

Key Thrusts of SkillsFuture

SkillsFuture is supported by four key thrusts:



Help individuals to make well-informed choices in education, training and careers



Foster a culture that supports and celebrates lifelong learning



Promote employer recognition & career development based on skills and mastery



Develop an integrated, high-quality system of education and training that responds to constantly evolving industry needs

How Can I Benefit?

Fresh Polytechnic graduates of the programme can benefit from the following:

A sign-on incentive of \$5,000 (For Singapore Citizens only)

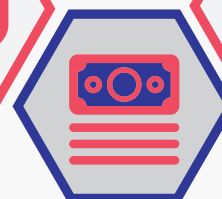


Competitive starting salaries

Skills deepening through on-the-job training, productivity improvement project and facilitated/e-learning



Industry-recognised certification(s)



Wage increments² and meaningful career advancement pathways upon successful programme completion and satisfactory job performance

Note: ² Participants can potentially receive a wage increase upon completion of programme if they perform well and take on enlarged job scopes.

For more information:

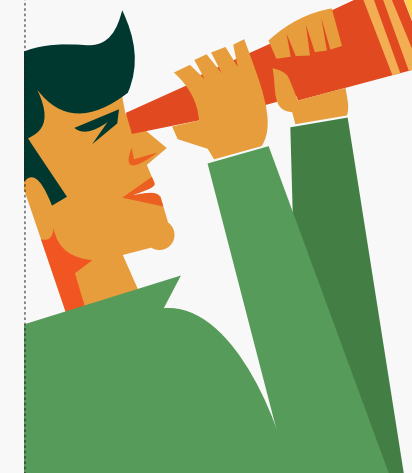
Contact the Asian Culinary Institute (ACI) Singapore
Call Dr Cindy Soh at 6417 3653
or send an email to: cindy_hn_soh@nyp.edu.sg



SKILLSFUTURE EARN AND LEARN PROGRAMME

FOOD SERVICES

A real career advantage is within easy reach for fresh **Polytechnic graduates.**



A SkillsFuture Initiative
For more information, please visit
www.skillsfuture.sg

Sector Overview

The burgeoning Food and Beverage (F&B) industry plays a vital role in Singapore's economy, contributing operating receipts of \$7.8 billion in 2012. The industry had an employment size of 193,900 as at September 2014. Singaporeans' enormous appetite for eating out has given rise to a plethora of F&B options – from upmarket eateries and restaurants to inexpensive cafes, fast food outlets, food courts and localised hawker centres. This cosmopolitan spread has established Singapore's reputation as a global tourist and gastronomic hub.

Operating Receipts
\$7.8
billion
2012

Employment Size
193,900
workers
Sep 2014

Plan Ahead

Job Positions Available

The growing F&B sector offers exciting career and training opportunities for both front-of-the-house and back-of-the-house jobs. Under the SkillsFuture Earn and Learn Programme, fresh polytechnic graduates with a culinary background can look forward to fast-track career progression to the positions of Assistant Chef/Assistant R&D Chef or equivalent¹.



Salary

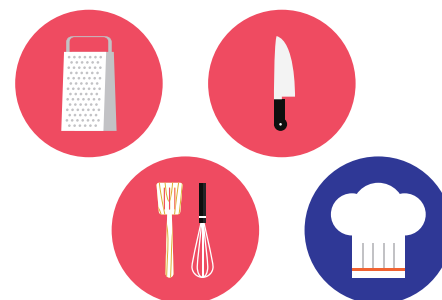
Successful participants may expect a starting salary of \$2,000 – \$2,300 per month. Upon completion of the programme, participants may receive a possible wage increment that will bring their salary up to \$2,500 – \$2,800.

Quoted salaries are only indicative.

Note: ¹ Job titles may differ from companies

Career Progression

Participants will join established Food Services companies as a Management Trainee/Management Associate and progress through the Programme to become an Assistant Chef/Assistant R&D Chef or equivalent¹.



BreadTalk Group

Jumbo Group

Sakae Holdings

Select Group

TungLok Group

Participating Organisations

Food Services companies participating in the programme include BreadTalk Group, Jumbo Group, Sakae Holdings, Select Group and TungLok Group.

Programme Duration

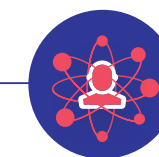
Polytechnic graduates under the programme will undergo a 15-month structured training programme.



Programme Structure & Certification(s)



Structured on-the-job training
50 weeks (10 months)



Productivity improvement project
5 weeks



Facilitated learning/e-learning
5 weeks

Participants will undergo a 15-month structured programme including on-the-job training, a productivity improvement project, facilitated learning, e-learning and, where applicable, one to three months overseas attachment. This will lead to a **Singapore Workforce Skills Qualifications (WSQ) Specialist Diploma in Culinary Management**. The programme is managed by the Asian Culinary Institute (ACI) Singapore.



Eligibility Criteria

Polytechnic graduates from the following courses are eligible for the programme:

Course	Polytechnic
Diploma in Baking & Culinary Science	Temasek
Diploma in Culinary & Catering Management	Temasek
Diploma in Food & Beverage Business	Nanyang
Diploma in Restaurant & Culinary Operations	Republic