

School of Hospitality



More Passion
More Possibilities
BE SO MUCH MORE

#DiscoverRP

DID YOU COME WITH HIGH EXPECTATIONS?

WE'LL MEET THEM, AND MORE.

DISCOVER



WIDE RANGE OF PROGRAMMES

Select from a variety of full-time diploma and lifelong learning courses from our 7 Schools



100% INTERNSHIP

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



STATE-OF-THE-ART FACILITIES

Resources that add to the top-notch experience here

At RP, you'll find a nurturing, student-centric environment that helps you learn holistically. Beside each and every student is a mentor, there to guide you throughout your journey with us — and what a journey it promises to be!

With RP's Problem-based Learning approach, you'll soon realise you're more than able to solve whatever challenges get thrown your way. Transforming problems into possibilities? We'll open your eyes.

You'll embark on a comprehensive enhanced internship programme which will give you a head start in your career.

Look forward to achieving your dreams at RP, as lifelong learning is a journey and we are here to help you develop your potential. Our suite of lifelong learning courses will quench your thirst for learning, strengthen your skillsets and lead you to acquire new ones to stay relevant in this ever-evolving world.

Discover your potential, achieve your dreams and embrace a transformative experience at RP because we're so much more.

A distinctive and rigorous curriculum ensures that you are more than ready to shine in your chosen career. But we know you're looking beyond robust instruction, so you might be further enticed by our:



OVERSEAS STUDY TRIPS

A whole world waiting to be explored and to learn from



>80 CO-CURRICULAR ACTIVITIES

Indulge your interests or try something new



COMMUNITY-BASED PROJECTS

Reach out and discover Singapore from a different perspective



3 ACCLAIMED ARTS & MUSIC FESTIVALS

Held yearly to expand your cultural horizons

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HOSPITALITY

EMBODY THE SPIRIT OF EXCELLENCE

Want to embody the spirit of excellence and be unforgettable?

With a dedicated hospitality school, experienced industry lecturers and purpose-built facilities to help polish your potential, you will be in a prime position for a promising career. As an SOH graduate, enjoy a stellar reputation as an efficient, versatile and well-rounded player in the business of hospitality locally and globally.

Plan your path with a choice of programmes in:

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

Ready to take on a career in the challenging yet rewarding hospitality sector? As the only dedicated hospitality school amongst Singapore's five polytechnics, SOH will equip you with industry-relevant knowledge, training and life skills to deliver exceptional hospitality services through technology and innovation.

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



4 Hospitality Diplomas



>200 Strong Collaborations with Hospitality Industry Partners



15 State-of-the-Art Training Facilities



>600 Local and Overseas Internship Opportunities



99 Scholarships Available Annually

HEAR FROM OUR GRADUATES



TAN WEI SHAN
Diploma in Restaurant & Culinary Operations
2017 Graduate

Tan Wei Shan graduated from Diploma in Restaurant & Culinary Operations (DRCO) and is currently the chef-owner of Mixsense Private Dining.



Growth starts at the end of your comfort zone; therefore growth and comfort cannot coexist. DRCO has presented me with countless opportunities that pushed my boundaries of growth and success. Being the President of the Team Republic Sports Club, and several other interest groups, strengthened my social and management skills, as well as my adaptability to solve unexpected hurdles. 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 open my own business."



ONG JING QIN
Diploma in Restaurant & Culinary Operations
2014 Graduate

Ong Jing Qin went on to study Bachelor in Culinary Arts in The Culinary Institute of America. She is currently working at Constellar Holdings (previously known as SingEx) as their Sous Chef and also the President of Singapore Junior Chefs Club. She was the finalist of Luzerne Junior Chef of the Year (Female) at the World Gourmet Awards 2020.



Studying in RP's Diploma in Restaurant and Culinary Operations as the pioneer batch has given me numerous opportunities to grow and develop my palette and creativity in cooking. I was given a chance to compete in Worldskills Singapore for Culinary category and Chef Derrick and other lecturers guided me immensely for it. Upon graduation, I went on to study Bachelor in Culinary Arts in The Culinary Institute of America. RP's Problem-based Learning has prepared me well to interact with people and how to handle different situations."



I am grateful for the experiences and knowledge that I have gained during my time in this course. It has shaped the way I apply myself to the working industry. The course has made me realise the appeal of the hospitality industry and my career is on a trajectory towards it."

SINDU D/O SELVAM

Diploma in Customer Relationship & Service Management
(now known as Diploma in Customer Experience Management with Business)
2018 Graduate

While pursuing a Bachelor of Business Management with a Major in Marketing and Communications Management with Singapore Management University, Sindu is currently interning at SMU Academy with the Marketing and Communications department. She will be flying to Norway in January 2022, where she will be on a six-month semester exchange programme at BI Norwegian Business School (the largest business school in Norway). Upon graduation, Sindu has plans to work in Corporate Communications for a multinational corporation or a marketing firm.



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 (NUS). During his time at NUS, he interned for Citibank in their New York office for six months. 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.



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 am glad to have embarked on my journey in the hospitality industry."

JOVINN TOH MIN

**Diploma in Hotel & Hospitality Management
2021 Graduate**

Jovinn is currently working at Shangri-la Hotel Singapore where she was offered full time employment after her internship. During her time in RP, Jovinn represented the school in WorldSkills Singapore 2020 — Hotel Reception Category and emerged champion. She will go on to represent Singapore in the international competition in Shanghai.



Service comes from the heart. I am glad that my course has earned me a position in the hospitality industry. It is important to excel in a job that encourages continual learning."

PARAMESWARAN NADARAJA

Diploma in Customer Relationship & Service Management

**(now known as Diploma in Customer Experience Management with Business)
2013 Graduate**

SkillsFuture ELP Specialist Diploma in Hospitality Business Management

(now known as Work-Study Post-Diploma — Specialist Diploma in Hospitality Business Management)

2017 Graduate

Parameswaran's journey in the hospitality industry began with his internship as an SOH student. The work attachment led to a management trainee opportunity with Marina Bay Sands (MBS), following which he joined its concierge team. In just five years, Parameswaran rose up the ranks to become a Hotel Concierge Supervisor with MBS. Parameswaran left MBS in early 2021 and is now with global luxury brand, Gucci, as a Client Advisor.



It was through my amazing time in DHHM that planted the seed that made me who I am today; a person that's emphatic and holds high customer service standards. It helped me not just during my time working in a hotel, but also now when I am in a sales role. The internship opportunity that I had received through DHHM opened my eyes to the industry and led me to be successful in my career thus far."

RAPHAEL FAM

**Diploma in Hotel & Hospitality Management
2010 Graduate**

Raphael is currently working as Area Sales Manager for Hospitality and Retail Systems at HRS Singapore. He previously worked at Carlton City Hotel Singapore and Marina Bay Sands.



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."

MOHAMED AZMI BIN MOHAMED IDRIS

**Diploma in Hotel & Hospitality Management
2015 Graduate
SkillsFuture ELP Specialist Diploma in
Hospitality Business Management
(now known as Work-Study Post-Diploma
— Specialist Diploma in Hospitality
Business Management)
2019 Graduate**

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 the Assistant Manager, Collection Club at PARKROYAL COLLECTION, Marina Bay, Singapore.



I enjoy meeting new people and solving problems — sitting at an office desk all day is just not me! This is why I pursued a career in the creative and dynamic Events industry. Being in this course ignited my interest and passion! I also gained valuable industry knowledge and cultivated an entrepreneurial spirit which took me to where I am today."

ANG KUN RONG

**Diploma in Integrated Events Management
2009 Graduate**

Kun Rong went on to pursue a business degree at the Singapore Management University after graduating from RP. He is one of the co-owners of Weekends Pte Ltd and holds the position of Director in the company. Staying true to his thirst for challenges and problem solving, Kun Rong believes in providing fun and innovative event solutions to his clients. His greatest wish is to create memorable experiences for his event participants.



Problem-based Learning — the teaching methodology which RP adopts — equipped me with essential skillsets such as cognitive reasoning and problem-solving. These skills have helped me to manage challenges in my tertiary education as well as difficulties in real-life situations more effectively and efficiently."

OH ZHI HONG

**Diploma in Integrated
Events Management
2010 Graduate & Valedictorian**

Zhi Hong is currently Head (Strategic Transformation) under the finance division in the public service. As someone who constantly thinks of contributing back to his alma mater, he has also returned to SOH to teach financial management on a part-time basis as an Associate Lecturer. Zhi Hong has also volunteered to helm the SOH Alumni Advisory Committee chairmanship to build alumni connections and facilitate the continuous professional development of alumni members.



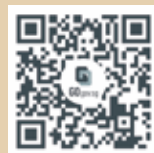
DIPLOMA IN

CUSTOMER EXPERIENCE MANAGEMENT WITH BUSINESS

R34

- Specialise in three key areas of customer experience — Business Management, Analytics and Customer Management
- Develop skills to manage customers and help businesses remain profitable through good customer relationship management
- Learn to identify customers' needs, manage their expectations and deliver excellent experiences
- Embark on a successful career in customer experience management across multiple industry verticals

DISCOVER THE ART OF CREATING UNIQUE CUSTOMER EXPERIENCES.



Scan to
find out more
about the
diploma

ABOUT THE DIPLOMA

Customer Experience is more than customer service or person-to-person service. It is about using data analytics and technology to understand your customers' needs and wants. Let your originality find new and exciting ways to engage your customers. Through the Diploma in Customer Experience Management with Business (DCXB), you will be equipped with skills to craft memorable experiences that will mark you as a game changer in many industries.

Learn about customer analytics, process innovation and digital technologies to drive customer experience, and gain hands-on experience in our innovative training facilities. Find your niche in a dynamic industry that provides 75%* of the jobs in Singapore.

With DCXB, you will be well prepared for a successful career in customer experience and help your businesses to realise a positive impact on customer loyalty, higher retention, increase revenue, and growth.

CAREER OPPORTUNITIES

As a DCXB graduate, you can embark on a career in the business and hospitality sector such as banks, healthcare, airlines, telecommunications, contact centres, and retail organisations. Explore careers in these exciting fields:

- Brand and Loyalty Management
- Customer Experience Management
- Relationship Management
- Retail and Merchandising
- Sales and Marketing
- Travel and Hospitality Services



Never let yourself get too comfortable. Seek challenges and always be ready for change. Through RP School of Hospitality, I learnt how to work effectively in teams and find solutions to every challenge presented. Being in my current role as a People's Manager, I have to manage my team and understand the importance of cultivating strong teamwork."

WILSON YAN

Diploma in Customer Experience Management
with Business
2016 Graduate
Currently working as a Consultant with
Abeam Consulting

*Source: Ministry of Manpower (MOM), Report: Manpower Statistics In Brief 2020

COURSE STRUCTURE

The course structure consists of general, discipline, specialisation, elective, and freely chosen modules. There is also an industry orientation component.

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

- Business Statistics
- Financial Accounting
- Hospitality and Tourism Management
- Hospitality Business Management
- Hospitality Revenue Management
- Macroeconomics
- Management Accounting
- Marketing
- Microeconomics
- Service Quality and Professional Etiquette

ELECTIVE MODULES

Select one module from the list below:

Option 1: Customer Experience Track

- Digital Marketing and eCommerce
- Food and Beverage Management
- Leisure Travel and Destination Management
- Project

Option 2: Leisure Travel and Attractions Management Track

- Customer Analytics
- Digital Marketing and eCommerce
- Food and Beverage Management
- Project

SPECIALISATION MODULES

Choose one out of two specialisation tracks listed below:

Option: Customer Experience Track

- Consumer Behaviour
- Contact Centre 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
- Retail Management

Option: Leisure Travel and Attractions Management Track

- Attractions Management
- Consumer Behaviour
- Customer Relationship Management
- Customer Experience and Service Excellence
- Event Design and Experience
- Leisure Events and Entertainment Management
- Leisure Travel and Destination Management
- Managing Guest Experience in Attractions
- Project Management and Scheduling

INDUSTRY ORIENTATION PROGRAMME

Select one module from the list below:

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

FREELY CHOSEN MODULES

Students need to either select the Special Project module or select **two modules** from a list of Freely Chosen Modules

FURTHER STUDIES

Discover exciting opportunities for further studies!

DCXB graduates can choose to pursue business, hospitality and social sciences degree programmes at top local or overseas universities. The programmes can include (not limiting to) areas such as:

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

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

KEY FACTS

CURRENT CONSUMER TRENDS



Growing eCommerce Market

- Powered by services such as 24-hour online shopping and international delivery

Growing Consumer Expectations

- Including new experiences such as personalised shopping and seamless transitions across channels

Digitalisation of Retail

- Supported by new technologies to increase productivity and enhance business operations and processes

Overseas Market Opportunities

- New markets and opportunities



EMERGING SKILLS

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



PROSPECTIVE CAREER FIELDS

- Airlines
- Attractions
- Banking and Finance
- Business Consultancy
- Fintech
- Healthcare
- Hospitality
- Retail and e-Commerce
- Telco



FACILITIES

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

For the full listing of entry requirements, visit www.rp.edu.sg/full-time-courses/dcxb



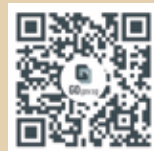
DIPLOMA IN

HOTEL & HOSPITALITY MANAGEMENT

R37

- Develop expertise and acquire management skills related to key operating departments of a hotel
- Acquire core knowledge and skills through the use of Hospitality Technology and Analytics to identify and exceed guests' expectations
- Gain valuable experiences in guest services management and explore sustainability solutions in the hotel business

IMMERSE IN THE WORLD OF HOSPITALITY TECHNOLOGY AND ANALYTICS.



Scan to
find out more
about the
diploma

ABOUT THE DIPLOMA

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

At DHHM, you will be grounded in fundamental business modules in the initial year. In your higher years, you will be exposed to technology, analytics and meticulous training in accommodation

operations and revenue management. You will be exposed to the operational areas of Front Office and F&B.

Develop the skillsets required to create a unique guest experience at our on-campus hotel training facilities. There are also 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.

CAREER OPPORTUNITIES

Launch your career in these interesting fields:

- Accommodation Management
- Business Analytics
- Concierge Services
- Guest Experience Management
- Hospitality Business Management
- Revenue Management
- Sales and Marketing



InterContinental Hotels Group (IHG) Hotels & Resorts is proud to be a partner of RP School of Hospitality. RP students are able to multi-task and problem solve with definitive solutions and options.

We look forward to our continued partnership and welcoming many more students to the hotel industry."

MR NG GIAN HENG

Area Director of Human Resources, Singapore
IHG® Hotels & Resorts

COURSE STRUCTURE

The course structure consists of general, discipline, specialisation, elective, and freely chosen modules. There is also an industry orientation component.

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

- Business Statistics
- Financial Accounting
- Hospitality and Tourism Management
- Hospitality Business Management
- Hospitality Revenue Management
- Macroeconomics
- Management Accounting
- Marketing
- Microeconomics
- Service Quality and Professional Etiquette

INDUSTRY ORIENTATION PROGRAMME

Select one module from the list below:

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

FREELY CHOSEN MODULES

Students need to either select the Special Project module or select **two modules** from a list of Freely Chosen Modules

SPECIALISATION MODULES

- Customer Analytics
- Food and Beverage Management
- Fundamentals of Hotel Business
- Guest Service Management
- Guest Service Operations and Information Systems
- Hospitality Sales
- Housekeeping Operations and Management
- Restaurant and Culinary Practicum
- Restaurant and Culinary Practicum II

ELECTIVE MODULES

Select one module from the list below:

- Hospitality Human Resource and Talent Management
- Project
- Resorts and Cruise Management

FURTHER STUDIES

Higher Educational Opportunities

Graduates can look forward to pursuing further educational opportunities in both local and overseas universities. These include:

- Nanyang Technological University
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University
- Glion Institute of Higher Education (Switzerland)
- International College of Hotel Management (Australia)
- The University of Adelaide (Australia)
- The University of Queensland (Australia)
- University of New South Wales (Australia)
- University of Newcastle (Australia)

KEY FACTS



EMERGING SKILLS

- Big Data Analytics and Digital Marketing
- Information Technology and Business Process Redesign
- Revenue Management
- Strategic Human Resource Management



INDUSTRY PARTNERS

- HPL Hotels & Resorts
- InterContinental Hotels Group
- Millennium & Copthorne Hotel Group



The Future of Hotel Industry

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



FACILITIES

- Hotel Experiential Lab
- Republic Hospitality Centre Hotel Lab

For the full listing of entry requirements, visit www.rp.edu.sg/full-time-courses/dhbm



DIPLOMA IN

INTEGRATED EVENTS MANAGEMENT

R28

- Learn to conceptualise, plan and execute memorable events such as webinars, conferences, exhibitions, and more in various formats — physical, virtual and hybrid
- Acquire knowledge and skills related to attractions, hospitality and tourism management
- Embark on internships at high-profile companies such as Constellar Holdings, Experia Events, Kingsmen, Pico, Resorts World Sentosa, and Mandai Wildlife Group

ORGANISE EVENTS THAT INSPIRE AND CREATE MOMENTS TO REMEMBER.



Scan to
find out more
about the
diploma

ABOUT THE DIPLOMA

From large-scale hybrid conferences and prominent exhibitions, to exhilarating sports events and high-octane concerts featuring international artistes — the Diploma in Integrated Events Management (DIEM) equips you with the capability and competence to deliver the perfect event, with the right technology.

Acquire expertise in every area of event management, spanning conceptualisation, coordination, marketing and sales, execution, and

post-event evaluation. You can expect comprehensive and fulfilling hands-on training with internships at well-known event companies, as well as mentorship by key industry partners. Those looking to embark on an adventure in the attractions and tourism industry can opt for the Leisure Travel and Attractions Management specialisation track.

With DIEM, you can transform your inspiration into memorable events that impress the world.

CAREER OPPORTUNITIES

Pursue dynamic careers in these fields:

- Conference Management
- Event Management
- Event Sales
- Media & Entertainment
- Project Management
- Tourism & Attractions



Success is all in the attitude, the desire to achieve, the determination to fight for our hopes and dreams, the perseverance, and the resilience to stay on the path that we've set for ourselves. This course has taught me to never give up on myself and to be adaptable to all situations. Challenges only make us stronger and wiser."

BELDEN CHUA WEN HAN

Diploma in Integrated Events Management
2019 Graduate
Currently pursuing a Bachelor of Business at
Nanyang Technological University

COURSE STRUCTURE

The course structure consists of general, discipline, specialisation, elective, and freely chosen modules. There is also an industry orientation component.

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

- Business Statistics
- Customer Relationship Management
- Digital Marketing and eCommerce
- Financial Accounting
- Food and Beverage Management
- Hospitality and Tourism Management
- Hospitality Business Management
- Hospitality Revenue Management
- Marketing
- Microeconomics

INDUSTRY ORIENTATION PROGRAMME

Select one module from the list below:

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

FREELY CHOSEN MODULES

Students need to either select the Special Project module or select **two modules** from a list of Freely Chosen Modules

SPECIALISATION MODULES

Choose one out of two specialisation tracks listed below:

Option: Events Management Track

- Conference Management
- Customer Analytics
- Design Thinking for Business Innovation
- Event Design and Experience
- Event Technology and Operations
- Exhibition Management
- Leisure Travel and Destination Management
- Project Management and Scheduling
- Sustainability in Events

Option: Leisure Travel and Attractions Management Track

- Attractions Management
- Customer Analytics
- Design Thinking for Business Innovation
- Event Design and Experience
- Event Technology and Operations
- Leisure Events and Entertainment Management
- Leisure Travel and Destination Management
- Managing Guest Experience in Attractions
- Project Management and Scheduling

ELECTIVE MODULES

Select one module from the list below:

- Entrepreneurship
- Hospitality Sales
- Human Resource Management
- Project

FURTHER STUDIES

Discover exciting opportunities for further studies!

Pursue a related degree programme in these universities:

- Nanyang Technological University
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University
- Edinburgh Napier University (UK)
- International College of Hotel Management (Australia)
- Technological and Higher Education Institute of Hong Kong (Hong Kong)
- The University of Adelaide (Australia)
- The University of New South Wales (Australia)
- The University of Newcastle (UK)
- The University of Queensland (Australia)
- University of Derby (UK)
- University of South Australia (Australia)

KEY FACTS



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

- Constellar Holdings
- Experia Events
- Kingsmen
- Koelnmesse
- Pico
- Resorts World Sentosa
- Mandai Wildlife Group



The global business events sector cannot — and likely never will — operate in the exact same way that it did before 2020. It must innovate, taking the journey not as a sprint, but a marathon to transform! Despite all the challenges, the sector has remained resilient. Optimism among business events and organisations will continue to grow and revenues will start to grow in the coming months.

Source: STB (2021). Reimagining Business Events — Through COVID-19 and Beyond.



FACILITIES

- Event Tech Lab
- Exhibition Gallery
- Exhibition Training Lab

For the full listing of entry requirements, visit www.rp.edu.sg/full-time-courses/diem



DIPLOMA IN

RESTAURANT & CULINARY OPERATIONS

R46

- Acquire business management and entrepreneurship skills to be an innovative and enterprising leader in food service management
- Build knowledge and skills related to food and beverage operations as well as catering sales and marketing
- Gain valuable real-world experiences through a 24-week Industry Immersion Programme with leading restaurant chains, institutional food services or catering companies

EMBARK ON AN ADVENTURE TO DISCOVER THE WORLD OF GASTRONOMY AND UNLEASH YOUR PASSION IN THE FOOD AND BEVERAGE (F&B) INDUSTRY!



Scan to
find out more
about the
diploma

ABOUT THE DIPLOMA

Savour a taste of life behind the scenes of Singapore's pulsating F&B industry with RP's Diploma in Restaurant & Culinary Operations (DRCO). You will develop skills to manage an F&B business, master restaurant and culinary operations and handle catering management. You will also cultivate an enterprising mindset to build a successful F&B career.

Experience hands-on training in our three fully operational training restaurants and other well-equipped training facilities on campus. They provide the ideal learning environment for you to gain extensive training in restaurant, culinary and bar operations.

CAREER OPPORTUNITIES

Join the ranks of talented F&B experts and pursue careers as:

- Beverage Specialist/Barista
- Catering Sales Executive/Manager
- Culinary Specialist/Chef
- Entrepreneur
- F&B Cost Controller
- F&B Digital Specialist
- F&B Operations Executive/Manager
- F&B Sales and Distribution Executive/Manager
- Institutional Food Services Manager
- Restaurant and Bar Manager



DRCO's practical modules train us to develop important skills such as teamwork, communication and how to think on our feet. These skills prepares us for a career in the business world including the hospitality industry. DRCO has opened my eyes in many ways and enhanced my critical thinking, presentation and collaboration skills. These are takeaways which I now apply in my daily life, be it in my undergraduate studies or when I work part-time. Overall, my experience in DRCO has helped me to realise my potential and encouraged me to perform to the best of my abilities. By utilising what I have learnt, I am confident that I will be able to tackle whatever life has in store for me.

LANCE JORDAN ARMSTRONG

Diploma in Restaurant & Culinary Operations
2021 Graduate
Currently pursuing a Bachelor of Science
Degree, Majoring in Economics at Singapore
Management University

COURSE STRUCTURE

The course structure consists of general, discipline, specialisation, elective, and freely chosen modules. There is also an industry orientation component.

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

- Business Statistics
- Financial Accounting
- Hospitality and Tourism Management
- Hospitality Business Management
- Hospitality Revenue Management
- Hospitality Sales
- Macroeconomics
- Management Accounting
- Marketing
- Microeconomics

INDUSTRY ORIENTATION PROGRAMME

Select one module from the list below:

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

FREELY CHOSEN MODULES

Students need to either select the Special Project module or select **two modules** from a list of Freely Chosen Modules

SPECIALISATION MODULES

- Catering Management
- Culinary Science and Arts
- Food and 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:

- Conference Management
- Customer Analytics
- Project
- Resorts and Cruise Management

FURTHER STUDIES

Discover exciting opportunities for further studies!

Graduates can look forward to pursuing further studies in local and overseas universities. These include:

- Nanyang Technological University
- National University of Singapore
- Singapore Institute of Technology
- Singapore Management University

- Edinburgh Napier University (UK)
- International College of Hotel Management (Australia)
- Technological and Higher Education Institute of Hong Kong (Hong Kong)
- The University of Adelaide (Australia)
- The University of Queensland (Australia)
- University of Derby (UK)
- University of New South Wales (Australia)
- University of Newcastle (Australia)

KEY FACTS

F&B STATISTICS



**More than
5,000
enterprises**



**Over
\$8.9 BILLION
in annual
operating receipts**



**Around
7,000
establishments**



**More than
170,000
workers**

Source: Skills Framework for Tourism 2018 by SkillsFuture Singapore



EMERGING SKILLS

- Business Management
- Digital Services Management
- Entrepreneurship in Food Service Sector
- Productivity Management



INDUSTRY PARTNERS

- Les Amis Group
- Lo & Behold Group
- Privé Group
- PS Gourmet



FACILITIES

- 9th ave. Training Restaurant
- Culinary Demonstration Lab
- Oliva Training Restaurant
- waters edge Training Restaurant
- Wine & Beverage Lab

For the full listing of entry requirements, visit www.rp.edu.sg/full-time-courses/dcرو



COMMON BUSINESS PROGRAMME

R57

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

- With more time to explore, you can discover your interests
- Gain insights to the Business and Hospitality sectors
- Seven diplomas from two RP Schools to choose from

ABOUT THE PROGRAMME

In the varied and dynamic world of business, where does one focus? The CBP allows you to sample 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's 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)

SMC

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

COURSE STRUCTURE

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

For the full listing of entry requirements, visit www.rp.edu.sg/full-time-courses/cbp



Scan to find out more about the programme

MINIMUM ENTRY REQUIREMENTS

MER for GCE O-Level Holders	GRADE
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English Language	1 – 6
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Mathematics (Elementary/ Additional)	1 – 6
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ANY THREE OTHER SUBJECTS	1 – 6
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In addition, you must have sat for one of the following subjects:
Art/Art & Design, Business Studies, Combined Humanities, Commerce, Commercial Studies, Economics, Geography, Higher Art, Higher Music, History, Humanities (Social Studies, Literature in English), Humanities (Social Studies, Literature in Chinese), Humanities (Social Studies, Literature in Malay), Humanities (Social Studies, Literature in Tamil), Humanities (Social Studies, History), Humanities (Social Studies, Geography), Intro to Enterprise Development, Literature in English, Literature in Chinese, Literature in Malay, Literature in Tamil, Media Studies (English), Media Studies (Chinese), Music, Principles of Accounts

DISCIPLINE MODULES

- Marketing
- Microeconomics

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

