>• Communications in Business</li> <li>• WSQ Demonstrate Basic Dry Heat Cooking Methods</li> <li>• WSQ Demonstrate Basic Moist Heat Cooking Methods</li> <li>• WSQ Demonstrate Cook and Chill Method</li> <li>• WSQ Demonstrate Regeneration Process</li> <li>• WSQ Demonstrate Sous Vide Cooking Method</li> <li>• WSQ Demonstrate Western Curing Methods</li> <li>• WSQ Develop and Implement Budget</li> <li>• WSQ Develop and Implement Business Strategies</li> <li>• WSQ Develop Marketing Strategies</li> <li>• WSQ Develop Menu</li> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• WSQ Implement Loss Prevention</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Maintain Food and Beverage Production Environment</li> <li>• WSQ Maintain Inventories</li> <li>• WSQ Maintain Quality Control Procedures</li> <li>• WSQ Maintain Safe and Secure Working Environment</li> <li>• WSQ Make Vegetable Preparations</li> <li>• WSQ Master Recipes from Various Cuisines</li> <li>• WSQ Prepare Advanced Western Egg and Dairy Products</li> <li>• WSQ Prepare Advanced Western Salads and Garnishes</li> <li>• WSQ Prepare Advanced Western Sauces</li> <li>• WSQ Prepare Advanced Western Soups</li> <li>• WSQ Prepare Basic Western Egg and Dairy Products</li> <li>• WSQ Prepare Basic Western Grains and Legumes</li> <li>• WSQ Prepare Basic Western Stocks and Soups</li> <li>• WSQ Prepare Cold Plates and Garnishes</li> <li>• WSQ Prepare Herb and Spice Blends of Various Cuisines</li> <li>• WSQ Prepare Mise En Place 1</li> <li>• WSQ Prepare Mise En Place 2</li> <li>• WSQ Prepare Western Cold Sauces</li> <li>• WSQ Prepare Western Foundation Sauces</li> <li>• WSQ Prepare Western Specialty Meat, Poultry, Fish and Seafood Products</li> <li>• WSQ Produce La Mien and Prepare The Dishes</li> <li>• WSQ Supervise Food Production</li> </ul>	17	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<p><u>Local Students</u></p> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE O Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <p><u>International Students</u></p> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• WSQ Supervise Staff</li> <li>• WSQ Use Herbs and Spices in Various Cuisine Preparation and Presentation</li> </ul>			
21	WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	<ul style="list-style-type: none"> <li>• WSQ Administer Purchasing and Receiving Procedures</li> <li>• Communications in Business</li> <li>• WSQ Comply with Legal Requirements</li> <li>• WSQ Coordinate Food and Beverage Service</li> <li>• WSQ Develop and Implement Budget</li> <li>• WSQ Develop Marketing Strategies</li> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Food Service Management</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• WSQ Implement Loss Prevention</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Interact with and Serve Food and Beverage Guests</li> <li>• WSQ Maintain Food and Beverage Service Environment</li> <li>• WSQ Maintain Inventories</li> <li>• WSQ Manage Catering</li> <li>• WSQ Manage Cost and Quality Controls</li> <li>• WSQ Manage Food and Beverage Operations</li> <li>• WSQ Manage Guest Service</li> <li>• WSQ Manage Loss Prevention</li> <li>• WSQ Manage Training</li> <li>• WSQ Optimise Sales</li> <li>• WSQ Perform Hosting Duties</li> <li>• WSQ Plan Special Events</li> <li>• WSQ Prepare and Serve Coffee and Tea</li> <li>• WSQ Prepare for Service (Mise En Place)</li> <li>• WSQ Prepare Non-Alcoholic Beverages</li> <li>• WSQ Provide Catering Service</li> <li>• WSQ Provide Essentials of Dining Room Service</li> <li>• WSQ Provide Tableside Service</li> <li>• WSQ Supervise Bar Service</li> <li>• WSQ Supervise Room Service</li> <li>• WSQ Supervise Staff</li> </ul>	17	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE O Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>
22	WSQ DIPLOMA IN PASTRY AND BAKERY	<ul style="list-style-type: none"> <li>• WSQ Bake Artisan Bread</li> <li>• Communications in Business</li> <li>• WSQ Conduct Baking Ingredients Experiments</li> <li>• WSQ Demonstrate Baking Techniques, Mixing Methods and Piping Skills</li> <li>• WSQ Design Contemporary Plated Desserts</li> <li>• WSQ Develop and Implement Budget</li> <li>• WSQ Develop and Implement Business Strategies</li> <li>• WSQ Develop Chocolate Artistry</li> <li>• WSQ Develop Ice Cream Recipes</li> <li>• WSQ Develop Marketing Strategies</li> <li>• WSQ Develop Menu</li> </ul>	17	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE O Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE O Levels in any three subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• WSQ Fabricate Chocolate Decorations</li> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• WSQ Implement Loss Prevention</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Maintain Food and Beverage Production Environment</li> <li>• WSQ Maintain Inventories</li> <li>• WSQ Maintain Quality Control Procedures</li> <li>• WSQ Maintain Safe and Secure Working Environment</li> <li>• WSQ Prepare Advanced Cakes</li> <li>• WSQ Prepare Advanced Confectionery</li> <li>• WSQ Prepare Advanced Entremets and Tarts</li> <li>• WSQ Prepare Advanced Petit Fours and Macaroons</li> <li>• WSQ Prepare Basic Breads</li> <li>• WSQ Prepare Basic Cakes</li> <li>• WSQ Prepare Cafe Style Breads</li> <li>• WSQ Prepare Choux Pastries</li> <li>• WSQ Prepare Cookies</li> <li>• WSQ Prepare Hot and Cold Desserts</li> <li>• WSQ Prepare Icing, Chocolates and Glazes</li> <li>• WSQ Prepare Marzipan Decorations</li> <li>• WSQ Prepare Mise En Place 1</li> <li>• WSQ Prepare Muffins and Scones</li> <li>• WSQ Prepare Premix, Frozen and Bake-Off Products</li> <li>• WSQ Prepare Puff Pastries</li> <li>• WSQ Prepare Short - Crust Pastry</li> <li>• WSQ Prepare Sweet and Savoury Fillings, Sauces and Creams</li> <li>• WSQ Prepare Yeast - Raised Pastries</li> <li>• WSQ Supervise Food Production</li> <li>• WSQ Supervise Staff</li> </ul>		English or equivalent	
23	WSQ DIPLOMA IN TOURISM	<ul style="list-style-type: none"> <li>• WSQ Apply Tourism Knowledge</li> <li>• WSQ Appraise or Evaluate Staff</li> <li>• Communications in Business</li> <li>• WSQ Comply with Legal Requirements</li> <li>• WSQ Conduct Orientation and Training</li> <li>• WSQ Conduct Situational Analysis</li> <li>• WSQ Coordinate Entertainment and Food and Beverage Services</li> <li>• WSQ Coordinate Site Services</li> <li>• WSQ Coordinate Support Services</li> <li>• WSQ Define MICE and Events Industry</li> <li>• WSQ Describe MICE and Events Industry and Its Impact on Economy</li> <li>• WSQ Develop and Implement Budgets</li> <li>• WSQ Develop and Implement Business Strategies</li> <li>• WSQ Develop Marketing Strategies</li> <li>• WSQ Develop Relationships with New Corporate Clients</li> <li>• WSQ Develop Sales Proposal</li> <li>• Fundamentals of Hospitality Hosting</li> </ul>	16	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.5 in IELTS; OR</li> <li>• Minimum score of 79 points (internet-based total) or 213 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in any five subjects; OR</li> <li>• Pass in NITEC or equivalent</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 11 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• WSQ Handle Air Ticketing Reservations</li> <li>• WSQ Handle Guest or Resident Arrival</li> <li>• WSQ Handle Guest or Resident Departure</li> <li>• WSQ Hire Staff</li> <li>• WSQ Implement Loss Prevention</li> <li>• WSQ Implement Marketing Strategies</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Interact with Guests</li> <li>• WSQ Maintain Guest or Resident Account</li> <li>• WSQ Maintain Inventories</li> <li>• WSQ Manage Exhibition Events</li> <li>• WSQ Manage Front Office or Guest Services Operations</li> <li>• WSQ Manage Housekeeping Operations</li> <li>• WSQ Manage Logistics</li> <li>• WSQ Manage Loss Prevention</li> <li>• WSQ Manage Meetings and Convention Events</li> <li>• WSQ Manage Pricing and Revenue</li> <li>• WSQ Manage Training</li> <li>• WSQ Manage Travel Operations</li> <li>• WSQ Monitor Business Centre Operations</li> <li>• WSQ Monitor Front Office or Guest Services Operations</li> <li>• WSQ Monitor Income and Expenses</li> <li>• WSQ Monitor Reservation Services</li> <li>• WSQ Optimise Sales</li> <li>• WSQ Plan and Develop Proposal for Incentive Travel Event</li> <li>• WSQ Plan and Implement Catering Services</li> <li>• Practicum</li> <li>• WSQ Promote Tourism</li> <li>• WSQ Provide Inbound Travel Packages, Products and Services</li> <li>• WSQ Provide Outbound Travel Packages, Products and Services</li> <li>• WSQ Provide Safety and Security for Guests</li> <li>• WSQ Service Guest Rooms</li> <li>• WSQ Supervise Housekeeping Operation</li> <li>• WSQ Supervise Staff</li> <li>• WSQ Work Safely</li> </ul>			
24	WSQ HIGHER CERTIFICATE IN CULINARY ARTS	<ul style="list-style-type: none"> <li>• Application of Host Communications</li> <li>• Communications Skills</li> <li>• WSQ Demonstrate Basic Dry Heat Cooking Methods</li> <li>• WSQ Demonstrate Basic Moist Heat Cooking Methods</li> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Maintain Food and Beverage Production Environment</li> <li>• WSQ Maintain Quality Control Procedures</li> <li>• WSQ Maintain Safe and Secure Working Environment</li> <li>• WSQ Make Vegetable Preparations</li> <li>• Practicum</li> <li>• WSQ Prepare Basic Western Egg and Dairy Products</li> </ul>	16	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in two subjects including English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>

		<ul style="list-style-type: none"> <li>• WSQ Prepare Basic Western Grains and Legumes</li> <li>• WSQ Prepare Basic Western Stocks and Soups</li> <li>• WSQ Prepare Cold Plates and Garnishes</li> <li>• WSQ Prepare Mise En Place 1</li> <li>• WSQ Prepare Mise En Place 2</li> <li>• WSQ Prepare Western Cold Sauces</li> <li>• WSQ Prepare Western Foundation Sauces</li> </ul>			
25	WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	<ul style="list-style-type: none"> <li>• Communications Skills</li> <li>• WSQ Conduct Baking Ingredients Experiments</li> <li>• WSQ Demonstrate Baking Techniques, Mixing Methods and Piping Skills</li> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• Fundamentals of Hospitality Hosting</li> <li>• Industrial Attachment (6 Months)</li> <li>• WSQ Maintain Food and Beverage Production Environment</li> <li>• WSQ Maintain Quality Control Procedures</li> <li>• WSQ Maintain Safe and Secure Working Environment</li> <li>• Practicum</li> <li>• WSQ Prepare Basic Breads</li> <li>• WSQ Prepare Basic Cakes</li> <li>• WSQ Prepare Cookies</li> <li>• WSQ Prepare Icing, Chocolates and Glazes</li> <li>• WSQ Prepare Mise En Place 1</li> <li>• WSQ Prepare Muffins and Scones</li> <li>• WSQ Prepare Pre Mix, Frozen and Bake Off Products</li> <li>• WSQ Prepare Short Crust Pastry</li> <li>• WSQ Prepare Sweet and Savoury Fillings, Sauces and Creams</li> </ul>	16	<u>Local Students</u> <ul style="list-style-type: none"> <li>• At least a C6 at GCE N Level English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• Band 5.0 in IELTS; OR</li> <li>• Minimum score of 61 points (internet-based total) or 173 points (computer-based total) in TOEFL; OR</li> <li>• Pass in SHATEC English Test; OR</li> <li>• Pass in Certificate in Hospitality English or equivalent</li> </ul>	<u>Local Students</u> <ul style="list-style-type: none"> <li>• Obtained at least a C6 at GCE N Levels in two subjects including English</li> </ul> <u>International Students</u> <ul style="list-style-type: none"> <li>• 10 years of formal education or equivalent</li> </ul>
26	WSQ CERTIFICATE IN CULINARY ARTS	<ul style="list-style-type: none"> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• WSQ Maintain Quality Control Procedures</li> <li>• WSQ Maintain Food and Beverage Production Environment</li> <li>• WSQ Prepare Mise En Place 1</li> <li>• WSQ Maintain Safe and Secure Working Environment</li> <li>• WSQ Demonstrate Basic Moist Heat Cooking Methods</li> <li>• Demonstrate Basic Dry Heat Cooking Methods</li> </ul>	16	<ul style="list-style-type: none"> <li>• ES WSQ WPLN Level 4 or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>• As per WSQ Framework</li> </ul>
27	WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	<ul style="list-style-type: none"> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• WSQ Maintain Food and Beverage Service Environment</li> <li>• WSQ Interact and Serve Food and Beverage Guests</li> <li>• WSQ Prepare for Service</li> <li>• WSQ Perform Hosting Duties</li> <li>• WSQ Prepare and Serve Coffee and Tea</li> <li>• WSQ Prepare Non-Alcoholic Beverage</li> </ul>	16	<ul style="list-style-type: none"> <li>• ES WSQ WPLN Level 4 or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>• As per WSQ Framework</li> </ul>
28	WSQ CERTIFICATE IN	<ul style="list-style-type: none"> <li>• WSQ Work Safely</li> </ul>	16	<ul style="list-style-type: none"> <li>• ES WSQ WPLN Level 4 or</li> </ul>	<ul style="list-style-type: none"> <li>• As per WSQ Framework</li> </ul>

	HOTEL AND ACCOMMODATION SERVICES	<ul style="list-style-type: none"> <li>• WSQ Provide Safety and Security for Guests</li> <li>• WSQ Interact with Guests</li> <li>• WSQ Handle Guest or Resident Departure</li> <li>• WSQ Maintain Guest or Resident Account</li> <li>• WSQ Service Guest Rooms</li> </ul>		equivalent	
29	WSQ CERTIFICATE IN PASTRY AND BAKERY	<ul style="list-style-type: none"> <li>• WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures</li> <li>• WSQ Maintain Quality Control Procedures</li> <li>• WSQ Maintain Food and Beverage Production Environment</li> <li>• WSQ Prepare Mise En Place 1</li> <li>• WSQ Maintain Safe and Secure Working Environment</li> <li>• WSQ Prepare Pre-Mix, Frozen and Bake-Off Products</li> <li>• WSQ Demonstrate Baking Techniques, Mixing Methods and Piping Skills</li> </ul>	16	<ul style="list-style-type: none"> <li>• ES WSQ WPLN Level 4 or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>• As per WSQ Framework</li> </ul>
30	WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	<ul style="list-style-type: none"> <li>• WSQ Work Safely</li> <li>• WSQ Provide Safety and Security for Guests</li> <li>• WSQ Handle Air Ticketing Reservations</li> <li>• WSQ Interact with Guests</li> <li>• WSQ Provide Inbound Travel Packages, Products and Services</li> <li>• WSQ Provide Outbound Travel Packages, Products and Services</li> <li>• WSQ Promote Tourism</li> </ul>	16	<ul style="list-style-type: none"> <li>• ES WSQ WPLN Level 4 or equivalent</li> </ul>	<ul style="list-style-type: none"> <li>• As per WSQ Framework</li> </ul>

**The following programme durations are registered with the Committee for Private Education (CPE):**

<b>S/N.</b>	<b>Programme Title</b>	<b>Full-Time (mths)</b>	<b>Part-Time (mths)</b>
1	BACHELOR OF SCIENCE (HONOURS) IN HOTEL MANAGEMENT	24	N.A
2	CERTIFICATE IN BASIC BAKING	N.A	12
3	CERTIFICATE IN BASIC CULINARY SKILLS (WESTERN AND ASIAN)	N.A	6
4	CERTIFICATE IN BASIC FOOD PRODUCTION (WESTERN)	N.A	12
5	CERTIFICATE IN HOSPITALITY ENGLISH	6	N.A
6	CERTIFICATE IN HOTEL AND RESTAURANT OPERATIONS	6	12
7	DIPLOMA IN CULINARY MANAGEMENT	18	24
8	DIPLOMA IN CULINARY SKILLS	12	26
9	DIPLOMA IN HOTEL MANAGEMENT	18	30
10	DIPLOMA IN PASTRY AND BAKING	12	26
11	DIPLOMA IN TOURISM MANAGEMENT	18	30
12	HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	6	12
13	HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT (Registered in 2014)	24	42
14	INDUSTRY HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	N.A	24
15	PROFESSIONAL DIPLOMA IN HOTEL MANAGEMENT	N.A	24
16	WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	6	12
17	WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	6	12
18	WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	6	12
19	WSQ DIPLOMA IN BEVERAGE MANAGEMENT	15	24
20	WSQ DIPLOMA IN CULINARY ARTS	17	24
21	WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	15	24
22	WSQ DIPLOMA IN PASTRY AND BAKERY	17	24
23	WSQ DIPLOMA IN TOURISM	12	30
24	WSQ HIGHER CERTIFICATE IN CULINARY ARTS	6	12
25	WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	6	12
26	WSQ CERTIFICATE IN CULINARY ARTS	3	6
27	WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	3	6
28	WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	3	6



29	WSQ CERTIFICATE IN PASTRY AND BAKERY	3	6
30	WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	3	6