

# School of Hospitality



More Passion  
More Possibilities

**BE SO  
MUCH  
MORE!**

#DiscoverRP

# SET YOUR EXPECTATIONS HIGH BECAUSE WE WILL MEET THEM, AND MORE

Enter a world of learning and discovery with us as you acquire essential skills that will stay with you for life!

Republic Polytechnic (RP)'s holistic curriculum prepares you to take on real-life challenges and be ready for the dynamic working world when you graduate. Guided by experienced lecturers, you will have the opportunity to solve real-world problems while working in teams. With RP's Problem-based Learning approach, you will gain critical thinking, problem-solving and communication skills. These are pivotal skillsets that will help you to overcome challenges that you might face in the future.

Our internship programmes and industry partnerships will give you a taste of the working world, where you will gain valuable work experience and establish a network of contacts even before you graduate.

Your education in RP will help open up a world of possibilities and lifelong learning!

Get ready to discover your potential, achieve your dreams and embrace a transformative experience right here at RP because **we are so much more.**

## DISCOVER



### WIDE RANGE OF PROGRAMMES

Choose from a variety of full-time diploma and lifelong learning courses from our seven schools



### 100% INTERNSHIP PLACEMENT

Gain real-world working experience with our established network of industry partners



### STATE-OF-THE-ART FACILITIES

Resources that add to the top-notch experience

A distinctive and rigorous curriculum ensures that you are more than ready to shine in your chosen career. But we know you are looking for more than just robust instruction, so look forward to enriching your experience at RP with:



### OVERSEAS STUDY TRIPS

A whole world waiting to be explored and to learn from



### COMMUNITY-BASED PROJECTS

Create positive impact in local and global communities



### >80 CO-CURRICULAR ACTIVITIES

Indulge your interests or try something new



### 3 ACCLAIMED ARTS & MUSIC FESTIVALS

Held yearly to expand your cultural horizons

# EMBODY THE SPIRIT OF EXCELLENCE

Want to embody the spirit of excellence and be unforgettable?

At RP **School of Hospitality (SOH)**, you will learn to deliver top-notch customer experiences with passion, pride and professionalism. Let your actions transform ordinary interactions into endless possibilities for extraordinary experiences.



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# ABOUT SCHOOL OF HOSPITALITY

**READY** to take on an exciting career in the evolving hospitality sector? Work at a lifestyle hotel, oversee a thriving F&B business, engage in the financial world of major banks, indulge in tourism-related travels or even orchestrate grand events!

Our programmes are aligned with industry trends incorporating topics like analytics, immersive experience, entrepreneurship, wellness, and sustainability to future-proof your learning. These skills enable the creation of bespoke experiences through the use of technology and innovation, as well as incorporating sustainability practices into the business.

With a dedicated hospitality school, experienced industry lecturers and purpose-built facilities to refine your potential, you will be well-prepared for a promising career. As a graduate of SOH, you will relish a stellar reputation for being an efficient, versatile and well-rounded contributor to the hospitality industry, both locally and globally.

Plan your path with a choice of programmes in:

- Common Business Programme
- Customer Experience Management with Business
- Hotel & Hospitality Management
- Integrated Events Management
- Restaurant & Culinary Operations
- Tourism Management with Technology



-  **5** Hospitality Diplomas
-  **>200** Strong Collaborations with Hospitality Industry Partners
-  **15** State-of-the-Art Training Facilities
-  **99** Scholarships Available Annually
-  **>600** Local and Overseas Internship Opportunities

## DID YOU KNOW?

The average monthly internship allowance is around \$1,000 for full-time SOH students.

More than 85% of SOH's students were considered for full-time employment by their internship companies upon graduation.



# MINIMUM ENTRY REQUIREMENTS

School of Hospitality (SOH)	Aggregate Type	Minimum Entry Requirements / Grade
<b>All SOH Full-time Courses</b>  <b>Common Entry Programme in:</b> <ul style="list-style-type: none"> <li>• Business (R57)*</li> </ul> <p><small>*This course is jointly offered by SOH and SMC.</small></p>	ELR2B2-B	a) English Language: C6 b) Mathematics (Elementary/Additional): C6 c) Any one of the 2 <sup>nd</sup> group of Relevant Subjects for the ELR2B2-B Aggregate Type: C6 <ul style="list-style-type: none"> <li>• Art</li> <li>• Business Studies</li> <li>• Combined Humanities</li> <li>• Economics</li> <li>• Geography</li> <li>• Higher Art</li> <li>• Higher Music</li> <li>• History</li> <li>• Humanities (Social Studies, Literature in English)</li> <li>• Humanities (Social Studies, Literature in Chinese)</li> <li>• Humanities (Social Studies, Literature in Malay)</li> <li>• Humanities (Social Studies, Literature in Tamil)</li> <li>• Humanities (Social Studies, Geography)</li> <li>• Humanities (Social Studies, History)</li> <li>• Intro to Enterprise Development</li> <li>• Literature in English</li> <li>• Literature in Chinese</li> <li>• Literature in Malay</li> <li>• Literature in Tamil</li> <li>• Media Studies (English)</li> <li>• Media Studies (Chinese)</li> <li>• Music</li> <li>• Principles of Accounts</li> </ul>

 For the latest updates on entry requirements, visit [www.rp.edu.sg/soh](http://www.rp.edu.sg/soh)

# HEAR FROM OUR INDUSTRY PARTNERS

“ InterContinental Hotels Group (IHG) Hotels & Resorts is proud to partner with RP School of Hospitality. RP students are able to multi-task and solve problems with definitive solutions and options. We look forward to our continued partnership and welcoming many more students to the hotel industry. ”

## Ms Ashley Loo

Country Lead, Human Resources,  
Singapore, Malaysia & Philippines at  
InterContinental Hotels Group (IHG®)

“ The RP students assigned to Unearthed Productions have been of tremendous value to our agency. Their hands-on approach to solving issues both internally and for our clients has been lauded as one of the greatest assets to our team. The curriculum has also provided them with the knowledge so that they come in with the right skills and most importantly, a positive and can-do attitude. ”

## Mr Adam Piperdy

Founder and Chief Experience Officer  
Unearthed Productions



# HEAR FROM OUR GRADUATES

“ My diploma has been a great starting point for my journey in the hospitality industry. It has given me many opportunities and experiences which have helped broaden my horizons. I love what I do, and I’m glad to have embarked on my journey in the hospitality industry. ”



## Jovinn Toh Min

Diploma in Hotel & Hospitality Management  
2021 Graduate

Jovinn is currently employed with Mandarin Oriental, Singapore as an Assistant Guest Relations Manager. During her time in RP, Jovinn represented the school in WorldSkills Singapore 2020 – Hotel Reception Category and emerged champion. She went on to represent Singapore in the WorldSkills Competition 2022 Special Edition in Switzerland, and emerged as the global champion. She was posted to the Mandarin Oriental Macau in 2023 as part of her career development.

“ Graduating from the Diploma in Integrated Events Management (DIEM) was a truly transformative journey that opened doors to the dynamic Meetings, Incentives, Conventions and Exhibitions (MICE) sector. Through this immersive learning experience at RP, I cultivated and honed my skills in complex problem-solving and critical thinking—essential tools for navigating challenges inherent in the events industry.

The diploma equipped me with theoretical knowledge and practical skills to excel in events management, providing me with the tools and confidence to tackle the multifaceted world of the events management and business landscape. ”



## Justin Ng

Diploma in Integrated Events Management  
2020 Graduate

Justin is currently pursuing a Bachelor's Degree in Business Administration at the National University of Singapore.



## Tan Wei Shan

Diploma in Restaurant & Culinary Operations  
2017 Graduate

“ Growth starts at the end of your comfort zone; therefore, growth and comfort cannot coexist. RP’s Diploma in Restaurant & Culinary Operations (DRCO) has presented me with countless opportunities that pushed my boundaries of growth and success. Representing Singapore in different culinary competitions here and overseas magnified my knowledge and expertise. The exposure and experience gained were the fundamental building blocks that gave me the confidence to start my own business. ”

Tan Wei Shan graduated from the Diploma in Restaurant & Culinary Operations (DRCO) and received a Bachelor's Degree in Business Administration in Food Business Management at The Culinary Institute of America. He is currently the chef-owner of Mixsense Private Dining and Sin & Savage Bakehouse.

“ My educational journey at RP has been incredibly enriching. I was equipped with the ability to think critically and collaborate with individuals of diverse personalities. Engaging in Problem-based Learning has moulded me to work creatively and adapt to ever-changing situations - qualities, I believe, are highly valued by management. The practical modules that we learnt, not only imbued me with critical hands-on skills and knowledge, but also made learning a fun and memorable experience. We also had the opportunity to explore various roles, igniting a passion within me for the F&B industry. ”



## Carolyn Pang

Diploma in Restaurant & Culinary Operations  
2016 Graduate

Carolyn kickstarted her career in the F&B industry at renowned restaurants under The Lo & Behold Group, Claudine and Odette. Presently, she holds the position of Assistant Manager, Guest Relations at Ebb & Flow Group.



## Mohamed Azmi Bin Mohamed Idris

Diploma in Hotel & Hospitality Management  
2015 Graduate  
Work-Study Post-Diploma – Specialist Diploma in Hospitality Business Management  
2019 Graduate

“ My course has taught me the ropes of the hospitality industry. Through this course, I picked up useful theories and gained practical skills by attending on-the-job training during my internship stint. ”

Azmi had embarked on his career with Four Seasons Hotel Singapore as part of the Work-Study Programme. He emerged as the overall winner at the 2019 AICR Receptionist of the Year and went on to represent Singapore to compete for the David Campbell Trophy 2020 in Warsaw, Poland. Azmi is currently employed as Duty Manager at PARKROYAL COLLECTION, Marina Bay, Singapore.

“ My heartfelt thanks to the educators at RP SOH who have not only imparted knowledge and skills for further studies, but also journeyed with me through my adversities, while shaping my character and values during my development years. ”



## Bryan Kio

Diploma in Customer Relationship & Service Management  
(now known as Diploma in Customer Experience Management with Business)  
2014 Graduate

Bryan attained his Bachelor of Business Administration with First Class Honours from the National University of Singapore. He enrolled for his Masters in Technology Policy from the University of Cambridge in 2020 and graduated in July 2021. He is currently working in an investment bank and is based in Singapore.

# GAIN A MAJOR HEAD START WITH OUR MINORS



**Embark on exciting career pathways with versatile cross-sector skills, future-ready capabilities and gain a foothold in the most dynamic sectors!**

RP primes you for success in a VUCA (Volatile, Uncertain, Complex, and Ambiguous) world. Our Minor Programmes offer an additional area of study outside of your diploma's discipline\* and are designed to make you a competitive player across diverse fields!

Create value, innovate and enhance systems, and drive change for a brighter future, wherever you choose to go!

**Each Minor Programme consists of 12 Modular Credits (MCs) in total. You will need to take two extra modules on top of the requirements for your diploma.**

**2 Modules**  
(total of 4 MCs)

Choose **two relevant modules** from the list of Freely Chosen Modules.



**2 Modules**  
(total of 8 MCs)

Choose **two modules** from the list for the respective Minor Programme.



## Minor in BUSINESS

Equip yourself with real-world business skills that help you add value and generate profits for your organisation.

Select two modules from the list of Freely Chosen Modules in the Business category and two modules from the following list:

- B101** Entrepreneurship
- B109** Design Thinking for Business Innovation
- B215** Financial Accounting
- H323** Hospitality Revenue Management
- T262** Introduction to User Experience



## Minor in DIGITALISATION

Develop your skills in digital technologies such as Augmented Reality (AR), Virtual Reality (VR) and IoT (Internet of Things) to enhance your organisation's business processes.

Select two modules from the list of Freely Chosen Modules in the Digitalisation category and two modules from the following list:

- C110** Programming Fundamentals I
- E115** Programming and Data Analysis
- E118** Fundamentals of Industrial Internet of Things
- H224** Customer Analytics
- T376** Design with Emerging Technology



## Minor in SUSTAINABILITY

Be well-placed to help organisations make sustainability an integral part of their business strategy.

Select two modules from the list of Freely Chosen Modules in the Sustainability category and two modules from the following list:

- A225** Earth and Climate Science
- A324** Resource Management and Circular Economy
- E315** Energy Management and Sustainability
- H228** Sustainability in Events
- T378** Spatial and Environment Design

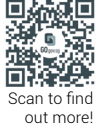
*\*Your chosen Minor Programme has to be differentiated from your diploma course. You will still be required to fulfil the graduation requirements for your diploma.*

For more information, visit [www.rp.edu.sg/minor-programmes](http://www.rp.edu.sg/minor-programmes)



# COMMON BUSINESS PROGRAMME

R57



Scan to find out more!

## EVEN BEFORE MAKING YOUR CHOICE OF DIPLOMA, YOU CAN GET DOWN TO BUSINESS WITH OUR COMMON BUSINESS PROGRAMME (CBP).

- CBP brings you on a journey to discover your interests and passion
- Gain insights into the world of Hospitality and Business
- Choose from eight diplomas from two RP Schools – School of Hospitality and School of Management and Communication



### General Modules

- Communication in the Global Workplace
- Critical Thinking and Problem Solving Skills
- ECG I: Exploring the Future of Work
- Innovation and Practice
- Life Skills I
- Life Skills II
- Singapore, the World and I

### Discipline Modules

- Marketing
- Microeconomics

From the second semester, you will study the modules that are allocated to a specific diploma programme from SOH or SMC. Students need to either select the Special Project module or select two modules from a list of Freely Chosen Modules.

## ABOUT THE PROGRAMME

In the varied and dynamic world of business, where does one focus? The CBP allows you to explore what the School of Hospitality (SOH) and the School of Management and Communication (SMC) have to offer during the first semester of your first year. Through real-life situations, you will develop transferable skills and the core business principles that will see you through either course of study.

RP's Education and Career Guidance activities will further help you decide what is best for you from SOH's and SMC's diploma programmes:

### SOH

- Diploma in Customer Experience Management with Business (R34)
- Diploma in Hotel & Hospitality Management (R37)
- Diploma in Integrated Events Management (R28)
- Diploma in Restaurant & Culinary Operations (R46)
- Diploma in Tourism Management with Technology (R64)

### SMC

- Diploma in Business (R60)
- Diploma in Consumer Behaviour & Research (R48)
- Diploma in Human Resource Management with Psychology (R52)

# DIPLOMA IN CUSTOMER EXPERIENCE MANAGEMENT WITH BUSINESS



R34

Scan to find out more!

## REDEFINE MARKETING THROUGH THE ART OF CREATING UNIQUE CUSTOMER EXPERIENCES.

- Specialise in three key areas of customer experience - Business Management, Analytics and Relationship Marketing
- Leverage customer data and analytics to understand customer behaviour and provide targeted solutions
- Acquire real experience through authentic industry research projects
- Embark on unique career advancement programmes with industry leaders such as DBS, DHL, OCBC, Singapore Airlines, and TDCX



### General Modules

- Communication in the Global Workplace
- Critical Thinking and Problem Solving Skills
- ECG I: Exploring the Future of Work
- ECG II: Becoming Future-Ready
- Innovation and Practice
- Life Skills I
- Life Skills II
- Life Skills III
- Singapore, the World and I

### Discipline Modules

- Digital Marketing and eCommerce
- Financial Accounting
- Hospitality Business Management
- Hospitality Revenue Management
- Marketing
- Microeconomics
- Service Quality and Professional Etiquette
- Sustainable Tourism Development
- Tourism and Hospitality in the Digital World

### Elective Modules

Select one module from the list below:

- Business Statistics
- Destination Planning and Placemaking
- Food and Beverage Management
- Hybrid Experience Creation
- Sustainability in Events

### Specialisation Modules

- Consumer Behaviour
- Contact Centre Technology and Operations
- Customer Analytics
- Customer Experience and Service Excellence
- Customer Experience in Banking and Finance
- Customer Relationship Management
- Hospitality Sales
- Innovation and Design for Service Operations
- Managing Customer Experience
- Retail Management and Innovation

### Industry Orientation Programme

Option 1:

- Project

Select one module from the list below:

- Corporate Innovation Immersion Programme
- Entrepreneurial Immersion Programme
- Industry Immersion Programme

Option 2:

- Industry Immersion Programme
- Industry Immersion Programme II\*

### Freely Chosen Modules

Students will need to either select the Special Project module or select two modules from a list of Freely Chosen Modules. Students under the 1-year Industry Immersion Programme will not be required to take the Freely Chosen Modules.

*\*Eligible students who meet the academic prerequisites will be given the option to select Industry Immersion Programme II (IIP II). The coverage of IIP II will be equivalent to 20 MCs and part of the exemption will include one Elective Module, two Freely Chosen Modules and one Project. Eligible students will undertake IIP II during Semester 2 of the final year, for the diploma of study.*

## CAREER OPPORTUNITIES

- Business Development Manager
- Customer Experience Manager
- Customer Insights Analyst
- Customer Journey Mapping Specialist
- Customer Success Manager
- E-Commerce Manager
- Hospitality Consultant
- Marketing Manager
- New Business Manager
- Voice of Customer Analyst

## ABOUT THE DIPLOMA

Customer Experience is more than customer service or person-to-person service. It is also about leveraging data analytics and technology to understand your customers' needs and wants. The Diploma in Customer Experience Management with Business (DCXB) offers a comprehensive programme that equips individuals with the necessary skills and knowledge to excel in the field of customer experience management.

### Customer Experience is the New Marketing.

Businesses are recognising that investing in the creation of exceptional customer experiences is a strategic priority. With changing consumer expectations and the rise of social media and online reviews, businesses are also realising that traditional marketing is no longer as effective. Therefore, providing an exceptional customer experience is crucial to succeed in the competitive marketplace today.

With DCXB, you will be well-poised for a rewarding and successful career in experiential marketing and customer experience. You will also learn to drive a greater positive impact on customer loyalty, creating higher retention, increased revenue and business growth.

## FURTHER STUDIES

Graduates can pursue domain areas in top universities such as (not limiting to):

### Universities

- Nanyang University of Technology
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University
- Singapore University of Social Sciences
- University of Western Australia

### Domain Areas

- Business Management/Administration
- Entrepreneurship
- Hospitality Business
- Humanities and Social Sciences
- Marketing

Graduates may also be eligible for exemptions and advanced standing at top institutions.

## KEY FACTS



### EMERGING TRENDS IN CUSTOMER EXPERIENCE

#### Innovative Technology

Explore how innovative technologies such as augmented reality product visualisation enhance customer experience

#### Sustainable Services

Integrate socially responsible practices into the delivery of services to customers

#### Data-Driven Insights

Leverage data analytics to gain deeper insights into customer behaviour and preferences

#### Growing Consumer Expectations

Understand the customers' changing expectations of new experiences



#### EMERGING SKILLS

- Business Process Redesigning
- Customer Analytics and Data Visualisation
- Customer Experience Curation
- Customer Journey Mapping
- Digital Marketing
- E-Commerce Retailing



#### PROSPECTIVE CAREER FIELDS

- Airlines
- Attractions
- Banking and Finance
- Business Consultancy
- Fintech
- Healthcare
- Hospitality
- Retail and E-Commerce
- Telecommunications



#### FACILITIES

- Contact Centre Learning Lab
- Customer Relationship Management Lab
- Retail Management Lab

# DIPLOMA IN HOTEL & HOSPITALITY MANAGEMENT

R37



Scan to find  
out more!

## IMMERSE YOURSELF IN THE WORLD OF HOSPITALITY TECHNOLOGY AND ANALYTICS.

- Develop expertise and acquire essential management skills relating to key operating departments of a hotel
- Gain core knowledge and skills through the use of Hospitality Technology Solutions and Analytics to curate guest experiences and exceed their expectations
- Acquire valuable experiences in the management of guest services while exploring sustainability solutions in the hotel business



### General Modules

- Communication in the Global Workplace
- Critical Thinking and Problem Solving Skills
- ECG I: Exploring the Future of Work
- ECG II: Becoming Future-Ready
- Innovation and Practice
- Life Skills I
- Life Skills II
- Life Skills III
- Singapore, the World and I

### Discipline Modules

- Financial Accounting
- Hospitality Business Management
- Hospitality Revenue Management
- Marketing
- Microeconomics
- Service Quality and Professional Etiquette
- Sustainable Tourism Development
- Tourism and Hospitality in the Digital World

### Specialisation Modules

- Casual Dining Operations
- Customer Analytics
- Digital Marketing and eCommerce
- Fundamentals of Hotel Business
- Guest Service Management
- Guest Service Operations and Information Systems
- Hospitality Sales
- Housekeeping Operations and Management
- Innovation and Design for Service Operations

### Elective Modules

#### Select one module from the list below:

- Business Statistics
- Hospitality Human Resource and Talent Management
- Resorts and Cruise Management

### Industry Orientation Programme

#### Option 1:

- Project

#### Select one module from the list below:

- Corporate Innovation Immersion Programme
- Entrepreneurial Immersion Programme
- Industry Immersion Programme

#### Option 2:

- Industry Immersion Programme
- Industry Immersion Programme II\*

### Freely Chosen Modules

Students will need to either select the Special Project module or select two modules from a list of Freely Chosen Modules. Students under the 1-year Industry Immersion Programme will not be required to take the Freely Chosen Modules.

*\*Eligible students who meet the academic prerequisites will be given the option to select Industry Immersion Programme II (IIP II). The coverage of IIP II will be equivalent to 20 MCs and part of the exemption will include one Elective Module, two Freely Chosen Modules and one Project. Eligible students will undertake IIP II during Semester 2 of the final year, for the diploma of study.*

## CAREER OPPORTUNITIES

- Accommodation Manager
- Business Analyst
- Duty Manager
- Front Desk Supervisor
- F&B Operations Manager
- Guest Experience Manager
- Hospitality Manager
- Hotel Reservations Manager
- Revenue Management Analyst
- Sales and Marketing Specialist

## ABOUT THE DIPLOMA

Look forward to a rewarding career in the hospitality industry as the knowledge and skills acquired through the Diploma in Hotel & Hospitality Management (DHHM) are recognised in local and global hotel chains.

During your time at DHHM, you will establish a solid foundation in fundamental business modules in the initial year. As you progress to the higher years, you will delve into advanced topics such as business analytics, technology solutions, sustainability practices, and gain valuable insights into accommodation operations and revenue management, all while ensuring a positive guest experience.

Gain essential skillsets to curate distinctive guest experiences at our state-of-the-art on-campus hotel training facilities. You will have the opportunities to work with industry partners on authentic industry related final-year projects, as well as exciting local and overseas internships with leading global hotel chains.

Furthermore, you will have the chance to enhance your skills and gain exposure through participation in various competitions, including WorldSkills - Hotel Reception Category and various Hospitality Marketing competitions.

## FURTHER STUDIES

Graduates can pursue domain areas in top universities such as (not limiting to):

### Universities

- Nanyang University of Technology
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University
- Ecole hôtelière de Lausanne
- International College of Hotel Management

### Domain Areas

- International Hospitality Management
- Hospitality Business
- Humanities and Social Sciences
- Revenue Management
- Sales and Marketing

Graduates may also be eligible for exemptions and advanced standing at top institutions.

## KEY FACTS



### EMERGING SKILLS

- Big Data Analytics and Digital Marketing
- Information Technology and Business Process Redesign
- Revenue Management and Analytics
- Sustainable Business Practices



### INDUSTRY PARTNERS

- Hilton Hotels & Resorts
- HPL Hotels & Resorts
- InterContinental Hotels Group
- Marina Bay Sands



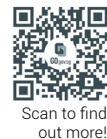
### THE FUTURE OF THE HOTEL INDUSTRY

- Technology, innovation and sustainability
- Continued positive outlook with new hotels being developed
- Bespoke, customised guest experiences will be in demand

For the latest updates on entry requirements, visit [www.rp.edu.sg/full-time-courses/dhbm](http://www.rp.edu.sg/full-time-courses/dhbm)

# DIPLOMA IN INTEGRATED EVENTS MANAGEMENT

R28



## ORGANISE EVENTS THAT CONNECT, INSPIRE AND BUILD COMMUNITIES.

- Learn to conceptualise, plan and execute commercial and lifestyle events such as business conferences, trade exhibitions, massive concerts, and other staged special events on both physical and virtual platforms
- Immerse in real-world experiences during internships at leading companies such as Live Nation, Mediacorp Pte Ltd, One FC Championship, Singapore Formula 1, Singapore Sports Hub, The Events Artery, The Fun Empire Pte Ltd, Unearthed Productions, and many more



### General Modules

- Communication in the Global Workplace
- Critical Thinking and Problem Solving Skills
- ECG I: Exploring the Future of Work
- ECG II: Becoming Future-Ready
- Innovation and Practice
- Life Skills I
- Life Skills II
- Life Skills III
- Singapore, the World and I

### Discipline Modules

- Customer Relationship Management
- Digital Marketing and eCommerce
- Financial Accounting
- Hospitality Business Management
- Hospitality Revenue Management
- Marketing
- Microeconomics
- Tourism and Hospitality in the Digital World

### Specialisation Modules

- Conference Management
- Customer Analytics
- Design Thinking for Business Innovation
- Destination Planning and Placemaking
- Event Design and Experience
- Event Technology and Operations
- Exhibition Management
- Live Entertainment and Special Events Management
- Project Management and Scheduling
- Sustainability in Events

### Elective Modules

**Select one module from the list below:**

- Business Statistics
- Entrepreneurship
- Hospitality Sales
- Human Resource Management

### Industry Orientation Programme

**Option 1:**

- Project

**Select one module from the list below:**

- Corporate Innovation Immersion Programme
- Entrepreneurial Immersion Programme
- Industry Immersion Programme

**Option 2:**

- Industry Immersion Programme
- Industry Immersion Programme II\*

### Freely Chosen Modules

Students will need to either select the Special Project module or select two modules from a list of Freely Chosen Modules. Students under the 1-year Industry Immersion Programme will not be required to take the Freely Chosen Modules.

*\*Eligible students who meet the academic prerequisites will be given the option to select Industry Immersion Programme II (IIP II). The coverage of IIP II will be equivalent to 20 MCs and part of the exemption will include one Elective Module, two Freely Chosen Modules and one Project. Eligible students will undertake IIP II during Semester 2 of the final year, for the diploma of study.*

### CAREER OPPORTUNITIES

- Conference Manager
- Events Manager
- Hospitality Manager
- Marketing and Advertising Specialist
- Media and Entertainment Manager
- Project Manager (Tourism and Hospitality)
- Regional Events Director
- Senior Project Manager
- Special Events Planner
- Sustainable Tourism Consultant
- Travel Consultant



## ABOUT THE DIPLOMA

From large scale conferences, trade exhibitions to exhilarating concerts and high-energy lifestyle and sporting events, the Diploma in Integrated Events Management (DIEM) will equip you with capabilities and competencies to conceptualise, manage and deliver a successful event powered by innovation and technology.

Acquire expertise in every area of event management, from concept development, programme management, experience curation, marketing and sales, operations to execution. You can expect a fulfilling experience as you embark on real-world training during internships at well-known event companies while receiving mentorship from key company executives. With DIEM, we will help transform your visions into reality.

## FURTHER STUDIES

Graduates can pursue domain areas in top universities such as (not limiting to):

### Universities

- Nanyang University of Technology
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University
- Ecole hôtelière de Lausanne
- International College of Hotel Management

### Domain Areas

- Business Management
- Entrepreneurship
- Events Management
- Hospitality and Tourism
- Marketing

Graduates may also be eligible for exemptions and advanced standing at top institutions.

## KEY FACTS

“Our 2022 tourism performance underscores Singapore's appeal as a leading business and leisure destination for post-pandemic travellers. To sustain our growth in 2023 and beyond, we will expand our partnerships, build up a rich year-round calendar of events, ramp up investment in new and refreshed products and experiences, and continue to support industry efforts to build the capabilities they need to meet consumer demands.”

*Mr Keith Tan, Chief Executive, Singapore Tourism Board (STB)*

*Source: STB, Media Releases, Singapore's tourism sector recovers strongly in 2022, visitor numbers expected to double in 2023*



### EMERGING SKILLS

- Bespoke Customer Experience
- Business and Partnership Development
- Business Data Analytics
- Creative Content and Experience Development
- Digital Marketing
- Entrepreneurship in Events Sector



### INDUSTRY PARTNERS

- Live Nation
- Mediacorp Pte Ltd
- One FC Championship
- Singapore Formula 1
- Singapore Sports Hub
- The Events Artery
- The Fun Empire Pte Ltd
- Unearthed Productions



### FACILITIES

- Event Tech Lab
- Events Innovation Lab

For the latest updates on entry requirements, visit [www.rp.edu.sg/full-time-courses/diem](http://www.rp.edu.sg/full-time-courses/diem)

# DIPLOMA IN RESTAURANT & CULINARY OPERATIONS

R46



Scan to find  
out more!

## EXPLORE THE WORLD OF GASTRONOMY AND UNLEASH YOUR PASSION IN THE FOOD AND BEVERAGE (F&B) INDUSTRY!

- Develop knowledge and skills in the areas of F&B operations, business management, catering sales, and marketing
- Attain sought-after expertise in emerging areas of the F&B industry such as food sustainability and technological solutions
- Acquire valuable real-world experiences through a 24-week Industry Immersion Programme with leading restaurant groups, renowned international hotel brands and esteemed catering companies



### General Modules

- Communication in the Global Workplace
- Critical Thinking and Problem Solving Skills
- ECG I: Exploring the Future of Work
- ECG II: Becoming Future-Ready
- Innovation and Practice
- Life Skills I
- Life Skills II
- Life Skills III
- Singapore, the World and I

### Discipline Modules

- Digital Marketing and eCommerce
- Financial Accounting
- Hospitality Business Management
- Hospitality Revenue Management
- Marketing
- Microeconomics
- Sustainable Tourism Development
- Tourism and Hospitality in the Digital World

### Specialisation Modules

- Catering Management
- Culinary Science and Arts
- Customer Analytics
- Food & Beverage Business Management
- Restaurant and Culinary Operations
- Restaurant and Culinary Operations II
- Restaurant and Culinary Practicum
- Restaurant and Culinary Practicum II
- Restaurant Entrepreneurship
- Wine and Beverage Management

### Elective Modules

#### Select one module from the list below:

- Business Statistics
- Conference Management
- Human Resource Management
- Resorts and Cruise Management

### Industry Orientation Programme

#### Option 1:

- Project

#### Select one module from the list below:

- Corporate Innovation Immersion Programme
- Entrepreneurial Immersion Programme
- Industry Immersion Programme

#### Option 2:

- Industry Immersion Programme
- Industry Immersion Programme II\*

### Freely Chosen Modules

Students will need to either select the Special Project module or select two modules from a list of Freely Chosen Modules. Students under the 1-year Industry Immersion Programme will not be required to take the Freely Chosen Modules.

*\*Eligible students who meet the academic prerequisites will be given the option to select Industry Immersion Programme II (IIP II). The coverage of IIP II will be equivalent to 20 MCs and part of the exemption will include one Elective Module, two Freely Chosen Modules and one Project. Eligible students will undertake IIP II during Semester 2 of the final year, for the diploma of study.*

## CAREER OPPORTUNITIES

- Barista/Bartender/Sommelier
- Catering and Events Manager
- Chef/Culinary Specialist
- Food Services and Restaurant Manager
- Food Sustainability Specialist
- F&B Business Entrepreneur
- F&B Business Sales and Marketing Manager
- F&B Technology Specialist



## ABOUT THE DIPLOMA

Launch your career in Singapore's pulsating F&B industry with RP's Diploma in Restaurant & Culinary Operations (DRCO).

You will develop knowledge to manage various aspects of an F&B business. You will also cultivate an enterprising mindset and obtain the business know-how to embark on your own F&B entrepreneurship journey.

Gain practical experience in our fully operational and well-equipped training restaurants and facilities on campus. They provide the ideal learning environment for you to attain mastery of skills in service, culinary and bar operations.

Acquire knowledge to effectively implement solutions in food sustainability and technology within food and beverage businesses to optimise customer experience and drive profitability.



## FURTHER STUDIES

Graduates can pursue domain areas in top universities such as (not limiting to):

### Universities

- Nanyang University of Technology
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University
- The Culinary Institute of America
- University of Derby

### Domain Areas

- Business Management
- Culinary Science and Arts
- Entrepreneurship
- Hospitality Management
- Humanities

Graduates may also be eligible for exemptions and advanced standing at top institutions.

## KEY FACTS



There are close to **12,000 F&B companies** in Singapore.



The food services industry contributed **\$4.5 billion** to Singapore's economy in 2022.



The Food and Services sector in Singapore employed around **235,500 workers** in 2022.

Source: Enterprise Singapore: Jobs Transformation Map launched to prepare Food Services companies and workers for the future, 25 May 2023



### EMERGING SKILLS

- Business Management Skills
- Customer Experience Skills
- Green Skills
- Innovation Skills
- Digital Skills

Source: WSG, The Future of Food Services

For the latest updates on entry requirements, visit [www.rp.edu.sg/full-time-courses/drc](http://www.rp.edu.sg/full-time-courses/drc)

# DIPLOMA IN TOURISM MANAGEMENT WITH TECHNOLOGY

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## REDISCOVER THE TOURISM INDUSTRY THROUGH DIGITAL TECHNOLOGIES AND SUSTAINABILITY.

- Embark on an entrepreneurial journey and use data-enabled, analytical approaches in problem-solving
- Curate safe and meaningful bespoke experiences that meet the evolving demands of customers
- Leverage digital technologies for business agility and positive customer experience
- Explore and apply sustainable business practices



### General Modules

- Communication in the Global Workplace
- Critical Thinking and Problem Solving Skills
- ECG I: Exploring the Future of Work
- ECG II: Becoming Future-Ready
- Innovation and Practice
- Life Skills I
- Life Skills II
- Life Skills III
- Singapore, the World and I

### Discipline Modules

- Entrepreneurship
- Financial Accounting
- Hospitality Business Management
- Hospitality Revenue Management
- Marketing
- Microeconomics
- Service Quality and Professional Etiquette
- Tourism and Hospitality in the Digital World

### Specialisation Modules

- Customer Analytics
- Design Thinking for Business Innovation
- Destination Planning and Placemaking
- Digital Marketing and eCommerce
- Hybrid Experience Creation
- Operations and Risk Management in Phygital Tourism
- Sustainable Tourism Development
- Tourism and Travel Management
- Trends and Technologies for Tourism and Travel Industry
- Wellness Tourism

### Elective Modules

#### Select one module from the list below:

- Business Statistics
- Hospitality Human Resources and Talent Management
- Portfolio Development
- Resort and Cruise Management

### Industry Orientation Programme

#### Option 1:

- Project

#### Select one module from the list below:

- Corporate Innovation Immersion Programme
- Entrepreneurial Immersion Programme
- Industry Immersion Programme

#### Option 2:

- Industry Immersion Programme
- Industry Immersion Programme II\*

### Freely Chosen Modules

Students will need to either select the Special Project module or select two modules from a list of Freely Chosen Modules. Students under the 1-year Industry Immersion Programme will not be required to take the Freely Chosen Modules.

*\*Eligible students who meet the academic prerequisites will be given the option to select Industry Immersion Programme II (IIP II). The coverage of IIP II will be equivalent to 20 MCs and part of the exemption will include one Elective Module, two Freely Chosen Modules and one Project. Eligible students will undertake IIP II during Semester 2 of the final year, for the diploma of study.*

## CAREER OPPORTUNITIES

- Attractions Manager
- Business Development Executive
- Leisure Travel and Tours Specialist
- Marketing and Content Creator
- Sales and Marketing Specialist (Tourism)
- Sponsorship Executive
- Sustainability Executive
- Venue Manager
- Wellness Retreat Executive

## ABOUT THE DIPLOMA

The pandemic has greatly accelerated the adoption of digital technology in the global tourism industry. As the world emerges from the pandemic, the ability to integrate the physical and digital aspects of tourism will be a key attribute of future tourism professionals.

Through the Diploma in Tourism Management with Technology (DTMT), you will acquire global and local perspectives of the tourism sector, better understand the applications of digital technologies and acquire the relevant competencies to embark on a rewarding career.

You will gain insights into the latest tourism trends and developments. Coupled with the digital skills acquired throughout the course, you will have the opportunity to work with our industry partners and co-create exciting experiences.

The course will also equip you with the essential knowledge to effectively contribute towards making tourism more sustainable. When you graduate, you will develop an entrepreneurial and forward-looking mindset and be ready for the tourism and travel landscape of the future.

## FURTHER STUDIES

Graduates can pursue domain areas in top universities such as (not limiting to):

### Universities

- Nanyang University of Technology
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University
- Edinburgh Napier University
- University of New South Wales

### Domain Areas

- Business Management
- Ecotourism and Sustainable Development
- Entrepreneurship
- Hospitality Business
- Tourism Management

Graduates may also be eligible for exemptions and advanced standing at top institutions.

## KEY FACTS



**61% of travellers want to travel more sustainably in the future.**

*(Source: Booking.com, Sustainable Travel Report 2021)*



**More than 50 million visitors are interested in travelling to Singapore sustainably over the next decade.**

*(Source: Singapore Tourism Board)*



**The future of travel and tourism is technology-based.**

Digitalisation will continue to drive the tourism experience towards becoming more seamless and personalised while contributing to the United Nations' Sustainable Development Goals.



### EMERGING SKILLS

- Business Data Analytics
- Sustainable Tourism Development
- Phygital Immersive Tourism Experience Design
- Sustainability Reporting

For the latest updates on entry requirements, visit [www.rp.edu.sg/full-time-courses/dtmt](http://www.rp.edu.sg/full-time-courses/dtmt)


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