

Module Synopsis

Advanced Diploma in Hospitality Management

HMR103 Food and Beverage Business Management

Food & Beverage Business Management provides students with the concept to food & beverage operations and business management. Through this module, students will grasp the importance of concept and product development, operated areas including equipment and staffing and food and beverage provision and service.

HMS106 Food and Beverage Service Operations

Food and Beverage Service Operations provides students with a critical understanding of food and beverage service operations and its role in the hospitality industry. Students will learn the different types of F&B establishments and cuisines; different F&B job positions and their respective duties and responsibilities; the layout of F&B venues; the types of meals, menus, and equipment for service; grooming standards; reservation procedures; food service preparation; service sequence; taking and processing orders; handling payments; understanding the importance of end-of-service procedures, banquet and catering operations and in-function operations, and identifying the types of function room set-up.

HMS107 Applied Learning: Food and Beverage Services

This is a practical module conducted alongside Food and Beverage Service Operations. The module allows students to put what they have learnt in their theory classes into practice. This module equips students with the knowledge of the functions of each food and beverage equipment (cutlery and crockery); as well as the correct technique in these areas: carrying plates and trays, folding napkins, and changing of table cloth. Students will be taught to set the table according to different menus, taking and processing orders, clearing plates, opening wine, and service sequence.

HMR108 Food and Beverage Cost Control

This module designs to provide students with the principles and procedures involved in an effective food and beverage control system (purchasing, receiving, storing, issuing and production control), including standards determination, the operating budget, cost-volume-profit analysis, income and cost control, menu pricing, theft prevention and labour cost control. Students will be able to understand the role and importance of the inter-relationships between food and beverage costing, labour costing, and control in the hospitality industry.

HMS111 Culinary Arts

Culinary Arts equips students with the fundamental knowledge of knife handling and basic vegetable cuts which allows students to comprehend the correct way of holding and using the knife to cut various sizes and shapes of vegetables. Students will learn fundamental cooking principles and methods, understand the effects of heat on food, the proper way of making stock and the essentials of seasoning and flavouring.

HMS112 Applied Learning: Culinary Skills

This is a practical module conducted alongside Culinary Arts. This module provides students with practical training on knife handling, vegetable cuts and various cooking methods. Demonstrations of various cooking methods will be conducted, after which students will have hands-on-training. In particular, students will be trained on egg cooking and meat cooking. This module is fundamental for more challenging cooking tasks in following modules.

HMS113 Applied Learning: Restaurant Operations

Applied Learning: Restaurant Operations trains and assesses students on the operation aspects of running a restaurant. The module allows students to put the skills and knowledge acquired from earlier F&B modules into practice. Students will be trained to manage and operate the training restaurant; and students will also be equipped with the necessary social, technical and communicative skills to be effective in the hospitality industry.

HMS114 Applied Learning: Restaurant Management

Applied Learning: Restaurant Management is a continuation of Applied Learning: Restaurant Operations. In this module, students will be trained and assessed on the management of a restaurant. Students will be trained to manage and operate the training restaurant; including the aspects of mise-en-place, service and technique, communicative skills, leadership skills, grooming, hygiene and cleanliness. This experiential learning in the training restaurant gives students a competitive edge when they enter the hospitality industry.

HMR115 Food Sciences

Food Sciences equips students with the knowledge of the importance of nutrition; as well as the composition and structure of meat, poultry, fish, shellfish, and vegetables. The module also covers issues such as grading, inspection, basic cuts, and appropriate cooking and storage methods.

HMS116 Applied Learning: Culinary Arts Operations

Applied Learning: Culinary Arts Operations provides students with the hands-on kitchen experience. Students will have to draw upon their knowledge of cutting and cooking, apply the skills and experience learned from previous modules and to work together with their peers to accomplish the task required of them.

HMR118 Hospitality Services Marketing

Hospitality Services Marketing provides students with an understanding of the services industry from a marketing perspective. Focusing on concepts and applications of service marketing, yield management, and service quality, the module educates students on the role and responsibility of services marketing.

HMR119 Introduction to Hospitality and Tourism Industry

This module will equip students with an overview and understanding of the key concepts and major segments within the hospitality and tourism industry. In addition, it helps them appreciate the importance of tourism and hospitality to the global economy.

HMR219 Business Communications

This module provides students the opportunity to put theory into practice the written and verbal forms of communication commonly used in business/hospitality industry.

HMR221 Hotel Operations Management

Students will learn about hotel departments; marketing; human resource; accounting and food services. Through planning, research and analysis, students will learn how to maximize the company's revenues and profits.

HMR222 Research Methods

This module focuses on the theory and practice of qualitative research. Successful data collection and analysis is imperative in the advancement of any given industry. It requires the utilisation of skills from basic statistical analyses to qualitative analytical techniques.

HMR223 Meetings, Incentives, Conventions and Exhibitions

This subject focuses on theories, concepts and strategies applied in the context of meetings, incentives, conventions and exhibitions (MICE). The subject aims to equip students with the understanding of how MICE relates to the tourism and hospitality industry. Students will examine the components and structure of the events industry and its stakeholders and be able to organize, execute and manage a diversity of events and meetings.

HMR225 Hospitality Accounting

The module introduces students to accounting which include costs behaviour, cost-volume-profit analysis, relevant costing, transfer pricing and other pricing techniques, budgetary control and analysis of its variances including performance evaluation.

HMR226 Managing Human Capital for Service Excellence

This module provides students with knowledge on human capital management and the strategic role it plays in a fast-moving business environment. It aims to impart students with the knowledge and skills to manage human capital for service excellence. Students will learn that an organisation that focuses on competitive challenges such as globalisation, technology, managing change, and cost containment will have an edge over others. The module will cover the various functions of HCM such as recruitment and selection, employee relations, training and development, managing performance and industrial relations.

HMR227 Principles of Management

This module introduces students the fundamentals theories of both management and organizational behaviour with application of business management system. Topics covered include planning and decision making; leadership and interpersonal relations; methods to motivate employees and etc. Students will also learn the organisation's structure and the cause of management change.

HMR228 Managing Accommodation Services

This module aims to furnish students with a comprehensive comprehension of the diverse accommodation services catering to guests. Students will gain insights into accommodation services, encompassing various ownership structures and classification systems. Moreover, they will delve into the functions of the front office and its significance with accommodation services. The module will also evaluate the importance of housekeeping management, along with assessing the facilities and security functions within accommodation services. Furthermore, students will explore emerging trends and technologies relevant to the sector, discerning their impact on different functions, services, and guest offerings.

TRA24000 Internship

Our hospitality internship program offers exciting opportunities to students to acquire working experience in Singapore, one of the most dynamic hospitality industries in the world. The school will assist students in finding internships in various hotels, resorts, tourist attraction sites, restaurants, or F&B venues. Students may be assigned to different positions in the front-office, office, kitchen, restaurant, etc.