

*Elevate Standards in Hospitality
and Leadership*

Achieve expertise in strategic hospitality management and hotel leadership, focusing on operational excellence, service quality, and sustainable growth.

Your Gateway to Opportunity

www.allspiceinstitute.com

**Allspice
Institute**
Culinary Arts | Hospitality | Academia

**ADVANCED DIPLOMA
in
Hospitality &
Hotel Leadership**

Our PHILOPOSHY

VISION

To be among Asia's leading educational institutions and to elevate standards and quality.

MISSION

Empowering individuals to become confident global professionals by inculcating skills and knowledge to excel.

VALUE

Excellence is our cornerstone, integrity our compass, and innovation our driving force.

CULTURE

We recognize people's talent as our assets to be nurtured towards achieving their potential in a supportive and innovative environment.

PILLARS

Heritage: Celebrating the diverse diasporas that constitute Singapore, and our own melting pot of global influences

Aspiration: Recognizing and forging trends and headways, and best practices

Wellness: Unlocking potential by Nurturing the Balance within





Celebrating 18 Years of Excellence and Growth in 2025



"At Allspice Institute, we are more than an educational institution—we are a dynamic ecosystem where students, staff, and partners collaborate to achieve excellence. Together, we build futures, elevate industries, and create a legacy of innovation and impact."

Clarence Ling has been working in the food industry in both the retail and education front. Apart from running one of the best culinary schools in Singapore, he has also been the owner of a gourmet sandwich cafe, and restaurants serving Western cuisine. Through his companies, he has been supporting various charities and helping communities locally and abroad.

Food plays a central role in all our lives. To enjoy the history and culture of a place, you must relish the taste that its food brings to the table. Having owned and managed several food establishments, I believe that a good solid education enhances the skill set of anyone dreaming of a career in the food and hospitality industry. Food is not only to be enjoyed; it gives us comfort, and essential nutrients and enhances our overall well-being. The whole process from Farm to Table is ever-changing and adapting to the global demands. An apt education can provide that jumpstart you need to enter this massive industry. I hope Allspice can play a small but essential role for those who join us in exploring ways to improve their knowledge and skills.

Clarence Ling

**Founder/ Principal
Allspice Institute**

Advanced Diploma

in
Hospitality & Hotel
Leadership

Course Overview

A Diploma in Strategic Hospitality Management provides foundational skills in managing hospitality operations effectively. It covers areas such as strategic planning, financial management, operations, marketing, and customer relations, preparing graduates for managerial roles in hotels, restaurants, and tourism businesses.



Introduction to Hospitality & Operations Management

This unit provides an overview of the hospitality industry, focusing on core principles of operations management, customer service, and effective organisational practices to drive success.



Guest Experience Design & Service Excellence

This unit explores strategies to create exceptional guest experiences, emphasising personalised service, customer satisfaction, and excellence in hospitality standards.



Strategic Hospitality & Financial Analysis

This unit focuses on strategic decision-making and financial acumen, equipping learners with the skills to analyse financial data and develop strategies to drive success in the hospitality industry.

Marketing and Sales for Hospitality

This unit explores effective marketing and sales strategies, focusing on branding, customer engagement, and driving revenue growth in the hospitality industry.

Human Resource Management in Hospitality

This unit covers essential HR practices in the hospitality industry, focusing on talent acquisition, staff development, and fostering a positive workplace culture.

Sustainability in Hospitality Management

This unit emphasizes sustainable practices in hospitality, focusing on environmental stewardship, resource efficiency, and ethical business operations.

Advanced AI for Guest Experience Personalisation

This unit explores the application of advanced AI technologies to enhance guest experiences, focusing on personalised services, predictive analytics, and innovative solutions in the hospitality industry.

AI-Powered Operations Management

This unit examines the integration of AI technologies in streamlining hospitality operations, improving efficiency, decision-making, and resource management.

AI in Revenue Management and Marketing Optimization

This unit explores the use of AI to enhance revenue strategies and optimize marketing efforts, focusing on predictive analytics, dynamic pricing, and targeted customer engagement.



COURSE DURATION & FEE

Schedule: Monday to Friday
3Hrs. a Day

Course Duration: 15 Months.

9 months of classroom-based instruction, focusing on theoretical and practical knowledge + 6 months of hands-on experience in the industrial attachment (IA)

Course Fee: \$ 8175

- All fees listed are inclusive of 9% GST and are subject to revision at Allspice's discretion without prior notice.
- An application fee of S\$109 is applicable and non-refundable under all circumstances. (Only for International Students)

Student Insurance and Protection Schemes:

Medical Insurance Scheme

Allspice ensures that a comprehensive medical insurance scheme is in place for all enrolled students, providing coverage throughout their course of study.

Fee Protection Scheme (Group Insurance)

Allspice complies with regulatory requirements by providing a Fee Protection Scheme for all students. This scheme aligns with the EduTrust standards set by SSG, ensuring the safeguarding of student fees.

Entry Requirements:

- 18 Yrs. and above
- Minimum Diploma in Hospitality Management Discipline or equivalent
- Attained a minimum C6 in English language in GCE 'O' Level or equivalent.

Matured Candidates:

Candidates who do not meet the academic qualification criteria

- Must be at least 30 years old.
- Demonstrate relevant work experience or skills in the Hospitality field.
- Provide a detailed resume and a letter of motivation.
- May be required to attend an interview.

Learning Delivery Approach:

- "Classroom Based (Face to Face)
- Medium of Instruction: English

Ratio: Teacher : Student

1 : 40

Attendance:

- 90% attendance for student pass holders
- 75% attendance for non-student pass holders

Students who fail to meet the required attendance percentage may face termination from the course. Regular attendance is crucial to ensure successful completion of the program.

Examination:

- Presentation
- Project
- Assignment

Graduation Recruitment:

To be eligible for graduation, students must fulfill the following criteria:

- Meet the mandatory attendance requirements.
- Successfully pass all examinations.
- Complete the Industrial Attachment or successfully finish the designated Industrial Project.

Awarding Body:

- Advanced diploma certificate issued by Allspice Institute

IA - Industrial Attachment

The 6-month Industrial Attachment provides students with essential industry experience, enabling them to apply their training in a real-world setting.

A Training Work Permit (TWP), subject to approval by the Ministry of Manpower (MOM), is required for participation in the Industrial Attachment.

Students who are unable to secure a TWP will be required to successfully complete and submit assignments for the IA modules and undertake an industrial project to fulfill the program requirements.

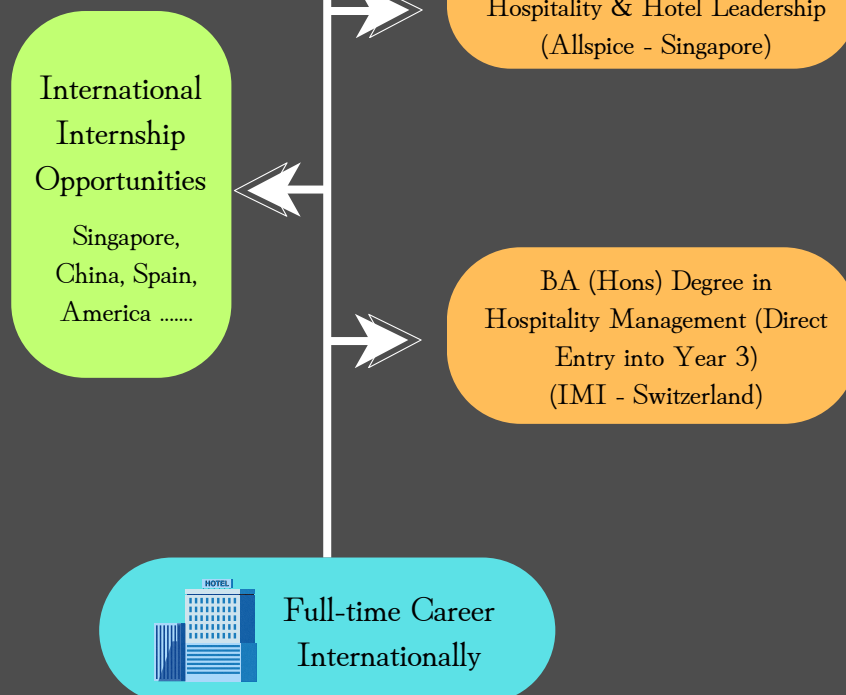
**Enhanced Registration
Framework (ERF)**

Cert No: 200105260H
30/01/2023 - 29/01/2027



Certificate No. EDU-2-2168
Validity: 6 February 2025 to 5 February 2029

Pathway



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