

WSQ Diploma in Culinary Arts

Certificate/ Diploma/ Competency Units (Modules)

No.	Term 1a	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Wang	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmanshan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nauser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Interact with Guests																							
2	Follow F&B Safety & Hygiene Policies & Procedures						✓	✓		✓		✓	✓		✓	✓	✓	✓		✓	✓	✓		
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																							
	Term 1b																							
8	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
9	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
10	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
11	Prepare Meat, Poultry, Fish and Shellfish	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
12	Prepare Vegetables, Fruits, Nuts and Mushroom	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
13	Demonstrate Basic Moist Heat Cooking Methods	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
14	Demonstrate Basic Dry Heat Cooking Methods	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
	Term 2																							
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	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
	Term 3																							
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				✓	✓																		
	Term 4 & 5																							
29	Hire Staff						✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓	
30	Appraise / Evaluate Staff						✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓	
31	Handle Terminations, Dismissals etc						✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓	
32	Basic Nutritional Knowledge & Dietary Requirements						✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓	
33	Apply Sensory Analysis to F&B Preparation & Presentation		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
34	Manage Cost and Quality Controls	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
35	Develop Menu	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
36	Mastering Herbs and Spices						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
37	Mastering Spice Blends						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
38	Carve Fruits & Vegetables for Food Presentation																							
39	Supervise Staff		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
40	Produce La Mien & Prepare The Dishes																							
41	Mastering Recipes						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
42	SpiceOdyssey®		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	

WSQ Diploma in Pastry and Bakery
Competency Units (Modules)

No.	Term 1a	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmanshan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Braeu	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Interact with Guests														✓	✓		✓		✓	✓	✓		
2	Follow F&B Safety & Hygiene Policies & Procedures						✓	✓		✓		✓	✓		✓	✓	✓			✓	✓	✓		
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														✓	✓		✓						
	Term 1b																							
8	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
9	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
10	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
11	Prepare Chinese Desserts				✓	✓				✓	✓	✓	✓											
12	Prepare Basic Malay Desserts				✓	✓				✓					✓									
	Term 2																							
13	Prepare Muffins and Scones		✓	✓	✓	✓																		
14	Prepare Cookies		✓	✓	✓	✓																		
15	Prepare Basic Breads		✓	✓	✓	✓																		
16	Prepare Icing, Chocolates and Glazes		✓	✓	✓	✓																		
17	Prepare Sweet & Savory Fillings, Sauces & Cream		✓	✓	✓	✓																		
18	Prepare Basic Cakes		✓	✓	✓	✓																		
19	Prepare Pancakes, Crepes and Waffles		✓	✓	✓	✓																		
20	Prepare Short Crust Pastry		✓	✓	✓	✓																		
	Term 3																							
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		✓	✓	✓	✓																		
	Term 4 & 5																							
29	Hire Staff						✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓	✓
30	Appraise / Evaluate Staff						✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓	✓
31	Handle Terminations, Dismissals and Resignation						✓	✓				✓	✓		✓	✓	✓			✓	✓	✓	✓	✓
32	Basic Nutritional Knowledge and Dietary Requirements		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
33	Apply Sensory Analysis to F&B Preparation & Presentation				✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
34	Manage Cost and Quality Controls	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
35	Develop Menu	✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
36	Prepare Ice-cream Recipes Entremets and Tarts		✓	✓	✓	✓																		
37	Carve Fruits and Vegetables For Food Presentation								✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
38	Supervise staff		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
39	Prepare Advanced Entremets and Tarts		✓	✓	✓	✓																		
40	Prepare Advanced Petit Fours and Macarons		✓	✓	✓	✓																		
41	Prepare Advanced Confectionary		✓	✓	✓	✓																		
42	Prepare Marzipan Decorations		✓	✓	✓	✓																		
43	Fabricate Chocolate Decorations		✓	✓	✓	✓																		
44	Master Sugar Work Techniques		✓	✓	✓	✓																		
45	SpiceOdyssey®		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

WSQ Certificate in Food & Beverage Service

No.	Certificate in F&B Service	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannappop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Interact with Guests														✓	✓		✓						
2	Follow F&B Safety & Hygiene Policies & Procedures						✓	✓		✓		✓	✓		✓	✓	✓			✓	✓	✓		
4	Prepare for Service														✓	✓		✓						
3	Maintain F&B Service Environment						✓	✓		✓	✓	✓	✓		✓	✓	✓	✓		✓	✓	✓		
2	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
6	Prepare Non-Alcoholic Beverages														✓	✓		✓						
7	Prepare Wine Service														✓	✓		✓						

WSQ Certificate in Food Preparation

No.	Certificate in Food Preparation	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Weng	Ng Boon Klong	Huang Xihong	Rishi Ram Padmanshan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Follow F&B Safety and Hygiene Policies and Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
3	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
4	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6	Prepare Meat, Poultry, Fish and Shellfish	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
7	Prepare Vegetables, Fruits, Nuts and Mushroom	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

WSQ Certificate in Food Production

No.	Certificate in Food Production	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmroser	Khoo Wee Bin	Christopher Justin Chong Yu Wang	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Follow F&B Safety and Hygiene Policies and Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
3	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
4	Maintain 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 Certificate in Pastry and Bakery

No.	Certificate in Pastry and Bakery	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Wenn	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmanshan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prahhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Follow F&B Safety and Hygiene Policies and Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
2	Maintain Safe and Secure Working Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
3	Maintain Quality Control Procedures	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
4	Maintain F&B Production Environment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
5	Prepare Mise-En-Place 1	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6	Prepare Pre-mix and Frozen Bake-off Products																							
7	Demonstrate Baking Techniques, Mixing Methods & Piping Skills		✓	✓	✓	✓																		
8	Prepare Chinese Desserts				✓	✓				✓			✓											
9	Prepare Basic Malay Desserts				✓	✓				✓					✓									

WSQ-SAP-Culinary

No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Demonstrate Western Curing Methods	✓					✓	✓	✓										✓					

WSQ-SAP-Pastry

No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Prepare Choux Pastries		✓	✓	✓	✓																		

WSQ-SAP-Beverage

No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Study and Serve Wine						✓									✓								

WSQ-CEM- Muffins & Scones

No.	Competency Unit	Randy Chow Kar Hong	Frederic Deshayes	Le Coz Yann Rene Yvon	Ng Chee Leong	Jaslyn Leong Khing Yun	Harald Rohmoser	Khoo Wee Bin	Christopher Justin Chong Yu Weng	Ng Boon Kiong	Huang Xihong	Rishi Ram Padmansbhan	McDonald Eng Choon Hian	Montri Wannapop	Dean Nordin Bin Mohd Yassin	Alan Tan Tee Yong	Bob Goh Kee Leong	Muriel Celine Breau	Sam Choon Mun	Andreas Nausser	Mohamed Haniffa Niwaz Prabhu	Wilson Tay	Jimmy Tan Chee Keong	Helen Choo
1	Prepare Muffins and Scones		✓	✓	✓	✓																		