

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

**Allspice
Institute**

Culinary Arts | Hospitality | Academia

DIPLOMA In Pan Asian Culinary Arts

Specialise in cuisines from Local Hawkers,
Japan, China, Korea, Thailand, Peranakan and
more ...



Your Gateway to Opportunity

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**

Pan Asian Culinary Arts

This course is designed to provide students with a comprehensive introduction to the diverse and rich culinary traditions of Asia.

This course focuses on equipping students with foundational skills and knowledge necessary to excel in the culinary arts, particularly within the Pan Asian cuisine spectrum.

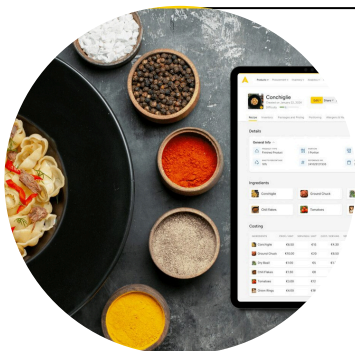
DIPLOMA IN PAN ASIAN CULINARY ARTS

WSQ Food Safety and Hygiene 1



This module covers the principles of food safety and hygiene, proper food handling practices, maintaining cleanliness, and compliance with Singapore's regulatory standards for safe culinary operations.

Introduction to menu Planning, Costing and Teamwork



This module covers the fundamentals of menu planning, effective cost control strategies, and the importance of teamwork in culinary operations, focusing on creating cohesive and profitable dining experiences.

Prepare Mise-en-place



This module covers the principles and techniques of preparing mise-en-place, emphasizing efficient workspace organization, ingredient preparation, and time management to ensure smooth and seamless culinary operations.

WSQ Prepare Classic Korean Dishes



This module covers the techniques and skills required to prepare classic Korean dishes, focusing on traditional ingredients, authentic cooking methods, and the cultural significance of Korean cuisine.

WSQ Prepare Asian Cold Dish and Desserts



This module covers the techniques for preparing Asian cold dishes and desserts, emphasizing traditional flavors, presentation styles, and the use of region-specific ingredients to create authentic culinary experiences.

Prepare Royal Thai Cuisine



This module covers the preparation of Royal Thai Cuisine, focusing on intricate techniques, traditional flavors, and elegant presentation styles that reflect the richness and sophistication of Thai culinary heritage.

WSQ Prepare Sushi



This module covers the essential techniques for preparing sushi, including rice preparation, ingredient selection, and rolling methods, with an emphasis on authenticity, precision, and aesthetic presentation.

Prepare (Singapore) Hawker Heritage Dishes



This module covers the preparation of iconic Singapore hawker heritage dishes, focusing on traditional techniques, authentic flavors, and the cultural significance of this rich culinary tradition.

WSQ Prepare Complex Chinese Moist-heat Dishes



This module covers the techniques for preparing complex Chinese moist-heat dishes, emphasizing traditional cooking methods such as steaming and braising, along with the use of authentic ingredients to achieve rich flavors and textures.

WSQ Prepare Complex Peranakan Dishes



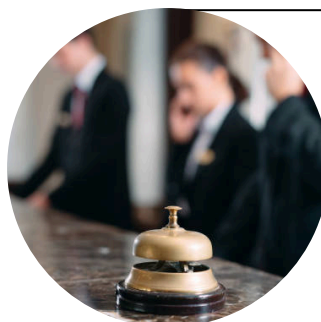
This module covers the preparation of complex Peranakan dishes, focusing on traditional cooking techniques, rich spice blends, and authentic ingredients. Students will also explore the cultural heritage and intricate presentation styles that define Peranakan cuisine.

Entrepreneurship/ Social Media Marketing



This module covers the fundamentals of entrepreneurship and social media marketing, focusing on building a business mindset, developing marketing strategies, and leveraging social media platforms to promote culinary ventures effectively.

WSQ F&B Customer Service Excellence



This module covers the principles of delivering excellent customer service in the F&B industry, focusing on effective communication, customer engagement, and handling feedback to enhance guest satisfaction and build loyalty.

WSQ F&B Workplace Safety and Health



This module covers the essential principles of workplace safety and health in the F&B industry, focusing on hazard identification, risk management, and compliance with safety regulations to ensure a secure working environment.

Course Fee

\$ 7263.5
inc GST

**Benefits for Singaporeans/
SPRs/LTVP / SME
sponsore/Non-sponsored**

Up to 70% Subsidy
from SSG
for WSQ modules

\$1000
SkillsFuture credit
can be use for
WSQ modules

Mid-Career
subsidy available
for 2 WSQ
modules

\$500
NTUC UTAP
Claimable

Entry Requirements

- 17 Yrs. and above
- Minimum(C5) in English 'N' Levels or equivalent; or Workplace Literacy & Numeracy (WPLN) level 5 and above.
- Minimum 3 GCE 'N' Level credits (minimum C6 in any 3 subjects) 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.

Duration

- 6 months (Institutional based learning)

[Schedule please refer to our website](#)

Mode of Teaching

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

Assessment Methods

- Practical Examination
- Oral Questioning
- eLearning Quizzes
- Projects

Graduation Requirements

- 75% attendance
- Achieve Competency in all Modules
- Maintain professionalism and adhere to the institution's code of conduct.

Awarding Body

- Diploma certificate issued by Allspice Institute
- For WSQ (Workforce Skills Qualifications) modules, the SOA will be issued by SkillsFuture Singapore (SSG)



**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

Allspice Institute

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