

# design and specialised businesses



[SingaporeTech.edu.sg](http://SingaporeTech.edu.sg)

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# 2018

**Singapore  
Institute of  
Technology**

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The Culinary  
Institute of America

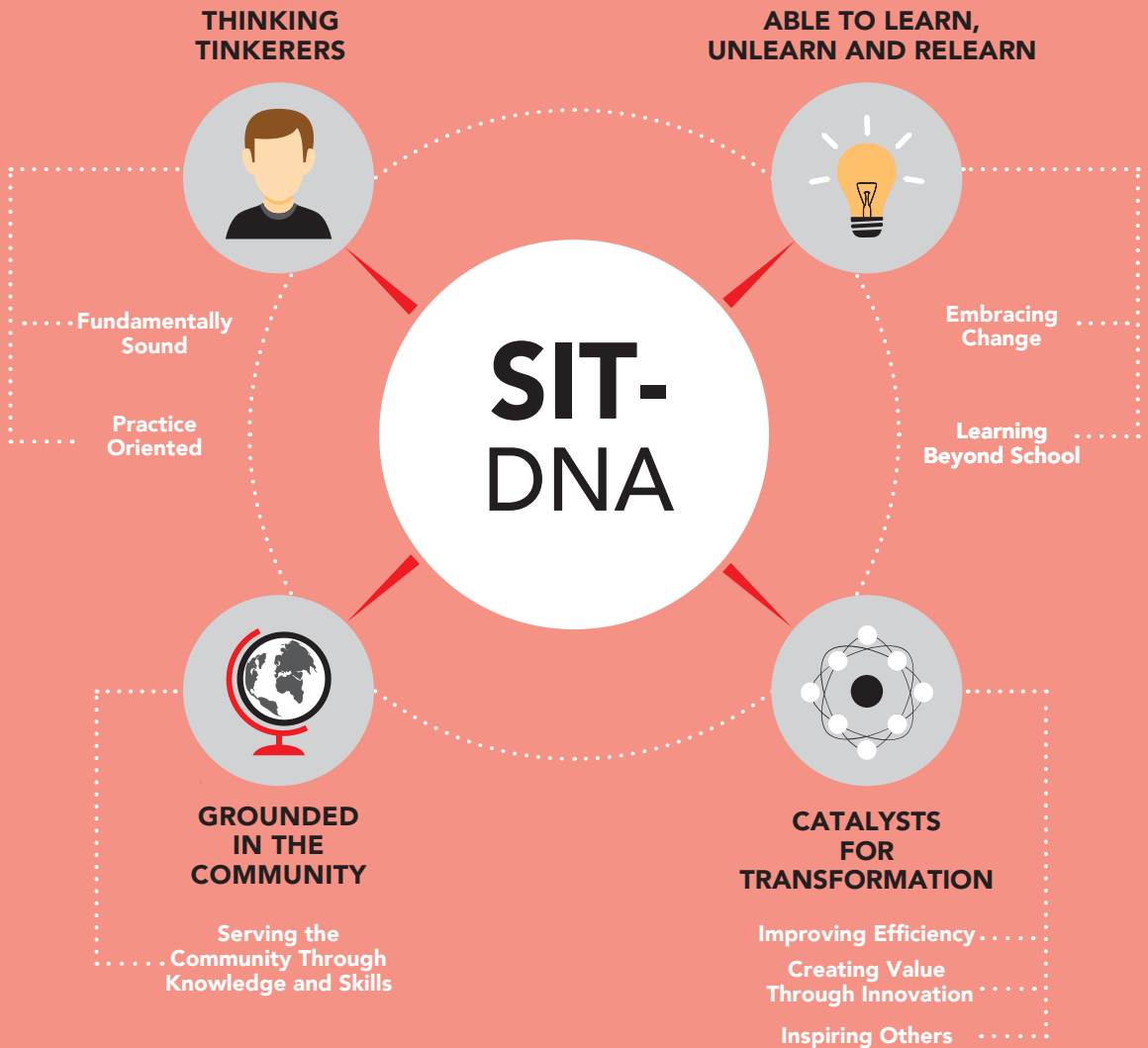
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The Glasgow  
School of Art

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# ABOUT SIT



Singapore Institute of Technology (SIT) is Singapore's university of applied learning. SIT upholds the vision of being a leader in innovative learning by integrating learning, industry and community.

Our mission is to nurture and develop individuals who build on their interests and talents to impact society in meaningful ways. The university also aims to cultivate in its students four distinctive traits, or the SIT-DNA, which will prepare them to be 'Thinking Tinkerers', 'Able to Learn, Unlearn and Relearn', 'Catalysts for Transformation' and 'Grounded in the Community'.

The university's applied degree programmes offer you a chance to experience a unique pedagogy that integrates work and study. SIT's degree programmes feature a six- to 12-month Integrated Work Study Programme (IWSP) which exemplifies the best of university-industry collaboration.

# WHY

## PURSUE DESIGN AND SPECIALISED BUSINESSES

# AT SIT?



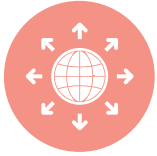
### PROGRAMMES THAT DEVELOP PRACTITIONERS OF THE FUTURE

SIT offers entry-level honours degree programmes in Accountancy, Hospitality Business and, in partnership with renowned overseas institutions, bachelor degrees in Communication Design, Interior Design and Food Business Management. The degree programmes aim to train students to become true practitioners of their respective crafts in the global marketplace.



### INNOVATIVE LEARNING APPROACH

Through innovative, technology-enhanced and authentic learning and teaching approaches, students are engaged and equipped with the appropriate knowledge, real world skills and attitudes to prepare them for the industry. The Integrated Work Study Programme (IWSP) will allow students to apply what they learn to actual work situations.



### GLOBAL PERSPECTIVE

SIT also nurtures global perspective and cross-cultural understanding amongst its students through the various overseas student exchanges and overseas exposure/immersion programmes.



### INDUSTRY RELEVANT CURRICULA

Industry inputs are constantly sought and embedded to ensure an industry-relevant curriculum. With strong collaborations with small- and medium-sized companies, government agencies and multinational companies, SIT is able to plug into the diverse ecosystem and ensure SIT graduates are able to adapt quickly to rapidly changing business models and in good stead to stay ahead in the digitalisation of industries.



### EXCITING AND REWARDING CAREERS


As the Singapore economy transforms through enterprise and innovation progresses, there will be a range of careers in areas that require 'people skills' and a mindset that is geared towards providing the best service experience. Design and Specialised Businesses programmes seek to produce a unique breed of graduates whose value proposition includes the ability to be innovative and dynamic, value-adding to future employers regardless of the volatility of the global marketplace.

*"Change is a constant in any business. We want our students to push themselves beyond their comfort zones; to design, redesign and innovate."*

### **Associate Professor Jeanette Ng**

Cluster Director  
Design and Specialised Businesses  
Singapore Institute of Technology

## HEAR WHAT OUR STUDENTS SAY

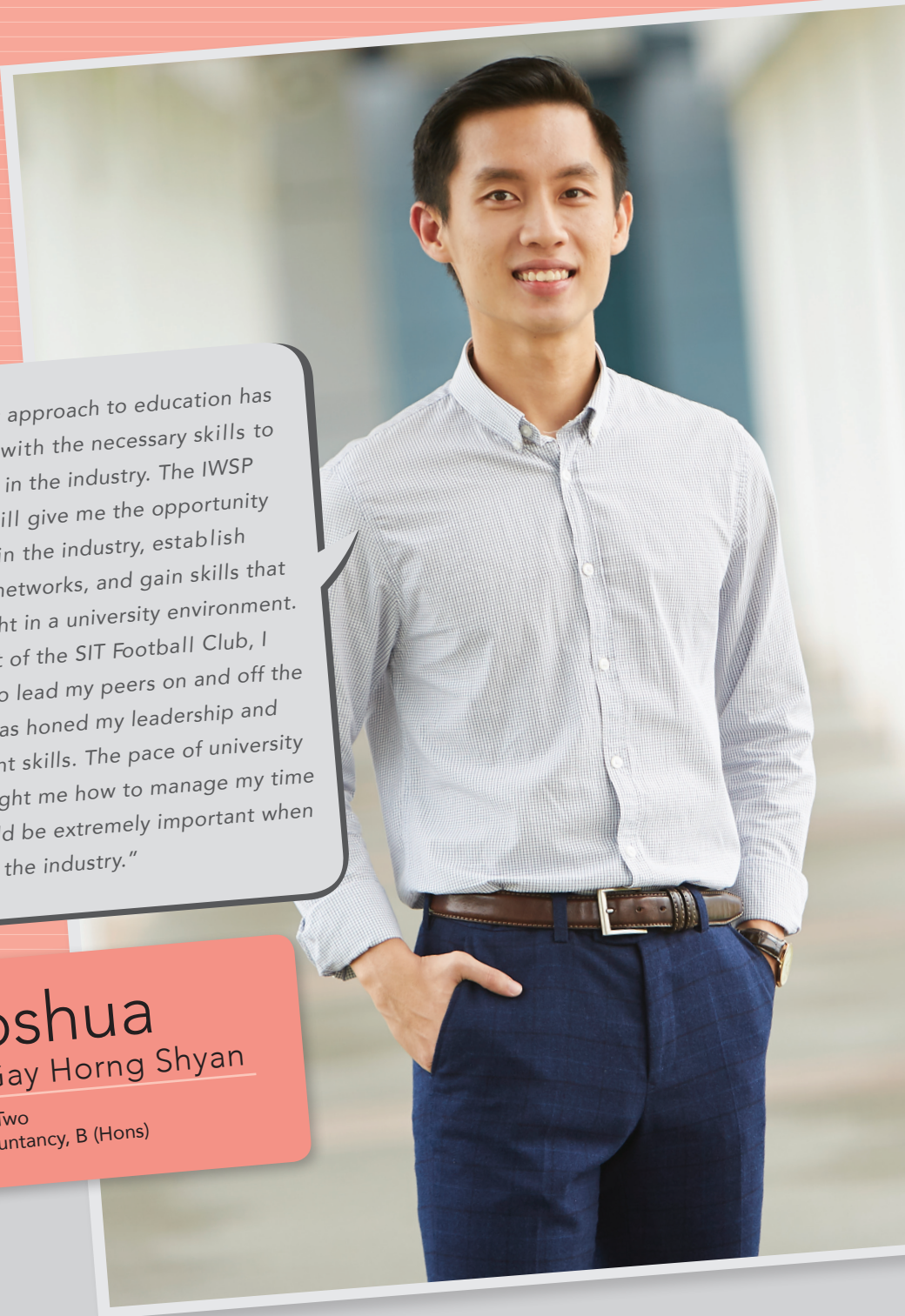
A young woman with dark hair tied back, wearing a light blue t-shirt and white overalls, is smiling warmly. She is holding a black tablet in her left hand and a white folder or stack of papers in her right. The background consists of rows of red and grey lockers in a locker room setting.

"The SIT lecturers and mentors have made a significant impact in my learning journey. With their vast industry experience and different teaching methods, they have broadened my horizon in the hospitality industry and enabled me to apply my new found knowledge in my workplace. The experience at SIT had also impacted the choices I made in life. I am certain of my career path in the areas of event organising and revenue management. I have also been selected to be part of the Ship for Southeast Asian and Japanese Youth Programme (SSEAYP), which will further sharpen my leadership skills and build networks in the region."

**Julaina**  
Bte Jaffar

Graduate (2017)  
Hospitality Business, B (Hons)

## HEAR WHAT OUR STUDENTS SAY



"SIT's holistic approach to education has equipped me with the necessary skills to be successful in the industry. The IWSP experience will give me the opportunity to work within the industry, establish meaningful networks, and gain skills that are not taught in a university environment. As president of the SIT Football Club, I am tasked to lead my peers on and off the field. This has honed my leadership and management skills. The pace of university life has taught me how to manage my time which would be extremely important when working in the industry."

**Joshua**  
Gay Horng Shyan

Year Two  
Accountancy, B (Hons)

## HEAR WHAT THE INDUSTRY SAYS

“ We believe that IWSP students have made an impact on the Firm as they are already familiar with basic audit methodologies. Our engagement teams are able to assign higher-level tasks which are then delivered efficiently. Feedback from our engagement team members has also been positive, with many commending the students’ strong work ethic and willingness to learn. Having spent eight months adapting to the work culture, environment and profession, the students are ‘work ready’. Combining this with a strong work ethic and the passion to succeed, they can add value to any organisation. ”

### **Ms Natasha Chung-Voon**

Talent Head  
PwC Singapore

“ The programme has done a great job for the students. The opportunity they have given the students to learn and to grow for themselves is something I would strongly recommend to anyone. ”

### **Ms Carrie de Souza**

Conference Manager  
Koelnmesse Pte Ltd

“ SIT students have a mature and realistic mentality and work attitude. My general observation is that they are a very proactive bunch who are well-prepared to join the workforce! I must say that as an institution of higher learning, SIT did a great job of engaging employers within the industry and at the same time, grooming the students for the working world. ”

### **Mr Khor Boon Hong**

Partner  
Baker Tilly TFW

“ In my opinion, the Hospitality Business programme has given students the autonomy to perform their roles effectively, such that the distinction between a student’s and full-time employee’s ability of work is not apparent. Students’ performances were on par with that of a full-time staff. ”

The Ritz-Carlton, Millenia  
Singapore





# ACCOUNTANCY

## PROGRAMME INFORMATION

### DEGREE PROGRAMME

- B (Hons)

### CAMPUS LOCATION

- SIT@Dover

### ELIGIBILITY

- Polytechnic Diploma Holders
- A Level/IB Diploma/NUS High School Diploma Holders

### FEATURES

- Eight-month Integrated Work Study Programme (IWSP)

Visit [SingaporeTech.edu.sg](http://SingaporeTech.edu.sg) for the list of relevant qualifications.

The Accountancy programme is a three-year direct honours programme, which will hone students' critical and analytical skills and provide them with requisite knowledge needed for a professional accounting career. Students will go through rigorous academic training and immerse themselves in the accounting industry through the eight-month Integrated Work Study Programme (IWSP) with accounting firms such as Baker Tilly, Deloitte, Ernst & Young, KPMG, PKF and PwC.

With the aim to groom students who are both practice-oriented and industry-ready, students will be taught by teaching staff with strong relevant experience and also be exposed to vital information systems (such as Bloomberg, Thomson Reuters, SAP, Probanker and Capsim) for data analytic and simulation skills. Students will have opportunities to take up specialised accounting and finance modules, and focus on an area of interest such as Applied Finance, Audit, Corporate Accounting, Management Accounting and Taxation in their final trimester. SIT's unique curriculum also includes the Regional Exposure to Accounting Practice (REAP) programme, which will expose students to the cultural, economic and social nuances in the Asia-Pacific region.

The SIT Accountancy programme has received accreditation status from the Singapore Accountancy Commission (SAC) for direct entry into the Singapore CA Qualification Professional Programme. The Accountancy programme is also accredited by the Chartered Accountants Australia and New Zealand (CAANZ), the Chartered Institute of Management Accountants (CIMA), Certified Practising Accountants Australia (CPAA) and the Institute of Chartered Accountants in England and Wales (ICAEW). In addition, the programme has been admitted into the CFA Institute University Affiliation Programme as it incorporates at least 70% of the CFA Programme Candidate Body of Knowledge (CBOK), which provides students with a solid grounding in the CBOK and prepares them well to sit for the CFA exams.

## PROGRAMME HIGHLIGHTS

Accounting  
Financial  
Modelling

Eight-month  
Integrated  
Work Study  
Programme  
(IWSP)

Unique  
Industry-Relevant  
Enhancement  
Modules

Applied  
Business  
Simulations  
and Business  
Capstone

Regional  
Exposure to  
Accounting  
Practice



# ACCOUNTANCY

## CURRICULUM STRUCTURE

The standard duration of the Accountancy direct honours programme is three years and one trimester. Students will have the option to select either study Plan A or B in Years Two and Three.

 <b>YEAR 1</b>	<b>TRIMESTER 1</b>	<ul style="list-style-type: none"> <li>• Introduction to Financial Accounting</li> <li>• Introduction to Economics</li> <li>• Organisation and Management</li> <li>• Business Law</li> <li>• Foundations of Finance</li> </ul>
	<b>TRIMESTER 2</b>	<ul style="list-style-type: none"> <li>• Business Information Technology</li> <li>• Audit Process</li> <li>• Introduction to Management Accounting</li> <li>• Enterprise Accounting Applications</li> <li>• Regulatory Framework of Accounting</li> </ul>
	<b>TRIMESTER 3</b>	Break (Optional)

# ACCOUNTANCY

		PLAN A
<b>YEAR</b> <b>2</b>	<b>TRIMESTER 1</b>	<ul style="list-style-type: none"> <li>• Basic Statistics<sup>1</sup></li> <li>• Financial Accounting</li> <li>• Auditing</li> <li>• Company Law</li> <li>• Corporate Finance</li> <li>• Essentials of an Auditor</li> <li>• Career Development Skills</li> </ul>
	<b>TRIMESTER 2</b>	<ul style="list-style-type: none"> <li>• Marketing Management<sup>2</sup></li> <li>• Investment Analysis</li> <li>• Accounting Information Systems</li> <li>• Company Accounting</li> <li>• Management Accounting and Control</li> <li>• Writing in the Workplace</li> <li>• Spreadsheet Application Tools</li> </ul>
	<b>TRIMESTER 3</b>	Break (Optional)
<b>YEAR</b> <b>3</b>	<b>TRIMESTER 1</b>	Integrated Work Study Programme (IWSP) <ul style="list-style-type: none"> <li>• Accounting Financial Modelling</li> </ul>
	<b>TRIMESTER 2</b>	Integrated Work Study Programme (IWSP)
	<b>TRIMESTER 3</b>	<ul style="list-style-type: none"> <li>• Accounting for Decision Making and Control</li> <li>• Taxation</li> <li>• Business Valuation and Analysis</li> <li>• Change Management</li> <li>• The Art of Asking Questions</li> </ul>



# ACCOUNTANCY

		PLAN B
<div style="text-align: center; border: 2px solid orange; border-radius: 50%; width: 60px; height: 60px; display: flex; flex-direction: column; align-items: center; justify-content: center; margin: 0 auto;"> <span>YEAR</span> <span style="font-size: 2em; font-weight: bold;">2</span> </div>	TRIMESTER 1	<ul style="list-style-type: none"> <li>Basic Statistics<sup>1</sup></li> <li>Financial Accounting</li> <li>Auditing</li> <li>Company Law</li> <li>Corporate Finance</li> <li>Essentials of an Auditor</li> <li>Career Development Skills</li> </ul>
	TRIMESTER 2	Integrated Work Study Programme (IWSP)
	TRIMESTER 3	<ul style="list-style-type: none"> <li>Marketing Management<sup>2</sup></li> <li>Investment Analysis</li> <li>Accounting Information Systems</li> <li>Company Accounting</li> <li>Management Accounting and Control</li> <li>Writing in the Workplace</li> <li>Spreadsheet Application Tools</li> </ul>
<div style="text-align: center; border: 2px solid orange; border-radius: 50%; width: 60px; height: 60px; display: flex; flex-direction: column; align-items: center; justify-content: center; margin: 0 auto;"> <span>YEAR</span> <span style="font-size: 2em; font-weight: bold;">3</span> </div>	TRIMESTER 1	<ul style="list-style-type: none"> <li>Accounting Financial Modelling</li> <li>Accounting for Decision Making and Control</li> <li>Taxation</li> <li>Business Valuation and Analysis</li> <li>Change Management</li> <li>The Art of Asking Questions</li> </ul>
	TRIMESTER 2	Integrated Work Study Programme (IWSP)
	TRIMESTER 3	Break (Optional)

# ACCOUNTANCY

 <p><b>YEAR 4</b> (Final Trimester)</p> <p>Choose one area of focus</p>	<b>APPLIED FINANCE FOCUS</b>	<ul style="list-style-type: none"> <li>• Derivatives: Markets and Products</li> <li>• Applied Financial Management</li> <li>• Financial Institutions and Markets</li> <li>• Business Capstone</li> <li>• Transition to the Profession</li> </ul>
	<b>AUDIT FOCUS</b>	<ul style="list-style-type: none"> <li>• Internal Audit</li> <li>• Advanced Auditing</li> <li>• Risk Management and Internal Control</li> <li>• Business Capstone</li> <li>• Transition to the Profession</li> </ul>
	<b>CORPORATE ACCOUNTING FOCUS</b>	<ul style="list-style-type: none"> <li>• Advanced Company Accounting</li> <li>• Frauds, Ethics and Forensic Accounting</li> <li>• Corporate Reporting and Financial Analysis</li> <li>• Business Capstone</li> <li>• Transition to the Profession</li> </ul>
	<b>MANAGEMENT ACCOUNTING FOCUS</b>	<ul style="list-style-type: none"> <li>• Issues in Management Accounting</li> <li>• Strategic Management Accounting</li> <li>• Strategic Planning and Budgeting</li> <li>• Business Capstone</li> <li>• Transition to the Profession</li> </ul>
	<b>TAXATION FOCUS</b>	<ul style="list-style-type: none"> <li>• Advanced Taxation</li> <li>• Tax Treaties and Transfer Pricing</li> <li>• Regional Tax and International Tax Planning</li> <li>• Business Capstone</li> <li>• Transition to the Profession</li> </ul>

<sup>1</sup>Can be taken in Year 1 Trimester 1.

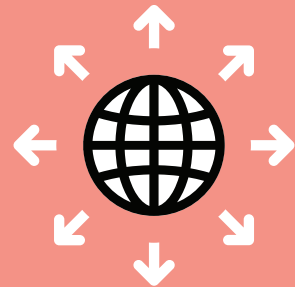
<sup>2</sup>Can be taken in Year 1 Trimester 2.

## ACCOUNTANCY

### REGIONAL EXPOSURE TO ACCOUNTING PRACTICE (REAP)

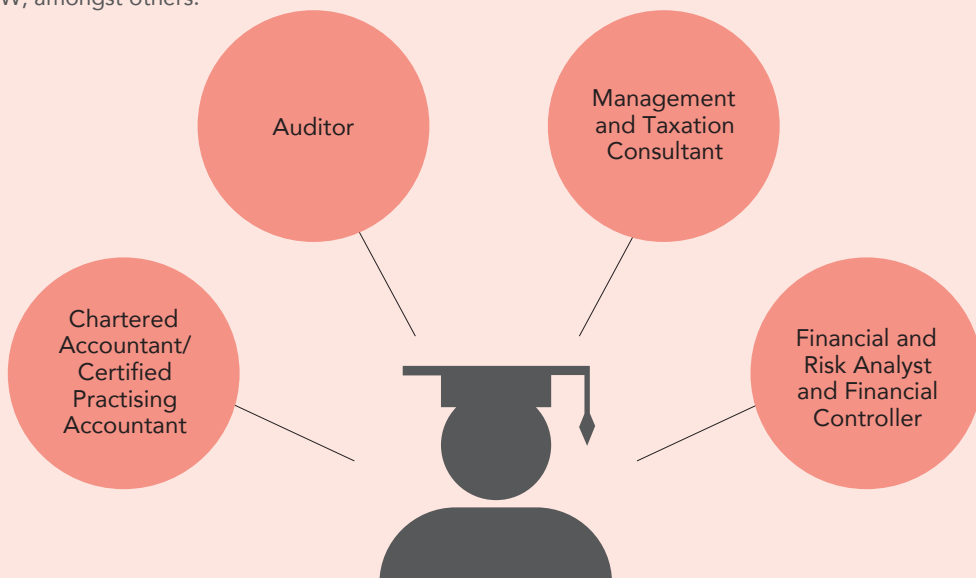
Building on its appeal as an attractive location for businesses, Singapore aims to be a global accountancy hub for Asia-Pacific by 2020. With this vision in mind, the programme includes the Regional Exposure to Accounting Practice (REAP) initiative that is aimed at widening students' perspectives and exposing them to the cultural, economic and social nuances prevalent in the Asia-Pacific region.

Aspects of the REAP programme include visits by academic faculty and industry partners from the Asia-Pacific region, as well as study trips in Asia-Pacific, including university and industry visits.



### CAREER OPPORTUNITIES

Graduates can join the national accountancy body of Singapore, Institute of Singapore Chartered Accountants (ISCA) as Associates and extend their professional qualifications by completing the Singapore CA Qualification Professional Programme and becoming a Chartered Accountant of Singapore or CA (Singapore), which will enhance their career opportunities. Graduates will also be able to pursue professional qualifications from other internationally-renowned accounting professional bodies such as CAANZ, CIMA, CPA Australia and ICAEW, amongst others.





# ACCOUNTANCY

## INDUSTRY ADVISORY COMMITTEE

The SIT Accountancy undergraduate degree programme is designed to be industry-focused and practice-oriented with a specialised area of interest. The purpose of the Industry Advisory Committee (IAC) is to provide feedback and advice concerning the development, maintenance and stakeholder acceptance to the Accountancy programme. The IAC members consist of esteemed individuals who are in senior leadership positions in their respective organisations including Council for Estate Agencies, Ernst & Young LLP, PwC Singapore, KPMG LLP, Deloitte & Touche LLP, RSM Chio Lim LLP, Singapore Accountancy Commission, Institute of Singapore Chartered Accountants, CPA Australia, Philip Securities Pte Ltd, Sembcorp Industries Ltd and Black Sun.

The members of the Industry Advisory Committee for this programme are:

Mr QUEK See Tiat (Chairperson)

Ms HENG Yeow Khing

Mr KOH Chiap Khiong

Mr Evan LAW

Mr LEE Fook Chiew

Mr LOH Hoon Sun

Mr Uantchern LOH

Mr MAK Keat Meng

Ms Deborah ONG

Mr ONG Pang Thye

Mr Kaka SINGH

Mr Melvin YONG

Mr Philip YUEN

## HOSPITALITY BUSINESS

### PROGRAMME INFORMATION

#### DEGREE PROGRAMME

- B (Hons)

#### CAMPUS LOCATION

- SIT@RP Building

#### ELIGIBILITY

- Polytechnic Diploma Holders
- A Level/IB Diploma/NUS High School Diploma Holders

#### FEATURES

- Four-month Industrial Attachment (IA)
- Eight-month Integrated Work Study Programme (IWSP)

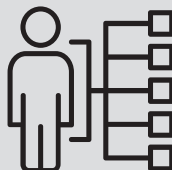
Visit [SingaporeTech.edu.sg](http://SingaporeTech.edu.sg) for the list of relevant qualifications.

As the first and only Hospitality Business degree programme offered by an autonomous university in Singapore, the curriculum is developed in collaboration with the hospitality industry to address the competencies needed to prepare graduates for a management career in the industry.

With the aspiration to educate and develop the next generation of constructive, transformational leaders for both the local and global hospitality markets, students will go through rigorous academic content with practical insights. Relevant applications, local contextualisation and international elements will be embedded in all modules. Such purposefulness and consistency serve to build and cement students' mindfulness and astuteness on a range of hospitality aspects.

The Hospitality Business programme is also an observer member of the International Centre of Excellence in Tourism and Hospitality Education (THE-ICE).

### PROGRAMME HIGHLIGHTS





Industry-Relevant,  
Application-Based  
Curriculum



# HOSPITALITY BUSINESS

## CURRICULUM STRUCTURE

For Year One, the objective is to establish students' cognitive foundations and introduce them to the main sectors in the hospitality industry. The focus is on the operations of a hospitality business which includes a four-month Industrial Attachment. Year Two will address the management of a hospitality business, focussing on increasing students' bandwidth of business competency and deepening their knowledge in the domains of their selected Industry Specialisations. The eight-month Integrated Work Study Programme (IWSP), which begins in Trimester 3 of the second year, will allow students to gain up-to-date experience, preparing them for the selection of Functional Specialisations and providing them with the opportunity to identify their Capstone Project topic. Functional Specialisations in Year Three will further facilitate students' professional development in specific fields. The final year also marks a culmination of their learning experience through an applied research Capstone Project for students to combine theoretical and practical knowledge in a real case scenario, allowing them to gain the business acumen needed for management roles in a hospitality business.

 <b>YEAR 1</b>	<b>TRIMESTER 1</b>	<b>Introductory Modules for Industry</b> <ul style="list-style-type: none"> <li>• Introduction to Tourism Industry</li> <li>• Fundamentals of Hospitality Business</li> <li>• Principles of Marketing</li> <li>• Statistics</li> <li>• Career and Professional Development I</li> </ul>	
	<b>TRIMESTER 2</b>	<ul style="list-style-type: none"> <li>• Industry Attachment</li> </ul>	
	<b>TRIMESTER 3</b>	<b>Introductory Modules for Business</b> <ul style="list-style-type: none"> <li>• Organisational Behaviour and Management</li> <li>• Economics</li> <li>• Service Quality Management</li> <li>• Hospitality Business Law</li> <li>• Financial and Managerial Accounting</li> </ul>	
 <b>YEAR 2</b>	<b>TRIMESTER 1</b>	<b>Hospitality Business Core I</b> <ul style="list-style-type: none"> <li>• Financial Management</li> <li>• HR Management</li> <li>• Information Systems Management</li> <li>• Research Methods</li> <li>• Elective</li> </ul>	
	<b>TRIMESTER 2</b>	<b>Hospitality Business Core II</b> <ul style="list-style-type: none"> <li>• Service Innovation</li> <li>• Financial Analysis of Hospitality Operations</li> <li>• Career and Professional Development II</li> </ul>	
		<b>Industry Specialisations</b>	
			<b>Hotel and Integrated Resort Specialisation</b> <ul style="list-style-type: none"> <li>• Hotel and Integrated Resort Management</li> <li>• Environmental Management</li> <li>• F&amp;B Management</li> </ul>
<b>TRIMESTER 3</b>	Integrated Work Study Programme (IWSP)		



# HOSPITALITY BUSINESS

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	<b>TRIMESTER 2</b>	<b>Hospitality Business Core III</b>		
		<ul style="list-style-type: none"> <li>• Revenue Management</li> <li>• Capstone Project</li> <li>• Elective</li> </ul>		
		<b>Functional Specialisations</b>		
	<b>TRIMESTER 2</b>	<b>Sales and Marketing Specialisation</b>	<b>Hotel Real Estate and Investment Specialisation</b>	
	<b>TRIMESTER 3</b>		<b>Hospitality Business Core IV</b>	
<b>TRIMESTER 3</b>		<ul style="list-style-type: none"> <li>• Capstone Project</li> <li>• Strategic Management</li> <li>• Contemporary Issues In Hospitality</li> <li>• Elective</li> </ul>		
<b>TRIMESTER 3</b>		<b>Functional Specialisations</b>		
<b>TRIMESTER 3</b>		<b>Sales and Marketing Specialisation</b>	<b>Hotel Real Estate and Investment Specialisation</b>	
<b>TRIMESTER 3</b>		<ul style="list-style-type: none"> <li>• Hospitality Data Analytics</li> </ul>	<ul style="list-style-type: none"> <li>• Hospitality Investment and Asset Management</li> </ul>	

CAREER OPPORTUNITIES



## HOSPITALITY BUSINESS

### INDUSTRY ADVISORY COMMITTEE

The members of the Industry Advisory Committee for this programme are:

**Ms Jennie CHUA** (Chairperson)

**Mr Simon BELL**  
General Manager  
Singapore Marriott Hotel

**Mr James CHIA Song Heng**  
Group President  
Pico Art International Pte Ltd

**Mr Robert HECKER**  
Managing Director, Pacific Asia  
Horwath HTL

**Mr LEE Chee Koon**  
Chief Executive Officer  
The Ascott Ltd

**Mr Gerald LEE**  
Chief Executive Officer  
FEO Hospitality Asset Management Pte Ltd

**Mr Ken LIM**  
Director  
Hype Records Pte Ltd

**Mr TAN Chuan Lye**  
Chairman  
Food Solutions  
SATS Ltd

**Mr George TANASIJEVICH**  
President and Chief Executive Officer  
Marina Bay Sands Pte Ltd

**Mr Lionel YEO**  
Chief Executive  
Singapore Tourism Board

## ADMISSION REQUIREMENTS

SIT adopts a holistic approach in assessing applicants for admission by considering the following criteria.

### ONE OF THE QUALIFICATIONS LISTED BELOW:

- Full-time Diploma from one of the five local polytechnics\*
- GCE A Level
- International Baccalaureate Diploma (IB)
- NUS High School Diploma
- Other International Qualifications



PASSION

PERSONAL  
QUALITIES

RELEVANT WORK  
EXPERIENCE/  
INTERNSHIPS

CO-CURRICULA  
INTERESTS



### INTERVIEW PERFORMANCE

All shortlisted applicants will be assessed through interviews. For specific degree programmes, applicants may have to submit portfolios or essays, or be assessed through written tests.

\* SIT accepts applications from polytechnic graduates who did not sit for their GCE O Level examination and have come through other forms of secondary education such as the Polytechnic Foundation Programme and ITE (NITEC and Higher NITEC).

## ADMISSION REQUIREMENTS

QUALIFICATIONS	Accountancy, B (Hons)	Hospitality Business, B (Hons)
<b>FULL-TIME POLYTECHNIC DIPLOMA FROM SINGAPORE</b>	<p>Completed a full-time local polytechnic Diploma.</p> <p>Relevant accounting backgrounds i.e. Diploma in Accountancy/Accounting may apply up to three trimesters of exemptions from the first year.</p> <p>For students with non-relevant diplomas, exemption from modules will be considered on a case-by-case basis.</p>	Completed a full-time local polytechnic Diploma.
<b>GCE A LEVEL</b>	Obtained passes in at least two A/H2 Level subjects and offered General Paper (GP) or Knowledge & Inquiry (KI) in the same sitting while satisfying the Mother Tongue (MTL) requirements.	
<b>INTERNATIONAL BACCALAUREATE DIPLOMA (IB)</b>	Obtained a minimum grade five for at least two Higher Level (HL) and one Standard Level (SL) subjects and the IB Diploma while satisfying the Mother Tongue (MTL) requirements.	
<b>NUS HIGH SCHOOL DIPLOMA</b>	Obtained the NUS High School Diploma while satisfying the Mother Tongue (MTL) requirements.	
<b>OTHER INTERNATIONAL QUALIFICATIONS</b>	Completed at least 12 years of formal education deemed as acceptable, equivalent qualifications to be considered for admission.	

## OTHER PROGRAMMES OFFERED UNDER DESIGN AND SPECIALISED BUSINESSES

### FOOD BUSINESS MANAGEMENT (CULINARY ARTS)



#### DEGREE PROGRAMME

- BBA

#### CAMPUS LOCATION

- Temasek Polytechnic

#### ELIGIBILITY

- Polytechnic Diploma Holders
- A Level/IB Diploma/NUS High School Diploma Holders

Presented by the world leader in culinary education, this programme will provide students with an in-depth understanding of the food world and valuable hands-on kitchen experience. Expert chefs and instructors will help undergraduates learn cooking and baking methods, gain leadership skills and acquire valuable knowledge about the business. Offering the same proven curriculum the college delivers at its United States campuses, the programme builds students' understanding and command of global product knowledge and cuisines, business skills and the catering industry. Covering advanced areas such as revenue management and marketing for catering and hospitality businesses, students will be well-prepared to become valued, forward-thinking professionals wherever they go in the food world.

### FOOD BUSINESS MANAGEMENT (BAKING AND PASTRY ARTS)



#### DEGREE PROGRAMME

- BBA

#### CAMPUS LOCATION

- Temasek Polytechnic

#### ELIGIBILITY

- Polytechnic Diploma Holders
- A Level/IB Diploma/NUS High School Diploma Holders

Presented by the world leader in culinary education, this programme will provide students with an in-depth understanding of the baking and pastry world and valuable hands-on bakeshop experience. Expert pastry chefs and instructors will help undergraduates learn baking and cooking methods, gain leadership skills and acquire valuable knowledge about the business that is relevant to a wide variety of food careers. Offering the same proven curriculum the college delivers at its United States campuses, the programme builds students' understanding and command of bread, cake, and pastry production, business skills, and the catering industry. Covering advanced areas such as revenue management and marketing for catering and hospitality businesses, students will be well-prepared to become valued, forward-thinking professionals wherever they go in the food world.

## OTHER PROGRAMMES OFFERED UNDER DESIGN AND SPECIALISED BUSINESSES

### COMMUNICATION DESIGN

#### THE GLASGOW SCHOOL OF ART SINGAPORE

##### DEGREE PROGRAMME

- BA (Hons)

##### CAMPUS LOCATION

- SIT@TP Building

##### ELIGIBILITY

- Polytechnic Diploma Holders

As visual communication design becomes ever more influential, the ability to harness this skill in dynamic and creative ways brings with it significant value. This programme encourages self-motivation and sustained independent learning through a variety of methods including seminars, tutorials, practical workshops and critical reviews. Covering a wide range of topics that will help students develop a specialist understanding of communication design, they will learn studio-based, online and collaborative skills, as well as gain an advanced understanding of fundamental design thinking and processes in the disciplines of graphic design, illustration and photography. Additionally, communication design and its role in culture will be explored in the context of urbanism, globalisation, sustainability and ethics.

### INTERIOR DESIGN

#### THE GLASGOW SCHOOL OF ART SINGAPORE

##### DEGREE PROGRAMME

- BA (Hons)

##### CAMPUS LOCATION

- SIT@TP Building

##### ELIGIBILITY

- Polytechnic Diploma Holders

Interior design involves the creation of imaginative and stimulating environments in specific places — often within existing buildings. This requires a sensitivity to the particular qualities of a site, along with an understanding of the people who populate it. Students will learn to creatively embrace the constraints of brief and context, engaging in a dialogue between existing architectural form and contemporary approaches to the function and aesthetics of a space. This programme encourages bold, critical, conceptual thinking and the clear communication of ideas, and will allow students to self-direct and fine-tune their interests while honing both practical and intellectual skills. Students will develop their creativity through sustained involvement with the design process via diverse projects, supportive and diagnostic tutorial discussions, and reviews with an informed audience of staff and peers.



## LOCATE US >

### **SIT@DOVER**

10 Dover Drive, Singapore 138683

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### **SIT@NP BUILDING**

Ngee Ann Polytechnic  
537 Clementi Road, Singapore 599493

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### **SIT@NYP BUILDING**

Nanyang Polytechnic  
172A Ang Mo Kio Ave 8, Singapore 567739  
(beside Blk Q of NYP campus)

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### **SIT@RP BUILDING**

Republic Polytechnic  
43 Woodlands Ave 9, Singapore 737729

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### **SIT@SP BUILDING**

Singapore Polytechnic  
510 Dover Road, Singapore 139660

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### **SIT@TP BUILDING**

Temasek Polytechnic  
Blk 29B Tampines Ave 1, Singapore 528694

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### **OPERATING HOURS**

Mondays to Fridays:  
10:00 am to 5:00 pm  
Closed on Saturdays,  
Sundays and Public Holidays

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All information is accurate at time of print.  
SIT reserves the right to amend the information  
without prior notice. For the most up-to-date  
information, please visit **SingaporeTech.edu.sg**.

## CONTACT US >

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### **CAREER SERVICES**

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### **DEGREE PROGRAMME RELATED QUERIES**

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### **FINANCE, BILLINGS AND GIRO**

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### **STUDENT LIFE MATTERS**

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### **TECHNOLOGY, INNOVATION & ENTERPRISE**

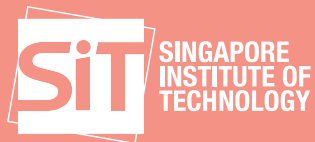
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