Allspice Institute Teacher/ Trainer Deployment Chart

	Certificate in Cu	linary Skills					MODULES								
s.no	Trainer Name	Full-time	Part-Time	Food Safety and Hygiene 1	Major Ingredients, Flavorings and Salads	Tools, Equipment & Knife skill	Fundamental of Cooking	Basic Dry Heat CookingTechniques	Basic Moist Heat CookingTechniques	Sandwiches & Burgers		Alls	píce Istitute		
1	Chef Sakthivel	Ø		Ø	Ø	Ø	Ø	Ø	2	2		Callan	y Aris Haspitality Academia	"Updated on: 02/11/2024	ł.
2	Chef Anup kumar	Ø		Ø	Ø	2	2	2	2	2					
3	Chef Ambrose Poh	Ø		Ø	Ø	2	2	2	2	2					
4	Chef Anna Eio	Ø		Ø	Ø	2	2	2	2	2					
5	Chef Doreen Ling	Ø		Ø	Ø	2	2	Ø	2	2					
	Certificate in Baki	ng and Pastry							MODULES						
s.no	COURSE	FULL-TIME	PART-TIME	Food Safety and Hygiene 1	Bakeshop Ingredients and Pre-mixes	Tools, Equipment & Techniques: Mixing & Piping	Cookies & Quick Breads	Pies & Tarts	Eclairs & Swans	Chocolate Basics	lcing, Creams and Sauces	Spongs & Cakes	Hot & Cold Desserts	Basic Breads	
1	Chef Anup kumar	Ø		Ø	Ø	2	2	Ø	2	2	2	2	2	2	
2	Chef Ambrose Poh	2		Ø	Ø	2	2	2	2	2	2	2	2	2	1
								•			•				•
	CTH Level 2 Diploma	in Culinery Skill							Mod	ules					
	CTH Level 2 Diploma	in Collinary Skill	•	21CHI	2KHFS	2MPCTW	2MPO	2FAS	2VPVP	2555	2PRE	2PDP	2CHD	2BCS	
s.no	Name	Full-Time	Part-Time	Introduction to the catering and hospitality industry	Kitchen hygiene and food safety	Introduction to menu planning, costings and teamwork	Prepare and cook meat, poultry and offal	Prepare and cook fish and shellfish	Prepare and cook vegetables, pulses and vegetable proteins	Prepare and cook stocks, soups and sauces	Prepare and cook pasta, rice and eggs	Prepare and cook pastry and dough products	Prepare and cook cold and hot desserts	Prepare and cook biscuits, cakes and sponges	Inc
	1 Sakthivel	2		2	Ø	2	2	2	2	2	2	2	2	2	
	2 Anup Kumar	2		2	2	2	2	22	2	2	12	2	2	2	
	3 Ambrose	2		2	2	2	2	2	2	2	2	2	2	2	
	4 Doreen	2		2	2	2	2	2	2	2	2	2	2	2	
CTH Leve	el 2 Diploma in Patisse	rie and Confecti	onery Skills	2FSPK	2MPCTW	ZINGR	Q Q								
				ZESPK	ZMPCTW	ZINGK	2PA51	ZCHD	2805	2809	ZCW	ZHPS			
s.no	Name	Full-Time	Part-Time	Food safety in the professional kitchen	Introduction to menu planning, costings and teamwork	Ingredients in patisserie		Cold and hot desserts	Biscuits, cakes and sponges	Bread and dough products	Chocolate work	Finishing and presentation skills	Industrial Attachment / Industrial Project		
	1 Sakthivel	Ø		2	2	2	2	2	2	2	2	2	2		
	2 Anup Kumar 3 Ambrose	2		2	2	2	2	2	2	2	2	2	2		
4	4 Doreen	21 21		2	R.	2	2	2	2	2	2	2	2		
CTH Leve	1 2 Dinlema in Eccenti	als of Heanitality	· · · Tourism			Mod	dules								
CITLEVE	CTH Level 3 Diploma in Essentials of Hospitality & Tourism			EHRTH	EMCRTH	THI	ETHO	ESS							
s.no	Name	Full-Time	Part-Time	Essentials of Human Resources and Business Computing in Tourism and Hospitality	Essentials of Marketing and Customer Relationships in Tourism and Hospitality	Tourism and Hospitality Industry	Essentials of Tourism and Hospitality Operations	Essential Study Skills	Industrial Attachment / Industrial Project						
	1 Sakthivel	Ø		Ø	Ø	2	2	2	2						
	2 Anna Eio	Ø		2	2	2	2	2	2						
	Diploma in Gourmet E	laking and Pastr	у								Modules				
s.no	Name	Full-Time	Part-Time	Food Safety and Hygiene 1	Introduction to menu planning, costings, and teamwork	Ingredients in patisserie	Make Basic Bread	Basic Cakes	Make Tarts and Short-Crust Pastries	Make Cookies	Chocolate work	Prepare Sweet and Savoury Fillings, Sauces and Creams	Bread Preparation (L2)	Advance Bread Preparation and Artisan & Decorative Breads	
1	1 Sakthivel	2		2	2	2	2	22	2	2	2	2	2	2	+
	2 Anup Kumar	2		2	2	2	2	2	2	8	2	2	2	2	+
2	3 Anna Eio 4 Doreen	2		2	2	2	2	2	8	2	2	2	2	2	+
6	5 Clarence Ling	Ø		R	2	2	2	2	2	2	2	2	2	2	t
6	6 Shobha Jain	-	2	_	Ø	2	2	2	2	2	2	2	2	2	T
7	7 Low Suet Ying		N		N	8	2	2	5	5	2	2	2	2	

Diploma in Pan Asian Culinary Arts					Modules												
s.no	Name	Full-Time	Part-Time	Food Safety and Hygiene 1	Introduction to menu planning, costings, and teamwork	Prepare Mise-en-Place	Prepare Classic Korean Dishes	Prepare Asian Cold Dish and Desserts	Prepare Royal Thai Cuisine	Prepare Sushi	Prepare (Singapore) Hawker Heritage Dishes	Prepare Complex Chinese Moist- heat Dishes	Prepare Complex Peranakan Dishes	Entrepreneurship/ Social Media Marketing	F&B Customer Service Excellence	F&B Workplace Safety and Health	
	1 Sakthivel	ß		Ø	2	2	8	2	2	2	2	8	2	2	2	2	
	2 Anup Kumar	R		R	2	2	2	2	22	2	2	2	2	2	2	2	
3	3 Anna Eio	ß		Ø	2	2	8	2	2	2	2	8	2	2	2	2	
4	4 Doreen	R		R	2	2	2	2	22	2	2	2	2	2	2	8	
6	5 Clarence Ling	ß		N	2	2	2	2	Z	2	Z	2	22	2	22	Z	

Industrial Attachment Industrial Project

Я

2

Maintain Quality Standard and Procedure

8

2

Ø

Я

Ø

21

Entrepreneurship/ Social Media Marketing

52 52 52

Ø

2

21

8

F&B Customer Service Excellence

2

SI SI SI

Ø

2

21

F&B Workplace Safety and Heal

2

2

Ø

2

Dip	Diploma in Strategic Hospitality Management				Modules									
s.no	Name	Full-Time	Part-Time	Hospitality Management and Service Excellence	Food and Beverage Operations	Accommodation Operations	Sustainability in Hospitality Management	Smart Solutions for Hospitality Industry	Al for Hospitality and Hotel Management	Industrial Attachment / Industrial Project				
1	Sakthivel	2		2	2	2	2	2	-	52				
2	Anna Eio	2		2	2	2	22	22	-	2				
3	Ramadass		2	-	-	-	-	2	2					
4	Ramani		2	2	2	2	2	2	-	52				

	Advanced (P	rofessional) Diploma in	Hospitality & Hot	el Leadership		Modules											
	s.no	Name	Full-Time	Part-Time	Introduction to Hospitality & Operations Management	Guest Experience Design & Service Excellence	Strategic Hospitality & Financial Analysis	Marketing and Sales for Hospitality	Human Resource Management in Hospitality	Sustainability in Hospitality Management	Advanced AI for Guest Experience Personalization		Al in Revenue Management and Marketing Optimization	Industrial Attachment / Industrial Project			
Γ	1	Sakthivel	2		Ø	Ø	2	8	2	2	-		-	2			
Ē	2	Ramadass		Ø	-	-	-	-	-	-	2	2	2	-			
[3	Ramani		×	N	×	8	8	2	2				2			

Admin	sions Exercise for Intern	and send for a local	(ATELE)	Secon	ndary 1	Secon	dary 2	Secondary 3					
Aunis	sions exercise for interi	rational Schullets	(AEIS)	Modules									
s.no	Name	Full-Time Par		ENGLISH	MATHEMATICS	ENGLISH	MATHEMATICS	ENGLISH	MATHEMATICS				
1	Hameis Hadir	-	2	2	-	2	-	2	-				
2	Suhaidah Sulaiman	-	2	2	-	22	-	2	-				
3	Mohamed Lugman	-	2	-	2	-	2	-	2				