

Culinary Professional Diploma

Foundation Courses

Culinary Professional Certificate

KIP 1.1 – Basic Culinary Techniques - Theory
AKIP 1.2 – Basic Culinary Techniques - Application
KIP 1.3 – Introduction to Nutrition & Dietetics
KIP 1.4 – Stewarding Theory
KIP 1.5 – Hygiene & Occupational Health Practices
KIP 1.6 – Goods Management
HSP 1.1 – Introduction to Hospitality Operations
HSP 1.2 – Mathematics Fundamentals
LG 1.1 – English Essentials

Intermediate Courses

Culinary Professional Certificate

KIP 2.1 – Intermediate Culinary Techniques - Theory
AKIP 2.2 – Intermediate Culinary Techniques - Application
KIP 2.3 – Goods Management & Purchasing
KIP 2.4 – Kitchen Department Operations
KIP 2.6 – F&B Department Operations for Culinary Staff
HSP 2.3 – Introduction to Customer Service for Culinary Staff
AHAD 2.2 – Introduction to Office Tools
LG 2.1 – Applied English

Advanced Courses

Culinary Professional Certificate

KIP 3.1 – Advanced Culinary Techniques - Theory
AKIP 3.2 – Advanced Culinary Techniques - Application
KIP 3.3 – Gastronomic Trends and Innovation
KIP 3.4 – Kitchen Science
AKIP 3.5 – F&B Pop-up Concept Creation
KIP 3.6 – Kitchen Administration Principles
KIP 3.7 – Menu Engineering and Cost Control
HSP 3.3 – Customer Service Excellence