

*"First in Singapore and in Asia"*



# PROFESSIONAL DIPLOMA IN CULINARY ARTS

The Professional Diploma in Culinary Arts is a prestigious culinary training programme designed to launch your career as a professional chef of the highest calibre, ready to meet the demands of today's employers.

Becoming a top chef takes ambition, dedication, passion and skill. Singapore is experiencing a culinary renaissance and employers are demanding qualified, skilled and creative chefs. Despite this demand there is currently a huge skills shortage within the industry for qualified chefs.

The Professional Diploma in Culinary Arts programme is designed for those who are passionate about food, have a strong sense of business savvy and want to combine the two for a rewarding career in the kitchen management field.

Gold Standard  
Culinary Arts  
Diploma



Developed with



**GORDON  
RAMSAY**

## Programme Structure

We take a modern approach to chef development working to build the full range of skills and qualities required by today's chefs.

Our Total Chef training is a holistic approach to chef development and is unique to OSAC focusing on three areas of development, which we call Hands, Head, Heart.



A chef is nothing without a mastery of the practical skills to create great food. We will teach you all of the core cookery skills required to enter a professional kitchen with confidence, ready to deal with any challenge.

Around 70% of your course will be dedicated to developing your core cooking skills and a complete understanding of essential cookery concepts and classic skills.

This will include theory sessions and chef demonstrations, but predominantly this will be hands-on cookery training in the kitchen.

### Core Culinary Skills

- Professional Kitchen Skills
- Stocks, Soups, Sauces and Gravies
- Salads and Dressings
- Fruits and Vegetables
- Starches
- Sandwiches and hors d'Oeuvres
- Cheese, Eggs and Dairy
- Breakfast Cookery
- Meats and Other Protein sources
- Basic Baking
- Cakes and Cookies
- Pies, Pastries and Souffles
- Beverages
- Food and Wine Pairing
- Garde Manger
- Cuisine Studies



A successful chef is a thinking chef, and we will expose you to concepts and ideas from the outset that will build your confidence as a chef.

- Introduction to Food Service Management
- Kitchen Accounting
- Purchasing and Receiving
- Dining Room Service
- Industry Nutrition and Menu Planning
- Business Communication
- Employability Skills
- Safety, Hygiene and Sanitation



Great cooking comes from the heart! students who are accepted in the Professional Diploma in Culinary Arts are committed, ambitious and are passionate about food and cooking. We will focus on your passion to enrich and inspire your cooking.

### Inspiring Guest Lectures

You will meet some of the most inspirational chefs in the region who have earned a reputation for excellence in their chosen area, along with artisans such as master butchers and fishmongers to give you greater depth to your knowledge.

### Field Trips & Visits

You will meet some of the local food producers behind the exceptional ingredients you will be working with and we will help foster an interest and understanding of the importance of the path from land and sea to plate. Occasionally we will arrange to dine as a group in some of the most exciting restaurants in Singapore.

### Ethics & Issues

We will also explore some of the ethical choices to be made in food business today and some of the wider environmental issues that affect us all.

### Masterclass Culinary Business Workshop



Knowing how to cook is one thing; understanding how to develop a business plan is another skill set. That is why we have introduced a portfolio of Masterclass Culinary Business workshops. During your programme you will learn from variety of masterclass workshops topics such as:

- Becoming an Entrepreneur
- Building a Business Plan
- Financial Accounting for Chefs and Hospitality Professionals
- Social Media and Marketing 101
- Arts & Craft of Food Photography
- Molecular Gastronomy and more...

### Real World Experience

At the end of your course, you may wish to undergo an optional Supervised Industry Practice (SIP). SIP is a 6 months work training experience for students to have an opportunity to put into practice their skills, which they have acquired into the real world workplace. This allows students to gain valuable real life experience while working under the supervision of a chef, thus learning a variety of skills.

### Duration

The programme is offered on a full time basis for 12 months or on a part time basis of 18 months. Students can choose to undergo the optional 6 months of Supervised Industry Practice when they take up this programme on a full time or part time basis.

### Mode of Delivery

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

### Assessment Method

Your skills will be assessed through regular assessments that will take place during the course of your studies. You will also need to complete an e-portfolio to showcase your work.

### Award

The Professional Diploma in Culinary Arts incorporates several qualifications to enhance your career prospects. To ensure that you receives the award, you must:

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

Upon successful graduation, you will receive the prestigious:

- **OSAC Diploma in Culinary Management**
- **CTH Level 4 Professional Diploma in Culinary Arts**

You will also receive the following:

- **WSQ Basic Food Hygiene Certificate and**
- **WSET UK Level 1 Foundation Certificate in Wines**

### Entry Requirement

- At least 17 years old and above.
- GCE "N" level holders or equivalent with 2 credit passes – one in English and any other subject.
- IELTS 5.0 or equivalent.
- Candidates who have been awarded the Certificate in Culinary Arts by OSAC or its equivalent from any approved further education institution may be considered for admission into the programme.
- Candidates who have taken OSAC's English Placement Test and achieved an equivalent score to IELTS 5.0 may also be considered.
- Mature Learners with a varied profile of achievements and work experience may apply.

### Admission Procedure

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

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

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

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

### Withdrawal, Transfer and Refund Policy

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

## OSAC INTERNATIONAL COLLEGE

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

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