

No.	Certificate/ Diploma/ Competency Units (Modules)	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Vincent Bourdoin	Jimmy Tan	Helen Choo	Wilson Tay
	Certificate in F&B Service																								
1	Interact with Guests																								
2	Follow F&B Safety and Hygiene Policies						✓	✓	✓		✓		✓	✓		✓	✓	✓	✓						✓
3	Prepare for Service															✓	✓	✓	✓						
4	Maintain F&B Service Environment						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6	Prepare Non-Alcoholic Beverages															✓	✓	✓	✓						
7	Prepare Wine Service															✓	✓	✓	✓						
	Certificate in Food Preparation (7-2) = 5 CUs																								
	Maintain Safe and Secure Working Environment (CU is same as Service cert.)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Follow F&B Safety and Hygiene Policies and Procedures (CU is same as Service cert.)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
8	Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
9	Maint F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
10	Prepare Mise En Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
11	Prepare Meat, Poultry, Fish and Seafood	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
12	Prepare Vegetables, Fruits, Nuts and Mushrooms	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	2 Higher Certificate CUs taught in Term 1																								
13	Demonstrate Basic Moist Heat Cooking Methods	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
14	Demonstrate Basic Dry Heat Cooking Methods	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Higher Certificate in Culinary Skills (8-2)=6 CUs																								
	Demonstrate Basic Moist Heat Cooking Methods (this CU is conducted in Term One)																								
	Demonstrate Basic Dry Heat Cooking Methods (this CU is conducted in Term One)																								
15	Prepare Mise En Place 2	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
16	Prepare Basic Western Stocks and Soups	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
17	Prepare Western Foundation Sauces	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
18	Prepare Pasta	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
19	Prepare Cold Plates and Garnishes	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
20	Prepare Sandwiches	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Advanced Certificate in Culinary Skills																								
21	Supervise Food Production	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
22	Prepare Advanced Chinese Soup/Broth Dishes																								
23	Prepare Advanced Chinese Stir-Fried Dishes																								
24	Prepare Advanced Vegetable/Tofu Dishes																								
25	Prepare Advanced Chinese Rice Dishes																								
26	Prepare Advanced Chinese Noodle Dishes																								
27	Prepare Advanced Dim Sum Dishes																								
28	Prepare Advanced Chinese Desserts				✓	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Diploma in Culinary Arts																								
29	Sensory Analysis						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
30	Fruit and Vegetable Carving																								
31	Mastering Herbs and Spices						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
32	Mastering Spice Blends						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
33	Develop Menu	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
34	Manage Cost and QC	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
35	Hire Staff						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
36	Appraise / Evaluate Staff						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
37	Handle Terminations, Dismissals etc.						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
38	Supervise Staff		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
39	Prepare La Mein						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
40	Basic Nutritional Knowledge & Dietary Requirements						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
41	Mastering Recipes						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
42	Spice Odyssey Project (At-Sunrice end of program project)		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

WSQ-DIPB
Competency Units (Modules)

No.	Certificate in F&B Service	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Jimmy Tan	Helen Choo	Wilson Tay
1	Interact with Guests																							
2	Follow F&B Safety and Hygiene Policies						✓	✓	✓		✓		✓	✓		✓	✓	✓	✓		✓			✓
3	Prepare for Service															✓	✓		✓					
4	Maintain F&B Service Environment						✓	✓	✓		✓	✓	✓	✓		✓	✓	✓	✓		✓			✓
5	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓
6	Prepare Non-Alcoholic Beverages															✓	✓		✓					✓
7	Prepare Wine Service															✓	✓		✓					
	Certificate in Food Preparation (7-2) = 5 CUs																							
	Maintain Safe and Secure Working Environment (CU is same as Service cert.)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓
	Follow F&B Safety and Hygiene Policies and Procedures (CU is same as Service cert.)						✓	✓	✓		✓	✓	✓	✓		✓	✓	✓	✓		✓			✓
8	Maintain QC Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓
9	Maint F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓
10	Prepare Mise En Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓				✓		✓			✓
11	Prepare basic Chinese desserts				✓	✓					✓	✓		✓										
12	Prepare basic Malay desserts				✓	✓					✓					✓								
	Higher Cert in Cul Skills																							
13	Prepare muffins and scones		✓	✓	✓	✓																		
14	Prepare cookies		✓	✓	✓	✓																		
15	Prepare basic bread		✓	✓	✓	✓																		
16	Prepare sweet & savory fillings, sauces and cream		✓	✓	✓	✓																		
17	Prepare short crust pastry		✓	✓	✓	✓																		
18	Prepare icing, chocolates and glazes		✓	✓	✓	✓																		
19	Prepare basic cakes		✓	✓	✓	✓																		
20	Prepare pancakes, crepes and waffles		✓	✓	✓	✓																		
	Advanced Cert in Cul Skills																							
21	Supervise food production	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓
22	Prepare café style breads		✓	✓	✓	✓																		
23	Prepare adv. Chinese desserts				✓	✓					✓	✓		✓										
24	Prepare adv. Malay desserts				✓	✓					✓					✓								
25	Prepare puff pastries		✓	✓	✓	✓																		
26	Prepare yeast raised pastries		✓	✓	✓	✓																		
27	Prepare choux pastries		✓	✓	✓	✓																		
28	Prepare hot and cold desserts		✓	✓	✓	✓																		
	Diploma																							
29	Hire Staff						✓	✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓
30	Appraise / Evaluate Staff						✓	✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓
31	Handle Terminations, Dismissals and Resignation						✓	✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓
32	Basic Nutritional Knowledge etc		✓	✓	✓	✓	✓	✓	✓				✓	✓							✓	✓	✓	✓
33	Sensory Analysis		✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓		✓	✓			✓	✓	✓	✓	✓
34	Manage Cost and Quality Controls	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓		✓	✓	✓		✓	✓	✓	✓	✓
35	Develop Menu	✓	✓	✓	✓	✓	✓	✓	✓				✓											✓
36	Develop ice cream & sorbet		✓	✓	✓	✓																		
37	Fruit and vegetable Carving										✓			✓	✓									
38	Supervise staff		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
39	Adv Entremets and tarts		✓	✓	✓	✓																		
40	Adv. Petits Fours and Macaroons		✓	✓	✓	✓																		
41	Adv. Confectionary		✓	✓	✓	✓																		
42	Marzipan showpiece		✓	✓	✓	✓																		
43	Chocolate decorations		✓	✓	✓	✓																		
44	Sugar work		✓	✓	✓	✓																		
45	Spice Odyssey Project (At-Sunrice end of program project)		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			✓

WSQ-CFBS

Competency Units (Modules)

No.	Certificate in F&B Service	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Wilson Tay
1	Follow F&B Safety and Hygiene Policies and Procedures					✓	✓	✓	✓		✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓
2	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
3	Maintain F&B Service Environment						✓	✓	✓		✓		✓	✓		✓	✓	✓	✓			
4	Prepare for Service															✓	✓		✓			
5	Interact with Guests															✓	✓		✓			
6	Prepare Non-Alcoholic Beverages															✓	✓		✓			
7	Provide Wine Service															✓	✓		✓			

WSQ-FPR

Competency Units (Modules)

No.	Certificate in Food Preparation	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Wilson Tay
1	Maintain Safe and Secure Working Environment (CU is same as Service cert.)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓
2	Follow F&B Safety and Hygiene Policies and Procedures (CU is same as Service cert.)						✓	✓	✓	✓		✓	✓		✓	✓	✓		✓
3	Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓
4	Maint F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Prepare Mise En Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓					✓
6	Prepare Meat, Poultry, Fish and Seafood	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
7	Prepare Vegetables, Fruits, Nuts and Mushrooms	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓				✓

WSQ-FPD

Competency Units (Modules)

No.	Certificate in Food Production	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Andreas	Wilson Tay
1	Maintain Safe and Secure Working Environment (CU is same as Service cert.)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓
2	Follow F&B Safety and Hygiene Policies and Procedures (CU is same as Service cert.)						✓	✓	✓	✓	✓	✓			✓	✓	✓		✓	✓
3	Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓
4	Maint F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Prepare Mise En Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓				✓	✓
6	Demonstrate Basic Moist Heat Cooking Methods	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓				✓	✓
7	Demonstrate Basic Dry Heat Cooking Methods	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓				✓	✓

WSQ-CPB

Competency Units (Modules)

No.	Certificate in Pastry and Bakery	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Wilson Tay
1	Follow F&B Safety and Hygiene Policies						✓	✓	✓	✓	✓		✓	✓		✓	✓	✓		✓	✓	✓
2	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
3	Maint F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
4	Maintain QC Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓
5	Prepare Mise En Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓					✓	✓	✓
6	Prepare Pre-Mix, Frozen, Bake-Off Products		✓	✓	✓	✓																
7	Demonstrate Baking Techniques, Mixing Methods & Piping Skills		✓	✓	✓	✓																
8	Prepare Basic Chinese Desserts				✓	✓					✓	✓										
9	Prepare Basic Malay Desserts				✓	✓					✓					✓						

WSQ-SAP-Culinary

Competency Units (Modules)

No.	Statement of Attainment	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Wilson Tay
1	Demonstrate Western Curing Methods	✓					✓	✓		✓										✓		

WSQ-SAP-Pastry

Competency Units (Modules)

No.	Statement of Attainment	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Wilson Tay
1	Prepare Choux Pastries		✓	✓	✓	✓																

WSQ-SAP-Beverage

Competency Units (Modules)

No.	Statement of Attainment	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Wilson Tay
1	Study and Serve Wine						✓										✓					

WSQ- CEM- Muffins & Scones

No.	Statement of Attainment	Randy	Frederic	Yann	Chee Leong	Jaslyn	Harald	Wee Bin	Niwaz	Justin	Boon	Xihong	Rishi	McDonald	Montri	Dean	Alan	Bob	Muriel	Sam	Andreas	Wilson Tay
1	Prepare Muffins and Scones		✓	✓	✓	✓																