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.

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 Soufflés
- 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.
**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](http://www.osac.edu.sg/apply-online)

Completed forms with complete set of certified copies of educational certificates and transcript(s) (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: 001-9004070-2 or via cheque made payable to “OSAC International College Pte 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.