

PREPARING WORKPLACE READY

*F&B
Professionals*



Officially launched in May 2018, HCSA Academy Culinary Training Centre (HCSA Academy) offers a robust six-week course based on the Food Services skills framework by SkillsFuture Singapore (SSG), culminating in the highly coveted WSQ Higher Certificate in Food Services (Culinary Arts).

The course is designed with industry relevance to ensure that the learners are trained and mentored to work in professional kitchens.

It follows a skill-training adult-pedagogy with hands-on learning of the craft in the Academy kitchen, with job placements facilitated upon successful completion of the course.

HCSA Academy aims to empower and enable HCSA's beneficiaries and other vulnerable individuals with the professional skills required to secure stable employment in the F&B sector, giving them a new lease of life and a level playing field to support themselves and their families.



**FOOD
IS OUR**
*Common
Ground*



CULINARY TEAM BONDING

*Private Events
& Venue Rental*

contact us

**HSCA ACADEMY
CULINARY TRAINING CENTRE**

1 LORONG 23 GEYLANG
SINGAPORE 388352

TEL: +65 6745 3532
enquiry@hsca.org.sg

HCSA Academy offers team bonding workshops with a specially curated culinary programme suited for all competency levels. The workshops promise to be interactive, engaging, and fun, helping to foster team spirit and build cohesiveness.

In addition, HCSA Academy is open for private dining bookings in the Academy's own dining room.

Why choose HCSA Academy for your next corporate/private dining event? For one, all proceeds will go towards supporting the work that HCSA does, to give the beneficiaries under our care hope for a better future.



*Cooking &
Connecting*

CULINARY TEAM BONDING

PRICE

\$130 / pax

16 to 24 pax

3 to 4 Hours Session

3-Course Meal Package

All equipment & ingredients provided

*Dining with a
Difference*

PRIVATE EVENTS & VENUE RENTAL

PRICE

Lunch: From \$35/pax

Dinner: From \$45/pax

Min 20 pax

Buffet option available

RSVP required two weeks in advance

Please contact us for more details.

TESTIMONIALS



“ What a wonderful team bonding event! Food was delicious & activity was so much fun. Will highly recommend to other organisations to partner HSCA for future bonding activities & events! ”

- SP Group





“ Probably the most fun community event we’ve done - will definitely do it again! Good chance to bond with colleagues and had an awesome experience cooking with the team. Great event! ”

- Macquarie Group



MANAGEMENT *Team*



Dominique Choy
CEO



Adelene Wee
Acting Director



Khoo Wee Bin
Executive Chef



Sony Haq
Academic Dean



Ng Boon Kiong
Head Trainer



Chef Khoo Wee Bin *Executive Chef* **HCSA Academy Culinary Training Centre**

Chef Wee Bin manages the dining room at HCSA Academy. He leads the team in conducting events such as meetings and seminars, corporate team bonding and private functions, in addition to also being involved in training and overseeing partnerships with employers.

With over 25 years of local and international culinary experience, Chef Wee Bin is well-versed in a variety of cuisines. He has won multiple awards and accolades as a chef, culinary competition judge and coach – the most recent being coach for the Singapore National Culinary team, who were Champions in Bocuse D'or Asia multiple times.

Chef Sony Haq

Academic Dean

HCSA Academy Culinary Training Centre

Chef Sony oversees the academics in the Culinary Academy, which includes curriculum design, training delivery and accreditation. He works with SkillsFuture Singapore to ensure compliance with training standards and requirements, and is also responsible for the overall operations of the Academy.

He has over 20 years of leadership and management experience in culinary, training, curriculum design and academic administration, and has worked with prestigious names such as the Taj Group of Hotels and National Council for Hotel Management in India, and At-Sunrice Global Chef Academy and East Asia School of Management in Singapore.

Chef Sony's achievements include developing the first WSQ Diplomas in Culinary Arts, Pastry & Bakery and Food & Beverage Management, conceptualising and heading the National Assessment Centre and managing the development of seven e-Learning modules in general education contextualised for F&B industry for university bridging.



Chef Ng Boon Kiong

Head Trainer

HCSA Academy Culinary Training Centre

Chef Boon is the Academy's Head Trainer. He instructs the Academy's trainees in various culinary techniques and to uphold safety and hygiene standards, preparing them for gainful employment in the F&B industry.

A culinary educator for over 15 years, Chef Boon is committed to mentoring and sharing his culinary skills and knowledge. He not only specialises in delivering training in local cuisines, but is also adept in academic leadership and planning.



WSQ HIGHER CERTIFICATE IN FOOD SERVICES (Culinary Arts)



COURSE Fees

WSQ-HCFS	Singaporeans (below 40 years old)	Singaporeans (above 40 years old)
Course Fee	SGD5,000	SGD5,000
Less: SSG Funding	Up to SGD4,000	Up to SGD4,500
Total Fees Payable *	SGD1,000	SGD500

* Total Fees Payable will depend on the final amount subsidised by SSG and Workfare Training Support (WTS) Funding.

Eligibility for Course Fee Funding:

Enjoy up to 80% SSG course fee funding for all Singapore Citizens and Singapore Permanent Residents
Enjoy up to 90% SSG course fee funding for all Singapore Citizens who are 40 years or older
Enjoy up to 95% WTS course fee funding for all Singapore Citizens who are 35 years or older and earn no more than SGD2,000 per month

Course Overview

This is a full-time course comprising full-day lessons four days a week, over six calendar weeks. Total course duration is 170 hours – 153 hours of training at the HCSA Academy facility and 17 hours of detailed skills and knowledge assessment.

Course Objectives

- Groom competent ‘commis cooks’ with strong foundation in culinary skills, knowledge and the right attitude
- Support Singapore’s food services industry with workplace ready professionals
- Provide a platform for pursuing higher Qualifications in Culinary Arts or related fields

Entry Requirements

For admission to the course, applicants must:

- Be at least 21 years of age
- Have completed Primary 6 or equivalent level of education
- Understand, speak, read and write basic English

Upon graduation, trainees will be awarded the following:

- WSQ Higher Certificate in Food Services (Culinary Arts) by SkillsFuture Singapore
- Statement of attainment in ‘Basic Food Hygiene’ course, thus being a certified food handler

HCSA Academy Culinary Training Centre will consider applications from candidates with passion, but who do not meet the minimum education requirement. Interviews will be conducted to assess suitability for enrolment.

Singaporeans (with WTS Funding)

SGD5,000

SGD4,750

SGD250

Singapore Permanent Residents (with SSG Funding)

SGD5,000

Up to SGD4,000

SGD1,000

Others

SGD5,000

Nil

SGD5,000

Note:

The course is conducted in English and basic proficiency in the language is a requirement. Course contents and all prices are subject to change.

Course Fees

Singapore Dollars Five Thousand (SGD5,000) exclusive of GST.

SkillsFuture Singapore funding is available for trainees.

COURSE STRUCTURE & Assessment Methods

No.	Module
1	Follow Food & Beverage Safety and Hygiene Policies and Procedures
2	Maintain Food & Beverage Production Environment
3	Prepare Equipment and Ingredients
4	Prepare Fish and Seafood for Cooking
5	Prepare Meat and Poultry for Cooking
6	Demonstrate Basic Dry Heat Cooking Methods
7	Demonstrate Basic Moist Heat Cooking Methods

Assessment Methods:

Trainees will be assessed via:

- Practical Examination (Skills assessment – summative)
- Written Examination (Knowledge assessment – summative)

Trainees must have minimum 75 per cent attendance in each module before they can sit for the module examination.

To ensure assessment readiness, trainees may be required to attend additional lessons.

To pass the course, trainees must be graded Competent (C) in both Skill and Knowledge assessment for each module.

Trainees graded as Not Yet Competent (NYC) will be re-assessed once without any additional fees.



PREPARING FOR THE INDUSTRY

To guide trainees and ensure their smooth transition into the workforce, the Academy will provide the following:

- Group discussions for trainees or one-on-one sessions, if required
- Scheduled site visits to workplace
- Job placement and job coaching
- Refresher programmes and training to bring skills up to the next level



HOW YOU CAN *Support*

HCSA Academy aims to give our beneficiaries and other vulnerable individuals a new lease of life and equip them with the skills needed for stable employment in the F&B industry; at the very least, a level playing field to support themselves. There are various ways that you can help:

- Choose HCSA Academy for your next corporate team bonding workshop, private dining or launch event. Our team will work with you to make your event a success! All proceeds will go towards supporting the work that HCSA does to give the vulnerable groups under our care hope for a better future.
- Sponsorships in cash and kind to support the work that we do at the Academy.

All donations are eligible for a 250 per cent tax deduction. A tax-deductible receipt is automatically given for donations \$50 and above, and only upon request for donations below \$50.



By OCBC PayNow Corporate

Please key in the Unique Entity Number (UEN) for HCSA Community Services: S97SS0023J

Under the Reference Number field, please include your full name and NRIC/FIN (individual) or UEN (organisation) for tax deduction purposes.



By Credit Card

You can drop us an email at enquiry@hcsa.org.sg or give us a call at **6745 3532** with your credit card details (card number, name on card and expiry date).

Please include your name, address contact number and NRIC/FIN or UEN number for submission to IRAS for automatic tax deduction.



By Cheque

Please make your cheque payable to HCSA Community Services, and mail this to us at 1 Lorong 23 Geylang, Singapore 388352.

Do include your name, address, contact number and NRIC/FIN or UEN number for submission to IRAS for automatic tax deduction.



By Internet Banking

You can do a bank transfer to the following:

Bank	: OCBC
Account Number	: 588 044867 001
Type of Account	: Current Account
Bank Code	: 588
Swift Code	: OCBCSGSG

Please email us at enquiry@hcsa.org.sg or give us a call at **6745 3532** after you have completed the transfer and provide your name, address, contact number and NRIC/FIN or UEN number for submission to IRAS for automatic tax deduction.



By Giving.Sg

Giving.sg is an initiative of the National Volunteer and Philanthropy Centre (NVPC). It is a one-stop online portal for donors and volunteers who seek to give to Singapore-registered charities.

To donate through Giving.sg please go to:

<https://www.giving.sg/web/hcsa>

For more information on how you can support HCSA Community Services, please contact:

Ms Adelene Wee (Director, Partnerships & Communications)

Tel: +65 6745 3532 / 9815 2828

Email: Adelene_WEE@hcsa.org.sg

ABOUT HCSA

Community Services



Empowering The Vulnerable To Find Purpose For A More Abundant Life

HCSA Community Services, a charitable organisation with the Institute of Public Character (IPC) status and a member of the National Council of Social Service (NCSS), was started in 1996 as a halfway house for recovering drug addicts and ex-offenders. Today, our work has expanded to include teenage girls who have suffered the complex trauma of physical, sexual or emotional abuse and single parents with limited support.

As a family of dedicated staff, volunteer teams, and corporate and community partners, we continue to serve some of the most vulnerable in society to give them a future and a hope.

Our mission to empower these vulnerable populations is achieved through our signature programmes.

**To Give A Future
And A Hope**

**Empowering the
vulnerable to find
purpose for a more
abundant life**

HCSA COMMUNITY SERVICES

Our Values

Excellence Teamwork Honour Integrity Compassion Servanthood



Preparing Workplace Ready *F&B professionals*

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The Academy aims to equip HCSA's beneficiaries and other vulnerable individuals with the professional skills required for stable employment in the F&B industry, giving them a new lease of life and a level playing field to support themselves and their families.



GIVING HOPE TO ABUSED *Teenage Girls*

HCSA Dayspring Residential Treatment Centre offers a caring, safe and therapeutic environment to help teenage girls who have suffered the complex trauma of physical, sexual or emotional abuse. Through the application of certified clinical therapy sessions, the centre strives to help these girls to become healthy individuals who can successfully reintegrate into their schools, families and society.

In 2017, Dayspring Residential Treatment Centre successfully upgraded its quality of care by transiting to a Therapeutic Group Home service model for older girls with higher needs and risks.



HELPING EX-OFFENDERS *Rebuild Lives*

HCSA Highpoint halfway house first started in 1996 to help drug addicts rebuild broken lives. Over the last two decades, it has expanded to provide a safe and substance-free home to help and support homeless male ex-offenders and those in recovery from addictions.

Today, the transitional residence focuses on offering homeless and newly-released prisoners from all races and religions a safe place to restart their lives – through a transitional living programme which empowers them to attain more permanent housing, gainful employment and financial independence, so as to live a productive life free from addiction, and successfully reintegrate into society.



EMPOWERING *Single Parents*

HCSA Dayspring SPIN (Single Parents INformed, INVolved, INcluded) is an initiative in collaboration with the National Council of Social Service (NCSS). It aims to support care giving and improve the quality of life for single parents or lone caregivers who lack, or have limited, emotional, physical or practical support.

SPIN provides easy access to resources through an ally network of volunteers and an interactive website empowering single parents to make informed decisions and strengthen their social support network.

CONTACT Us

For enquiries on the Culinary Training Course:

Email: culinary_academy@hcsa.org.sg

Tel: +65 6745 3532

For enquiries on Workshops, Events, Donations
and Sponsorships:

Email: enquiry@hcsa.org.sg

Tel: +65 6745 3532



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