

## Annex A

### List of institutes of higher learning courses that meet the training requirements

Institutes of Higher Learning	Qualification	Corresponding
Institute of Technical Education (ITE)	<i>Nitec</i> in Asian Culinary Arts	PWM Job Role: <u>Kitchen Assistant</u> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Food and Beverage Equipment Maintenance</li> <li>4. Food Waste Disposal and Reduction</li> </ol> PWM Job Role: <u>Cook</u> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene (Level 1)</li> <li>2. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> <li>3. Food and Beverage Equipment Maintenance (Level 1)</li> <li>4. Food Waste Disposal and Reduction (Level 2)</li> <li>5. Meat Storage and Fabrication (Level 2)</li> </ol>
	<i>Nitec</i> in Hospitality Operations	PWM Job Role: <u>Waiter</u> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety and Hygiene</li> <li>3. Workplace Safety and Health for Food and Beverage Operations</li> <li>4. Food &amp; Beverage Service</li> <li>5. Food &amp; Beverage Equipment Maintenance</li> </ol> PWM Job Role: <u>Waiter Supervisor</u> <ol style="list-style-type: none"> <li>1. Customer Service Excellence (Level 1)</li> <li>2. Food Safety and Hygiene (Level 1)</li> <li>3. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> </ol>
	<i>Nitec</i> in Pastry & Baking	PWM Job Role: <u>Kitchen Assistant (Pastry)</u> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Food and Beverage Equipment Maintenance</li> <li>4. Food Waste Disposal and Reduction</li> </ol> PWM Job Role: <u>Assistant Pastry Cook / Assistant Baker</u> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene (Level 1)</li> <li>2. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> <li>3. Food and Beverage Equipment Maintenance (Level 2)</li> <li>4. Food Waste Disposal and Reduction (Level 2)</li> </ol>

<p><i>Nitec</i> in Western Culinary Arts</p>	<p>PWM Job Role: <u>Kitchen Assistant</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Food and Beverage Equipment Maintenance (Level 1)</li> <li>4. Food Waste Disposal and Reduction (Level 2)</li> </ol> <p>PWM Job Role: <u>Cook</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene (Level 1)</li> <li>2. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> <li>3. Food and Beverage Equipment Maintenance (Level 2)</li> <li>4. Food Waste Disposal and Reduction (Level 2)</li> <li>5. Meat Storage and Fabrication (Level 2)</li> </ol>
<p><i>Higher Nitec</i> in Culinary Arts</p>	<p>PWM Job Role: <u>Cook/Senior Cook</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene (Level 1)</li> <li>2. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> <li>3. Food and Beverage Equipment Maintenance (Level 2)</li> <li>4. Food Waste Disposal and Reduction (Level 2)</li> <li>5. Meat Storage and Fabrication (Level 2)</li> </ol>
<p><i>Higher Nitec</i> in Pastry &amp; Baking</p>	<p>PWM Job Role: <u>Pastry Cook / Baker</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene (Level 1)</li> <li>2. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> <li>3. Food and Beverage Equipment Maintenance (Level 2)</li> <li>4. Food Waste Disposal and Reduction (Level 2)</li> </ol>
<p>Work-Study Diploma in Hotel &amp; Restaurant Management</p>	<p>PWM Job Role: <u>Waiter Supervisor/Manager</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence (Level 2)</li> <li>2. Food Safety and Hygiene (Level 2)</li> <li>3. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> <li>4. Productivity Optimisation for Food &amp; Beverages Operations (Level 3)</li> <li>5. System and Work Process Improvement (Level 2)</li> </ol>
<p>Work-Study Diploma in Culinary Arts &amp; Management</p>	<p>PWM Job Role: <u>Senior Cook</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene (Level 1)</li> <li>2. Workplace Safety and Health for Food and Beverage Operations (Level 2)</li> <li>3. Food and Beverage Equipment Maintenance (Level 2)</li> <li>4. Food Waste Disposal and Reduction (Level 2)</li> <li>5. Meat Storage and Fabrication (Level 2)</li> </ol>

<p>Nanyang Polytechnic (NYP)</p>	<p>Diploma in Food &amp; Beverage Business</p>	<p><u>F&amp;B Management Specialisation</u>            PWM Job Role: <u>Waiter</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety &amp; Hygiene</li> <li>3. Food and Beverage Service</li> </ol> <p>PWM Job Role: <u>Waiter Supervisor / Manager</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety &amp; Hygiene</li> <li>3. Food and Beverage Service</li> </ol> <p><u>Culinary Arts Specialisation</u>            PWM Job Role: <u>Kitchen Assistant</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> </ol> <p>PWM Job Role: <u>Cook / Senior Cook</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Meat Storage and Fabrication</li> </ol>
<p>Republic Polytechnic (RP)</p>	<p>Diploma in Restaurant &amp; Culinary Operations</p>	<p>PWM Job Role: <u>Waiter</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety and Hygiene</li> <li>3. Workplace Safety and Health for Food and Beverage Operations</li> <li>4. Food and Beverages Service</li> </ol> <p>PWM Job Role: <u>Waiter Supervisor/ Manager</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety and Hygiene</li> <li>3. Workplace Safety and Health for Food and Beverage Operations</li> <li>4. Food and Beverages Service</li> </ol> <p>PWM Job Role: <u>Counter Attendant / Stall Assistant</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety and Hygiene</li> <li>3. Workplace Safety and Health for Food and Beverage Operations</li> <li>4. Food and Beverage Service</li> </ol> <p>PWM Job Role: <u>Kitchen Assistant</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Food Waste Disposal and Reduction</li> </ol> <p>PWM Job Role: <u>Cook / Senior Cook</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Food Waste Disposal and Reduction</li> </ol>

		4. Meat Storage and Fabrication
Temasek Polytechnic (TP)	Diploma in Culinary & Catering Management	<p>PWM Job Role: <u>Waiter</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety and Hygiene</li> <li>3. Food and Beverage Service</li> </ol> <p>PWM Job Role: <u>Waiter Supervisor/Manager</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety and Hygiene</li> <li>3. Food and Beverage Service</li> <li>4. Workplace Safety and Health for F&amp;B Ops</li> <li>5. Productivity Optimization for F&amp;B Ops</li> </ol> <p>PWM Job Role: <u>Counter Attendant/Stall Assistant</u></p> <ol style="list-style-type: none"> <li>1. Customer Service Excellence</li> <li>2. Food Safety and Hygiene</li> <li>3. Food and Beverage Service</li> <li>4. Workplace Safety and Health for F&amp;B Ops</li> </ol> <p>PWM Job Role: <u>Kitchen Assistant</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for F&amp;B Ops</li> <li>3. Food Waste Disposal and Reduction</li> <li>4. F&amp;B equipment Maintenance</li> </ol> <p>PWM Job Role: <u>Cook/ Senior Cook</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for F&amp;B Ops</li> <li>3. Food Waste Disposal and Reduction</li> <li>4. F&amp;B equipment Maintenance</li> <li>5. Meat Storage and Fabrication</li> </ol>
	Diploma in Food, Nutrition & Culinary Science	<p>PWM Job Role: <u>Kitchen Assistant</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Food Waste Disposal and Reduction</li> </ol> <p>PWM Job Role: <u>Cook / Senior Cook</u></p> <ol style="list-style-type: none"> <li>1. Food Safety and Hygiene</li> <li>2. Workplace Safety and Health for Food and Beverage Operations</li> <li>3. Food Waste Disposal and Reduction</li> <li>4. Meat Storage and Fabrication</li> </ol>