



ICASTEC
ICAS Training and Education College

Your Future. Our Commitment.

Enquiries : james.tay@icastec.com

WHO **WE** ARE

ICAS Training & Education College (ICASTEC) was established in 2005 with the aim to impart knowledge and skills to prepare students for their future career path in the Hospitality and Food Service industry. Through the years, ICASTEC have transformed in time and has been progressing to become an education provider with great passion and enthusiasm to be recognized as one of the world-class quality education institution. Our curriculum is innovatively designed to match the exciting and fast-paced Hospitality and Food Service Industry. Focusing on career building, ICASTEC is taking the extra mile in championing the success of our students.

We are proud to be among the foremost organizations in teaching of Food & Beverage and Culinary Skills (Western) in Singapore.



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OUR **VISION** & **MISSION**



Vision

Our vision is to be recognized for leading a world-class quality education.

Mission

We are committed to impart quality skills to our students and to work in partnership with our accredited universities to meet students' aspirations and goals beyond post-secondary education and to finally, provide an avenue towards a rewarding career path.

Core Values

- Be committed to our students' performance
- Life-long learning
- Integrity & Ethics
- Care for the community & Environment

WHY **ICASTEC**

At ICASTEC, we offer a wide range of internationally recognised courses at three different levels - Certificates, Diplomas and Advanced Diplomas, leading to a Degree. With evolving market demands, ICASTEC has developed Business Administration programmes at our very own School of Management. Our School of Hospitality provides a total of 5 exciting fields of study and they are: **Food & Beverage Service, Food Preparation & Cooking (Culinary Arts), and Patisserie, Culinary Management, Hospitality & Tourism Management.**

Throughout the years, we have built close rapport with our other educational partners; **City & Guilds (C&G), Business and Hotel Management School (BHMS), Informatics Academy** and more recently; **Teesside University, The Confederation of Tourism and Hospitality (CTH) and Association of Business Executives (ABE).**

Adding on to our success milestones, we have officially been awarded the **WACs Recognition of Quality Culinary Education by WACs (World Association of Chef's Societies).** The recognition for quality training and development has brought our academy to the next level and opened doors to greater future involvement in activities organised by WACs.

ICASTEC emphasizes both theoretical and practical education for our students. **Empowered with knowledge and real-life experiences, our students are able to handle challenges confidently and wisely.** We are confident in providing the best experience for both our industry partners and our students through the On-Job-Training.



OUR *SUCCESSFUL* MILESTONES



OUR **AWARDS AND ACCREDITATIONS**



Cert No. : EDU-3-3016
Validity : 07 Sep 2011 to 06 Sep 2012

ICAS Training & Education College

Co. Reg No: 200512999K

CPE Reg. Period : 5th Sept 2011 - 4th Sept 2012



ISO 9001 : 2008 Cert.No. : 622284a



**RECOGNITION OF QUALITY
CULINARY EDUCATION**

**WORLD ASSOCIATION
OF CHEFS SOCIETIES**

OUR *EDUCATIONAL* PARTNERS

City & 
Guilds

B.H.M.S.
Business & Hotel Management School

 informatics

 Teesside
University

OUR *RECENT EDUCATIONAL* PARTNERS

We would like to take this chance to welcome our two new educational partners , The Confederation of Tourism and Hospitality (CTH) and Association of Business Executives (ABE).

Courses provided by these two renown institutions are still under careful planning to ensure the best for our students.



SINGAPORE



PLACES OF INTEREST ON THE **LITTLE RED DOT**



PLACES OF INTEREST ON THE **LITTLE RED DOT**



WE OFFER

Diploma in
Food Preparation and Cooking
(Culinary Arts)

Advanced Diploma in
Culinary Arts

Diploma in Patisserie

Diploma in
Culinary Management

Advanced Diploma in
Culinary Management

International Diploma in Hospitality and
Tourism Management

International Advanced Diploma in
Hospitality and Tourism Management

SCHOOL OF MANAGEMENT

Certificate in International English for
Speaker of Other Languages (IESOL)

International Diploma in

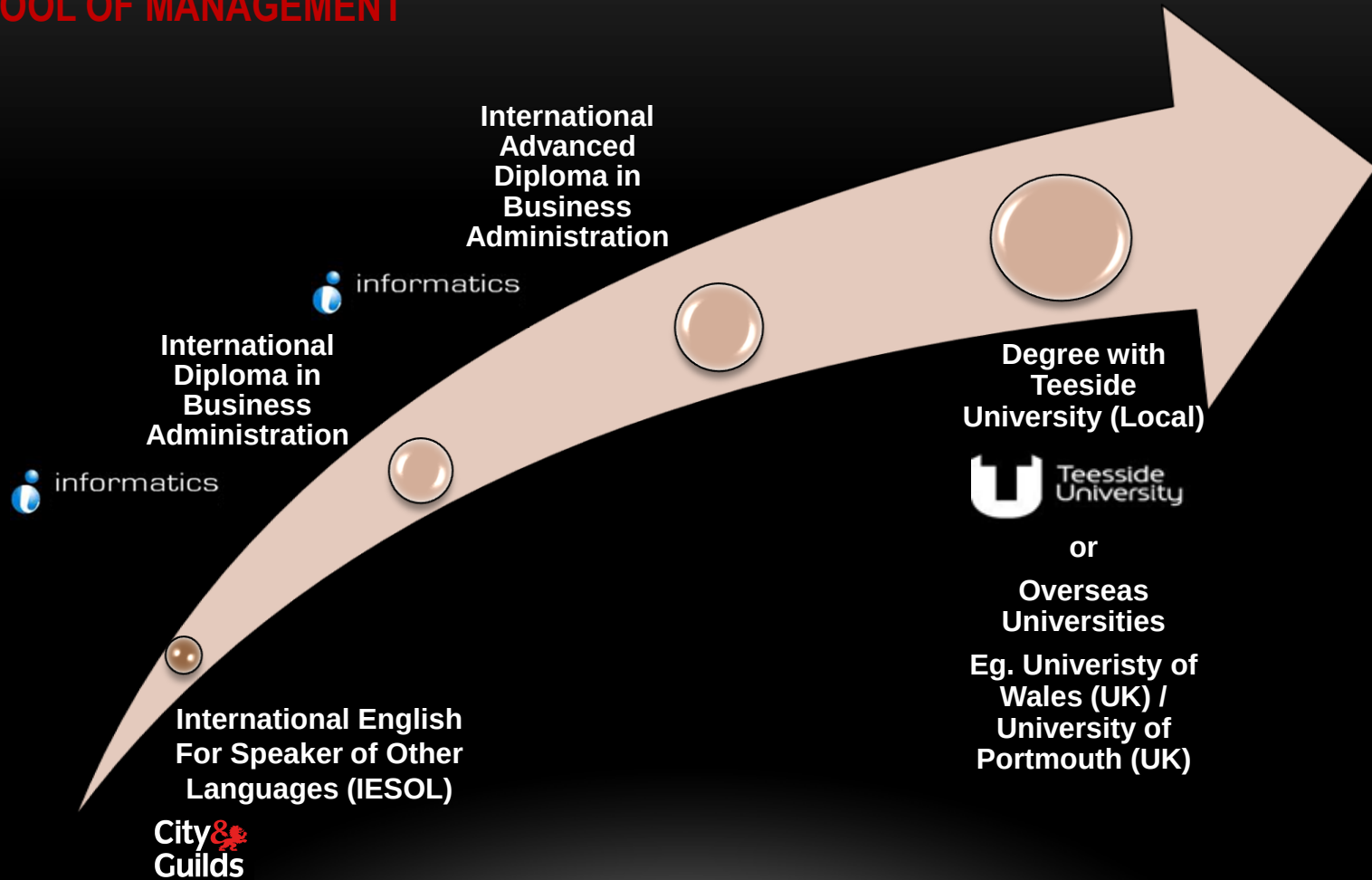
Business Administration

International Advanced Diploma in
Business Administration



OUR ACADEMIC *PATHWAYS*

SCHOOL OF MANAGEMENT



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Version 2 (updated 15 March 2012)



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YOUR **CAREER** PATH

DESTINATIONS

- *Hotels*
- *Resort & Spa*
- *Country Clubs*
- *Restaurants*
- *Cruise Liners*
- *Airline Services*
- *Tourist Attractions*
- *Event Management*
- *Magazine Publisher*
- *Casino*
- *Food & Beverage School*
- *Etc...*



POSITIONS

- *Chef*
- *Food & Beverage Service Executive*
- *Banquet Sales Consultant*
- *Catering Sales Consultant*
- *Food Writer*
- *Nutritionist*
- *Food Stylist*
- *Competition Judge*
- *Trainer*
- *Research & Development Chef*
- *Air Steward/Stewardess*
- *Etc...*

DIPLOMA IN FOOD PREPARATION & COOKING (CULINARY ARTS)

Course Content

- 01 Safety at work
- 02 Food safety
- 03 Kitchen maintenance and design
- 04 Budgeting, costing and control
- 05 Nutrition and dietetics
- 06 Menu planning
- 07 Preparation, cooking and service: meat and poultry dishes
- 08 Preparation, cooking and service: fish and shellfish dishes
- 09 Preparation, cooking and service: stocks, sauces and soups
- 10 Preparation, cooking and service: pulse and vegetable dishes
- 11 Preparation, cooking and service: pastry dishes
- 12 Preparation, cooking and service: farinaceous, pasta and rice dishes
- 13 Preparation, cooking and service: cold preparation dishes
- 14 Preparation, cooking and service: egg dishes and savouries

DIPLOMA IN PATISSERIE

Course Content

- 01 Safety at work
- 02 Hygiene at work
- 03 Kitchen maintenance and design
- 04 Budgets, costing and control
- 05 Prepare and bake paste based products and desserts
- 06 Prepare and bake cakes and sponges
- 07 Prepare meringue based products and desserts
- 08 Prepare gelatine set desserts
- 09 Prepare egg set desserts
- 10 Prepare and bake chemically aerated products
- 11 Prepare and cook fruit based desserts
- 12 Prepare simple frozen desserts
- 13 Prepare and bake fermented products
- 14 Prepare and use creams, fillings and glazes
- 15 Prepare hot and cold sauces
- 16 Prepare and use decorative mediums

DIPLOMA IN FOOD & BEVERAGE SERVICE

Course Content

- 01 Safety at work
- 02 Hygiene at work
- 03 Security at work
- 04 Personal skills and attributes
- 05 Customer care
- 06 Product knowledge
- 07 Billing and checking procedures
- 08 General pre-service procedures
- 09 Provide a table service
- 10 Provide a silver service
- 11 Provide a counter service
- 12 Provide a carvery or buffet service
- 13 Provide other styles of table service
- 14 Provide a table drinks service

OUR **EXAMINATION** SYSTEM

- City & Guilds Practical & Theory
- Twice a year (June & November)
- City & Guilds theory exam Marking Scheme:

>60 FAILED

60-69 PASS

70-89 MERIT

90-100 DISTINCTION

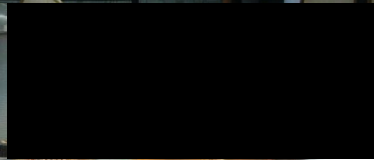


STUDENT INDUSTRIAL ATTACHMENT

- Attachment will be on 6 months basis.
- Student will be attached in various F&B organization (Café, Restaurant, Hotel, etc).
- Attachment is subject to academic performance, employers interview and MOM (Ministry of Manpower) approval.
- Pre-industrial attachment briefing will be conducted one month before commencement of their industrial attachment.



OUR *FACILITIES*



OUR *LIFE-TRAINING* CAFÉS



OUR **ICASTEC** CAFÉ



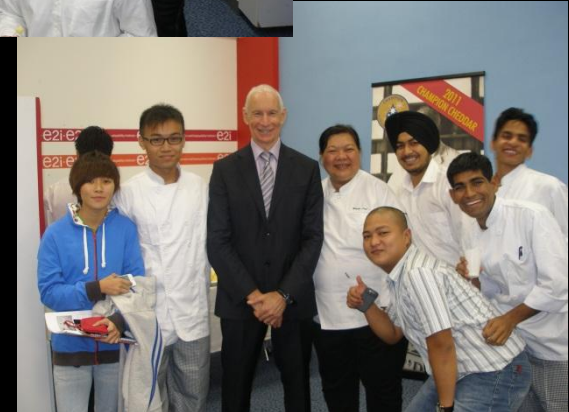
OUR **ORITON** CAFÉ



STUDENT'S ACCOMMODATION



OUR *STUDENT* ACTIVITIES



Australian Cheese Event

OUR *STUDENT* ACTIVITIES



Sports Day at Sentosa



Mushroom Farm Visit



OUR *STUDENT* ACTIVITIES



BBQ at East Coast



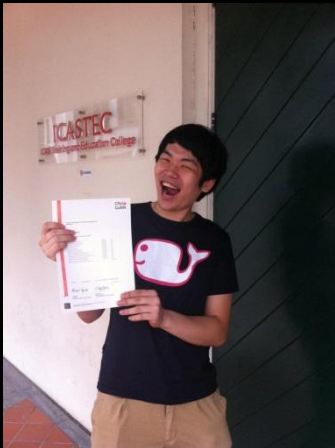
Visit to Wine for Asia



OUR **STUDENT** TESTIMONIALS



“ I came to Singapore with little knowledge. However, ICASTEC has helped connecting me to different cultures and lifestyles, especially in Singapore. I have achieved so much more than just education through my college. ” – Akila Nimni Jayawardane, Sri Lanka (Diploma in Food & Beverage Service)



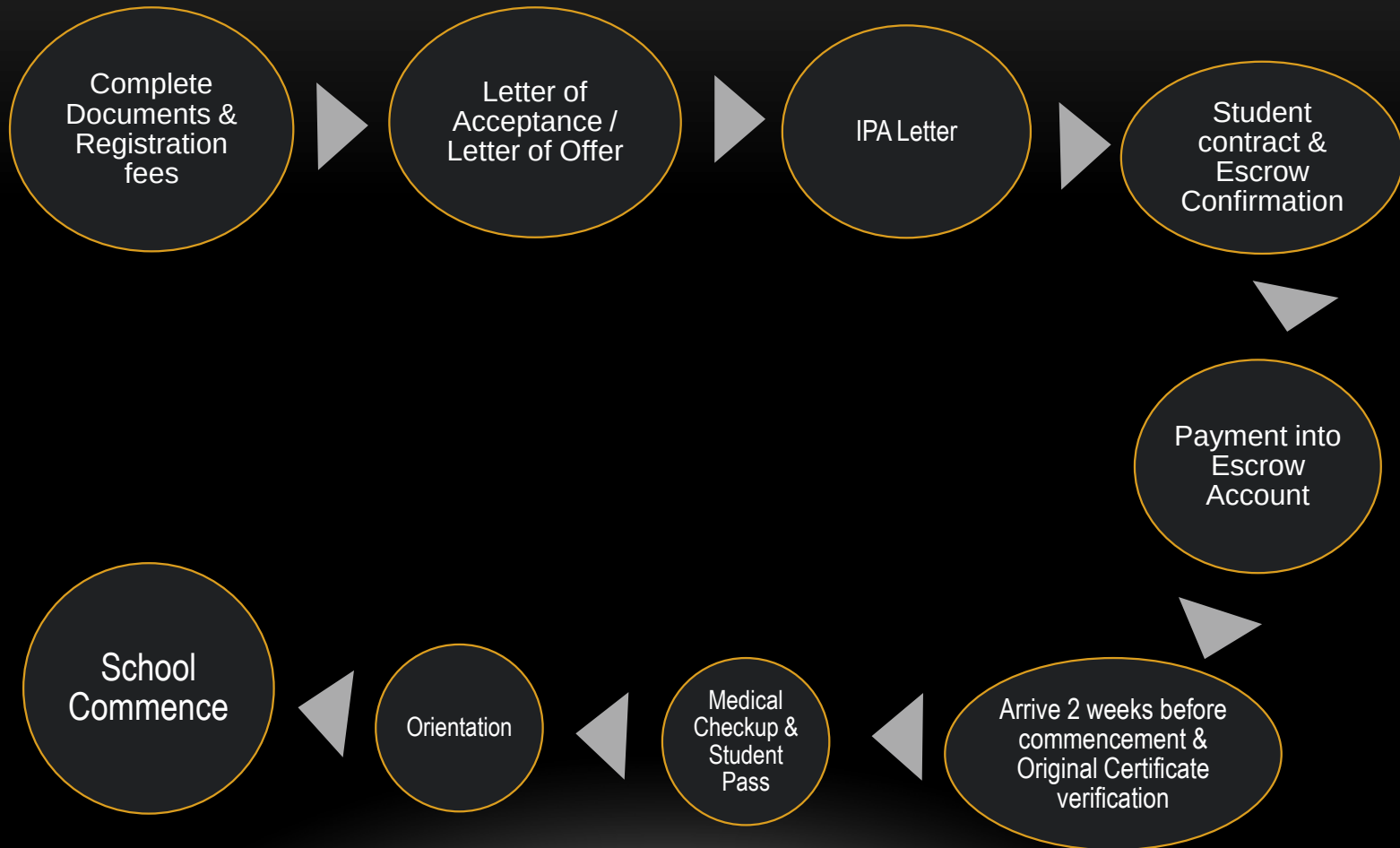
“ I dream to become rich. –laughs. What I have learnt is important and useful in the Hotel industry. I have got good experiences and ICASTEC has helped me move closer to my dream. ” - Choi Jung Go, Korea (Diploma in Food & Beverage Service)

APPLICATION REQUIREMENTS

- Completed Application Forms
- Birth Certificate (with parents' names indicated)
- Highest attained educational qualification certificate
- Financial Statement
- Photocopy of passport
- 4 recent passport-sized photographs



APPLICATION PROCESS



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