



Build essential skills in a variety of cuisines, focusing on foundational techniques and flavors, including local and regional specialties.

# CTH LEVEL 2 DIPLOMA In Culinary Skills

*Master the art of Pan-Asian  
Cuisine with a global perspective*



**Your Gateway to Opportunity**

[www.allspiceinstitute.com](http://www.allspiceinstitute.com)

# 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**

# CTH LEVEL 2 DIPLOMA IN

# CULINARY SKILLS

## Course Overview

The CTH Level 2 Diploma in Culinary Skills strengthens learners' ability in the kitchen by introducing dishes and techniques that require a higher level of skill. Students can build their confidence by becoming familiar with vaster amounts of food and gaining an understanding of senior tasks in a professional kitchen environment.



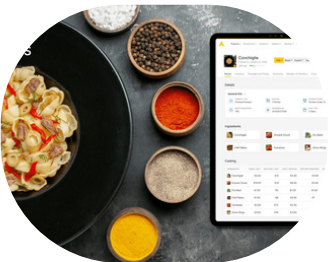
### Introduction to the Catering and Hospitality Industry

The aim of this unit is to develop learners' your knowledge of the different sectors in the catering and hospitality industry and the training and experience needed for employment.



### Kitchen Hygiene and Food Safety

This unit aims to ensure learners obtain knowledge and understanding of the importance of food hygiene and good hygienic practices and controls, food hazards and how food safety management can be applied within the workplace.



### Introduction to Menu Planning, Costings and Teamwork

This unit aims to develop knowledge and understanding of the principles of menu planning. Learners will be expected to learn about staffing structures, roles and responsibilities within in a kitchen hierarchy, and the reasons why teamwork is a vital element in food production and service. Learners will be expected to plan and calculate costs for menus.



### Prepare and Cook Meat, Poultry and Offal

The aim of this unit is to enable learners to develop the necessary skills and understanding of the principles involved in preparing, cooking, and serving meat, poultry, and offal.



### Prepare and Cook Fish and Shellfish

The aim of this unit is to enable learners to develop the necessary skills and understanding of the principles involved in preparing, cooking, and finishing fish and shellfish dishes.



### **Prepare and Cook Vegetables, Pulses and Vegetable Proteins**

The aim of this unit is to enable learners to develop the necessary skills and understanding of the principles involved in preparing, cooking, and finishing vegetables pulses and vegetable proteins dishes.

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### **Prepare and Cook Stocks, Soups and Sauces**

The aim of this unit is to enable learners to develop the necessary skills and understanding of the principles involved in preparing, cooking, and serving stocks soups and sauces.

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### **Prepare and Cook Pasta, Rice and Eggs**

The aim of this unit is to enable learners to develop the necessary skills and understanding of the principles involved in preparing, cooking, and serving pasta, rice, and eggs.

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### **Prepare and Cook Pastry and Dough Products**

The aim of this unit is to enable learner to develop the necessary skills and understanding of the principles involved in preparing, cooking, and serving pastry and dough products.

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### **Prepare and Cook Cold and Hot Desserts**

The aim of this unit is to enable learner to develop the necessary skills and understanding of the principles involved in preparing, cooking, and serving cold and hot desserts.

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### **Prepare and Cook Biscuits, Cakes and Sponges**

The aim of this unit is to enable learner to develop the necessary skills and understanding of the principles involved in preparing, cooking, and serving biscuits, cakes, and sponges.

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# COURSE DURATION & FEE

## Full Time

**Schedule:** Monday to Friday  
3Hrs. a Day

**Course Duration:** 12 Months.

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

**Course Fee: \$ 8788**

- 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.

## Part Time

**Course Duration:** 18 Months.

### **Course Structure:**

#### Classroom-Based Instruction:

Duration: 3 months

Focus: Theoretical and practical knowledge development.

Schedule:

(Monday to Friday, 6 hours per day).

#### Apprenticeship:

Duration: 15 months

Structure: Placement with sponsor organizations, combining hands-on apprenticeship.

Schedule: 5 days a week, 44 hours per week.

This program is designed to provide flexibility for part-time learners while ensuring a comprehensive blend of academic learning and industry experience.

**Course Fee: \$ 0\***

**Actual Fee:  
\$8788**

**\*The full course fee is covered by the sponsor, subject to the sponsor's terms and conditions.**

### Entry Requirements:

- 16 Yrs. and above
- Minimum(C6) in English 'O' Levels or equivalent; or Pass in English Proficiency Test.
- Minimum 3 GCE 'O' Level credits (minimum C6 in any 3 subjects) or NITEC (in any field) or an equivalent professional qualification will be assessed on a case-by-case basis

### 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 culinary field.
- Provide a detailed resume and a letter of motivation.
- May be required to attend an interview.

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### Learning Delivery Approach:

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

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### Ratio: Teacher : Student

1 : 50 (Theory & Demonstration)

1 : 25 (Practical)

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### 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.*

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### Examination:

- Written Examination
- Practical Examination
- Recipe Log

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### 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.

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### Awarding Body:

- Diploma certificate issued by CTH

*Confederation of Tourism & Hospitality*

### 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.

# Allspice Institute

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## Pathway

International  
Internship  
Opportunities  
(Singapore,  
China ..)

CTH L2 Diploma in  
Culinary Skills  
(Allspice Singapore)

Associate's Degree in Culinary Arts  
(Direct Entry into Semester 3)  
(HRC Bulgaria)

Associate's Degree  
in Culinary Arts  
Semester 4:  
(12 Months (J1)  
traineeship)  
(America)

 Full-time Career  
Internationally



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