

WHAT ARE WE LOOKING FOR?

SCHOOL OF HOSPITALITY (SOH)

- Want to embody the spirit of excellence and be unforgettable?
- At SOH, you will learn to deliver top-notch customer experience with passion, pride, and professionalism, through innovation and technologies. Let your actions transform ordinary interactions into endless possibilities for extraordinary memorable experiences.

Current Course Title	Demonstrates Passion or Interest in:	Portfolio (What goes into the portfolio)	Interview (Estimated duration and possible topics/questions covered)
Events & Project Management	<ul style="list-style-type: none"> • Event management • Digital events and technology • Social media • Entrepreneurship in events • Tourism and travel • Attractions operations • Sustainability in events 	<ul style="list-style-type: none"> • Participation in events related competitions • Participation in social media competitions • Participation in community or grassroots activities in events management roles • Involvement in organising events in or out of school • Involvement in entrepreneurship activities • Participation in trainings/courses/CCAs related to events management • Blog posts on events, tourism, travel or attractions • Social media posts done for school or commercial purpose • Photography work (documentation of school events, school trips, etc.) • Leadership roles in and out of school • Videography work (documentation of school events, school trips, etc.) • Posters, flyers, and other publicity collaterals designed for school • Relevant ApLMs* 	<ul style="list-style-type: none"> • Duration: 10 - 15 minutes • Reason for choosing the course • Understanding of the course • Past work experience in events, tourism, travel or attractions related companies • Prior experience in preparing and/or managing events • Future plans and the relevance of the course • Aspiration to set up own business • Involvement in community work and its learning points • Prior experience in leadership roles

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<p>Hospitality & Tourism Management</p> <p>with majors in:</p> <ul style="list-style-type: none"> ◦ Customer Experience & Innovation ◦ Sale & Revenue Management ◦ Sustainable Tourism 	<ul style="list-style-type: none"> • Business • Entrepreneurship • Service marketing • Experience management • Analytics on customer trends • E-commerce business • Retail management • Digitalisation and service technology • Attractions management • Hotel and hospitality management • Event management 	<ul style="list-style-type: none"> • Certificates of achievement/awards • CCA records, including any evidence of leadership & team skills and/or involvement in service-learning programmes • Evidence of interest and ability such as: <ul style="list-style-type: none"> ◦ Participation in related projects, competitions, and/or work attachments ◦ Participation in related ApLMs* and/or other workshops/events • Recommendation letters/testimonials from teachers/coaches • Relevant work experiences • Hobbies that validate interest in the field of study • Other relevant documents to support your application 	<ul style="list-style-type: none"> • Duration: 10 minutes • Knowledge and interest about the field of study or industry • Future plans and the relevance of the course • Personal reflection on prior experience in entrepreneurship and service related incidents • Desired professions and reason why
<p>Hotel & Leisure Management</p>	<ul style="list-style-type: none"> • Service industry • Front office operations • Housekeeping operations • Concierge operations • Energy sustainability practices in hotels • Hospitality revenue optimisation • Food and beverage (F&B) operations • Overseas employment opportunities 	<ul style="list-style-type: none"> • Community engagements with the public • Planning and coordination of school or community events • Participation in trainings/courses/CCAs related to the hospitality service or community service • Blog posts • Social media posts done for school or commercial purpose • Photography work (documentation of school events, school trips, etc.) • Videography work (documentation of school events, school trips, etc.) 	<ul style="list-style-type: none"> • Duration: 10 - 15 minutes • Reason for choosing the course • Understanding what the course is all about, including some of the modules • Describing some of the potential job roles in the hotel industry • Understanding of RP's pedagogy • Past work experience in any service or hospitality related establishment

Current Course Title	Demonstrates Passion or Interest in:	Portfolio (What goes into the portfolio)	Interview (Estimated duration and possible topics/ questions covered)
	<ul style="list-style-type: none"> • Managing diverse cultures • Concierge services • Guest experience management • Sales and marketing 	<ul style="list-style-type: none"> • Posters, flyers, and other publicity collaterals designed for school • Relevant part-time work done in the service or hospitality industry • Relevant ApLMs* 	<ul style="list-style-type: none"> • Future plans and the relevance of the course • Involvement in community work and its learning points
Restaurant & Culinary Management	<ul style="list-style-type: none"> • Culinary production • Pastry and baking • Food service • Beverages • Entrepreneurship in F&B • Food sustainability 	<ul style="list-style-type: none"> • Culinary recipes • Pictures of culinary items they have prepared • Participation in F&B competition • Community activities involving the production or service of F&B • Compilation of F&B related articles • Involvement in entrepreneurship activities • Participation in trainings/courses/CCAs related to F&B e.g. barista skills • Blog posts • Social media posts done for school or commercial purpose • Photography work (documentation of school events, school trips, etc.) • Videography work (document school events, school trips, etc.) • Posters, flyers, and other publicity collaterals designed for school • Relevant ApLMs* 	<ul style="list-style-type: none"> • Duration: 10 - 15 minutes • Reason for choosing the course • Understanding of the course • Past work experience in in any F&B establishment • Prior experience in preparing culinary items • Future plans and the relevance of the course • Aspiration to set up own F&B business • Involvement in community work and its learning points

*Applied Learning Modules (ApLMs) are conducted in the same way as all our regular diplomas. The programme helps secondary school students make informed decisions about education and career plans after their graduations.

For more information, visit <https://www.rp.edu.sg/teachers/APLMS>