

S/No.	Teachers / Trainers Name	Highest Qualification	Course Title	Modules Teaching / Training			
1	CATHRYN CHU PING CHING	Bachelor of Arts and Bachelor of Science, University of Southern Queensland	INTERNATIONAL DIPLOMA IN CULINARY ARTS	CURATING CUSTOMER EXPERIENCE			
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE CONCEPTS AND SET-UP			
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PROFESSIONAL DEVELOPMENT			
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS			
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE			
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE CONCEPTS AND SET-UP			
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PROFESSIONAL DEVELOPMENT			
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS FOR CHEFS			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE CONCEPTS AND SET-UP			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE SAFETY STANDARDS I			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	MANAGING GUEST EXPERIENCES			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	PEOPLE DEVELOPMENT			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	RESTAURANT SERVICE SKILLS			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FOOD AND BEVERAGE CONCEPTS AND SET-UP			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	MANAGING GUEST EXPERIENCES			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	PEOPLE DEVELOPMENT			
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	CURATING CUSTOMER EXPERIENCE			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE CONCEPTS AND SET-UP			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PROFESSIONAL DEVELOPMENT			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE CONCEPTS AND SET-UP			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PROFESSIONAL DEVELOPMENT			
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS FOR CHEFS			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY BASIC NEGOTIATION SKILLS AND TECHNIQUES			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY PRINCIPLES OF REVENUE MANAGEMENT			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY RISK MANAGEMENT PROCEDURES			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	CONDUCT SITE INSPECTION			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	MONITOR GUEST/CUSTOMER EXPERIENCE			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	MONITOR RELATIONSHIPS WITH CUSTOMERS			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	PROVIDE CATERING SERVICE			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	RESOLVE GUESTS/CUSTOMERS' CONCERNS AND FEEDBACK			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	SECURE PROSPECT COMMITMENT			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	SELL PRODUCTS AND SERVICES			
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	WRITE REPORTS			
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	INTERACT WITH AND SERVE FOOD AND BEVERAGE GUESTS			
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	MAINTAIN FOOD AND BEVERAGE SERVICE ENVIRONMENT			
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	PERFORM HOSTING DUTIES			
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	PREPARE AND SERVE COFFEE AND TEA			
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	PREPARE FOR SERVICE			
			2	CHEAN YUAN SING, VAL	Diploma in Pastry and Baking Satelec Institutes, Singapore	DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (DEMONSTRATION)
						DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (INDIVIDUAL STOVES)
						DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (DEMONSTRATION)
DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (INDIVIDUAL STOVES)						
DIPLOMA IN PASTRY AND BAKING	DESSERTS 1						
DIPLOMA IN PASTRY AND BAKING	ELABORATE SWEETS AND PASTRIES						
DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE						
DIPLOMA IN PASTRY AND BAKING	FOOD SCIENCE AND NUTRITION						
DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (INDIVIDUAL STOVES)						
DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (THEORY/DEMONSTRATION)						
DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BEVERAGE KNOWLEDGE						
DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION						
DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING						
DIPLOMA IN PASTRY AND BAKING	PRACTICUM AND EVENT CATERING						
DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (INDIVIDUAL STOVES)						
DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (THEORY/DEMONSTRATION)						
DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF SUPERVISION						
DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (DEMONSTRATION)						
DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (INDIVIDUAL STOVES)						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	EVENT CATERING						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FINAL PROJECT						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION I						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	INDUSTRIAL ATTACHMENT						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES						
INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRACTICUM						
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION I						
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II						
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT						
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY						
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	EVENT CATERING						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FINAL PROJECT						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION I						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	INDUSTRIAL ATTACHMENT						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRACTICUM						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	SPECIALTY PASTRIES AND DESSERTS						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	APPRENTICESHIP						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION I						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II						
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT						

			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	SPECIALTY PASTRIES AND DESSERTS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
3	CHOW KENG HAI (ZHOU JING TAI)	Diploma in Hospitality Management, PSB Corporation	INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	BUDGETING IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	BUDGETING IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINANCIAL PLANNING AND ANALYSIS
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	FINANCIAL PLANNING AN
4	GOH WEI YUNG	GOH WEI YUNG	DIPLOMA IN CULINARY SKILLS	ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN CULINARY SKILLS	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN CULINARY SKILLS	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF WESTERN COOKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF WESTERN COOKING (INDIVIDUAL STOVE)
			DIPLOMA IN CULINARY SKILLS	KITCHEN ORGANISATION
			DIPLOMA IN CULINARY SKILLS	MENU PLANNING AND PRICING
			DIPLOMA IN CULINARY SKILLS	PRINCIPLES OF WESTERN COOKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PRINCIPLES OF WESTERN COOKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN PASTRY AND BAKING	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION
			DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (INDIVIDUAL STOVES)
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE ADVANCED DRY HEAT COOKING TECHNIQUES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE ADVANCED MOIST HEAT COOKING TECHNIQUES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE SOUS VIDE METHOD
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN CULINARY ARTS	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN FOOD SERVICES	DEMONSTRATE BASIC KNIFE SKILLS
			WSQ CERTIFICATE IN FOOD SERVICES	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN FOOD SERVICES	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN FOOD SERVICES	PREPARE WESTERN COLD SAUCES
			WSQ CERTIFICATE IN FOOD SERVICES	RECEIVE AND STORE PRODUCTS
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MANAGE COST AND QUALITY CONTROLS
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	PREPARE ADVANCED WESTERN SALADS AND GARNISHES
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	PREPARE VARIOUS TYPES OF CUISINES
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE FOOD PRODUCTION
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MANAGE COST AND QUALITY CONTROLS
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE ADVANCED WESTERN SALADS AND GARNISHES
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE VARIOUS TYPES OF CUISINES
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE FOOD PRODUCTION
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAKE VEGETABLE PREPARATIONS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE BASIC WESTERN EGG AND DAIRY PRODUCTS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE BASIC WESTERN GRAINS AND LEGUMES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE BASIC WESTERN STOCKS AND SOUPS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE COLD PLATES AND GARNISHES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE MISE EN PLACE 2
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE WESTERN COLD SAUCES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE WESTERN FOUNDATION SAUCES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE BASIC WESTERN EGG AND DAIRY PRODUCTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE BASIC WESTERN GRAINS AND LEGUMES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE BASIC WESTERN STOCKS AND SOUPS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE COLD PLATES AND GARNISHES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE EQUIPMENT AND INGREDIENTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE FISH AND SEAFOOD FOR COOKING
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE VEGETABLES; FRUITS; NUTS AND MUSHROOMS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE WESTERN FOUNDATION SAUCES
5	IRENE FONG WEIWEI	Master of Business Administration in Hospitality Management, Queen Margaret University	DIPLOMA IN CULINARY SKILLS	INTRODUCTION TO MANAGEMENT AND ORGANISATION
			DIPLOMA IN CULINARY SKILLS	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN HOTEL MANAGEMENT	FRONT OFFICE MANAGEMENT
			DIPLOMA IN HOTEL MANAGEMENT	FRONT OFFICE OPERATIONS
			DIPLOMA IN HOTEL MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
			DIPLOMA IN HOTEL MANAGEMENT	HOSPITALITY SALES AND MARKETING
			DIPLOMA IN HOTEL MANAGEMENT	HOTEL SECURITY
			DIPLOMA IN HOTEL MANAGEMENT	HOUSEKEEPING OPERATIONS AND MANAGEMENT

DIPLOMA IN HOTEL MANAGEMENT	PRINCIPLES OF COMMUNICATION
DIPLOMA IN HOTEL MANAGEMENT	PRINCIPLES OF MANAGEMENT
DIPLOMA IN HOTEL MANAGEMENT	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
DIPLOMA IN HOTEL MANAGEMENT	PROPERTY MANAGEMENT SYSTEMS
DIPLOMA IN HOTEL MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
DIPLOMA IN PASTRY AND BAKING	INTRODUCTION TO MANAGEMENT AND ORGANISATION
DIPLOMA IN PASTRY AND BAKING	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
DIPLOMA IN TOURISM MANAGEMENT	HOSPITALITY SALES AND MARKETING
DIPLOMA IN TOURISM MANAGEMENT	LODGING OPERATIONS
DIPLOMA IN TOURISM MANAGEMENT	PRINCIPLES OF MANAGEMENT
DIPLOMA IN TOURISM MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
DIPLOMA IN TOURISM MANAGEMENT	STRATEGIC MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE OPERATIONS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HOTEL SECURITY
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HOUSEKEEPING OPERATIONS AND MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HUMAN RESOURCE MANAGEMENT AND DEVELOPMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ORGANISATIONAL BEHAVIOR
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	PRINCIPLES OF MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE COST CONTROL
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	REVENUE MANAGEMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FOOD AND BEVERAGE COST CONTROL
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	REVENUE MANAGEMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINANCIAL PLANNING AND ANALYSIS
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	FINANCIAL PLANNING AND ANALYSIS
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	HUMAN RESOURCE & LEAN MANAGEMENT
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	MANAGERIAL ACCOUNTING & FINANCE
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	IMPLEMENT LOSS PREVENTION
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	MAINTAIN INVENTORIES
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	MONITOR INCOME AND EXPENSES
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	SUPERVISE STAFF
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY BASIC NEGOTIATION SKILLS AND TECHNIQUES
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY PRINCIPLES OF REVENUE MANAGEMENT
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY RISK MANAGEMENT PROCEDURES
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	CONDUCT SITE INSPECTION
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	MONITOR GUEST/CUSTOMER EXPERIENCE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	MONITOR RELATIONSHIPS WITH CUSTOMERS
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	RESOLVE GUESTS/CUSTOMERS' CONCERNS AND FEEDBACK
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	SECURE PROSPECT COMMITMENT
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	SELL PRODUCTS AND SERVICES
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	WRITE REPORTS
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	CONDUCT ORIENTATION AND TRAINING
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	DEFINE MICE AND EVENTS INDUSTRY
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	DEVELOP SALES PROPOSAL
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	IMPLEMENT LOSS PREVENTION
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	INTERACT WITH GUESTS
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	MONITOR INCOME AND EXPENSES
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PROMOTE TOURISM
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PROVIDE SAFETY AND SECURITY FOR GUESTS
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	SUPERVISE STAFF
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	WORK SAFELY
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	INTERACT WITH GUESTS
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	PROMOTE TOURISM
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	PROVIDE SAFETY AND SECURITY FOR GUESTS
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	WORK SAFELY
WSQ DIPLOMA IN BEVERAGE MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ DIPLOMA IN BEVERAGE MANAGEMENT	IMPLEMENT LOSS PREVENTION
WSQ DIPLOMA IN BEVERAGE MANAGEMENT	IMPLEMENT MARKETING STRATEGIES
WSQ DIPLOMA IN BEVERAGE MANAGEMENT	MAINTAIN INVENTORIES
WSQ DIPLOMA IN CULINARY ARTS	DEVELOP AND IMPLEMENT BUDGET
WSQ DIPLOMA IN CULINARY ARTS	DEVELOP AND IMPLEMENT BUSINESS STRATEGIES
WSQ DIPLOMA IN CULINARY ARTS	DEVELOP MARKETING STRATEGIES
WSQ DIPLOMA IN CULINARY ARTS	SUPERVISE STAFF
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	DEVELOP AND IMPLEMENT BUDGET
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	DEVELOP MARKETING STRATEGIES
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	IMPLEMENT LOSS PREVENTION
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	MANAGE LOSS PREVENTION
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	MANAGE TRAINING
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	SUPERVISE STAFF
WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP MARKETING STRATEGIES
WSQ DIPLOMA IN PASTRY AND BAKERY	SUPERVISE STAFF
WSQ DIPLOMA IN TOURISM	APPLY TOURISM KNOWLEDGE
WSQ DIPLOMA IN TOURISM	APPRAISE OR EVALUATE STAFF
WSQ DIPLOMA IN TOURISM	CONDUCT ORIENTATION AND TRAINING
WSQ DIPLOMA IN TOURISM	CONDUCT SITUATIONAL ANALYSIS
WSQ DIPLOMA IN TOURISM	COORDINATE SITE SERVICES
WSQ DIPLOMA IN TOURISM	COORDINATE SUPPORT SERVICES
WSQ DIPLOMA IN TOURISM	DEFINE MICE AND EVENTS INDUSTRY
WSQ DIPLOMA IN TOURISM	DESCRIBE MICE AND EVENTS INDUSTRY AND ITS IMPACT ON ECONOMY
WSQ DIPLOMA IN TOURISM	DEVELOP AND IMPLEMENT BUDGETS
WSQ DIPLOMA IN TOURISM	DEVELOP AND IMPLEMENT BUSINESS STRATEGIES
WSQ DIPLOMA IN TOURISM	DEVELOP MARKETING STRATEGIES
WSQ DIPLOMA IN TOURISM	DEVELOP RELATIONSHIPS WITH NEW CORPORATE CLIENTS
WSQ DIPLOMA IN TOURISM	DEVELOP SALES PROPOSAL
WSQ DIPLOMA IN TOURISM	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ DIPLOMA IN TOURISM	HANDLE GUEST OR RESIDENT ARRIVAL
WSQ DIPLOMA IN TOURISM	HANDLE GUEST OR RESIDENT DEPARTURE
WSQ DIPLOMA IN TOURISM	HIRE STAFF
WSQ DIPLOMA IN TOURISM	IMPLEMENT LOSS PREVENTION
WSQ DIPLOMA IN TOURISM	IMPLEMENT MARKETING STRATEGIES
WSQ DIPLOMA IN TOURISM	INDUSTRIAL ATTACHMENT (6 MONTHS)

			WSQ DIPLOMA IN TOURISM	INTERACT WITH GUESTS
			WSQ DIPLOMA IN TOURISM	MAINTAIN GUEST OR RESIDENT ACCOUNT
			WSQ DIPLOMA IN TOURISM	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN TOURISM	MANAGE FRONT OFFICE OR GUEST SERVICES OPERATIONS
			WSQ DIPLOMA IN TOURISM	MANAGE HOUSEKEEPING OPERATIONS
			WSQ DIPLOMA IN TOURISM	MANAGE LOGISTICS
			WSQ DIPLOMA IN TOURISM	MANAGE LOSS PREVENTION
			WSQ DIPLOMA IN TOURISM	MANAGE MEETINGS AND CONVENTION EVENTS
			WSQ DIPLOMA IN TOURISM	MANAGE PRICING AND REVENUE
			WSQ DIPLOMA IN TOURISM	MANAGE TRAINING
			WSQ DIPLOMA IN TOURISM	MONITOR BUSINESS CENTRE OPERATIONS
			WSQ DIPLOMA IN TOURISM	MONITOR FRONT OFFICE OR GUEST SERVICES OPERATIONS
			WSQ DIPLOMA IN TOURISM	MONITOR INCOME AND EXPENSES
			WSQ DIPLOMA IN TOURISM	MONITOR RESERVATION SERVICES
			WSQ DIPLOMA IN TOURISM	OPTIMISE SALES
			WSQ DIPLOMA IN TOURISM	PROVIDE SAFETY AND SECURITY FOR GUESTS
			WSQ DIPLOMA IN TOURISM	SERVICE GUEST ROOMS
			WSQ DIPLOMA IN TOURISM	SUPERVISE HOUSEKEEPING OPERATION
			WSQ DIPLOMA IN TOURISM	SUPERVISE STAFF
			WSQ DIPLOMA IN TOURISM	WORK SAFELY
6	BAAC JOSHUA	Master of Arts in Education Studies	HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	BUTLER SERVICE DELIVERY
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	EVENTS PLANNING AND MANAGEMENT
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	FOOD AND BEVERAGE SERVICE
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	ROOM RESERVATION OPERATIONS MANAGEMENT
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	SALES DELIVERY
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	SERVICE EXCELLENCE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	BEVERAGE KNOWLEDGE AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	DIGITAL ENTREPRENEURSHIP
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	FOOD & BEVERAGE MANAGEMENT AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	HOTEL MANAGEMENT AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	HUMAN RESOURCE & LEAN MANAGEMENT
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	MANAGERIAL ACCOUNTING & FINANCE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	RESEARCH METHODS AND DATA ANALYTICS
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	SUSTAINABLE TOURISM
			PROFESSIONAL CERTIFICATE IN ENGLISH PROFICIENCY LEVEL 1 (ELEMENTARY)	LEVEL 1 (ELEMENTARY)
			PROFESSIONAL CERTIFICATE IN ENGLISH PROFICIENCY LEVEL 2 (INTERMEDIATE)	LEVEL 2 (INTERMEDIATE)
			PROFESSIONAL CERTIFICATE IN ENGLISH PROFICIENCY LEVEL 3 (ADVANCED)	LEVEL 3 (ADVANCED)
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	BUSINESS PRESENTATION DELIVERY
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	COST MANAGEMENT
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	ENVIRONMENTAL SUSTAINABILITY MANAGEMENT
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	ROOM REVENUE MANAGEMENT
			WSQ ADVANCED CERTIFICATE IN TOURISM (EVENTS MANAGEMENT AND OPERATIONS)	ADVANCED CERTIFICATE IN TOURISM
			WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	FRONT OFFICE OPERATIONS MANAGEMENT
			WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PEOPLE AND RELATIONSHIP MANAGEMENT
			WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	REPORT WRITING
			WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	ROOM HOUSEKEEPING OPERATIONS MANAGEMENT
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	BUDGETING
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	BUSINESS CHANGE ASSESSMENT
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	FRONT OFFICE OPERATIONS MANAGEMENT
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	MARKET RESEARCH
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	PEOPLE DEVELOPMENT
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	ROOM HOUSEKEEPING OPERATIONS MANAGEMENT
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	TECHNOLOGY ADOPTION AND INNOVATION
			WSQ DIPLOMA IN TOURISM (EVENTS MANAGEMENT AND OPERATIONS)	DIPLOMA IN TOURISM
			WSQ HIGHER CERTIFICATE IN TOURISM (EVENTS MANAGEMENT AND OPERATIONS)	HIGHER CERTIFICATE IN TOURISM
7	JOAN POH	Certificate of Proficiency in Baking Industry Training College, Singapore	INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS; AND PIPING SKILLS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE CAFE STYLE BREADS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE PUFF PASTRY PRODUCTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE ADVANCED CAKES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ CERTIFICATE IN FOOD SERVICES	DEMONSTRATE BASIC KNIFE SKILLS
			WSQ CERTIFICATE IN FOOD SERVICES	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN FOOD SERVICES	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT

			WSQ CERTIFICATE IN FOOD SERVICES	PREPARE WESTERN COLD SAUCES
			WSQ CERTIFICATE IN FOOD SERVICES	RECEIVE AND STORE PRODUCTS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX; FROZEN AND BAKE-OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS; AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE COOKIES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE TARTS AND SHORT-CRUST PASTRIES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE DEEP FRIED READY-TO-USE PRODUCTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE EQUIPMENT AND INGREDIENTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX; FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
8	KHO BOON YONG	WSQ Skill Certificate in Tourism Supervisory Training, Temasek Polytechnic	ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRINCIPLES OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PRINCIPLES OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	WESTERN FOOD PREPARATION TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	WESTERN FOOD PREPARATION TECHNIQUES
9	KWEK SZE LIN SERENE	WSQ Diploma in Retail, Management Development Institute of Singapore (WDIS)	INTERNATIONAL DIPLOMA IN CULINARY ARTS	PROFESSIONAL DEVELOPMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PROFESSIONAL DEVELOPMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PROFESSIONAL DEVELOPMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PROFESSIONAL DEVELOPMENT
10	LEE CHEW LIANG	Diploma in Pastry and Baking Shatec Institutes, Singapore	(SCTP) WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			DIPLOMA IN CULINARY SKILLS	ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN CULINARY SKILLS	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN CULINARY SKILLS	KITCHEN ORGANISATION
			DIPLOMA IN CULINARY SKILLS	MENU PLANNING AND PRICING
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN CULINARY SKILLS	PRACTICUM AND EVENT CATERING
			DIPLOMA IN CULINARY SKILLS	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN HOTEL MANAGEMENT	ESSENTIALS IN BEVERAGE KNOWLEDGE
			DIPLOMA IN HOTEL MANAGEMENT	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN HOTEL MANAGEMENT	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN PASTRY AND BAKING	DESSERTS 1
			DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (THEORY/DEMONSTRATION)

DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION
DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING
DIPLOMA IN PASTRY AND BAKING	PRACTICUM AND EVENT CATERING
DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (INDIVIDUAL STOVES)
DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (THEORY/DEMONSTRATION)
DIPLOMA IN PASTRY AND BAKING	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
DIPLOMA IN TOURISM MANAGEMENT	FOUNDATIONS IN FOOD KNOWLEDGE
HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ESSENTIALS IN FOOD KNOWLEDGE
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE COST CONTROL
INTERNATIONAL DIPLOMA IN CULINARY ARTS	EVENT CATERING
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FINAL PROJECT
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE COST CONTROL
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION I
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
INTERNATIONAL DIPLOMA IN CULINARY ARTS	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRACTICUM
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE COST CONTROL
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION I
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	EVENT CATERING
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FINAL PROJECT
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE COST CONTROL
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION I
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRACTICUM
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	SPECIALTY PASTRIES AND DESSERTS
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	APPRENTICESHIP
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE COST CONTROL
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION I
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	SPECIALTY PASTRIES AND DESSERTS
WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
WSQ DIPLOMA IN PASTRY AND BAKERY	BAKE ARTISAN BREAD
WSQ DIPLOMA IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
WSQ DIPLOMA IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
WSQ DIPLOMA IN PASTRY AND BAKERY	DESIGN CONTEMPORARY PLATED DESSERTS
WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP CHOCOLATE ARTISTRY
WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP ICE CREAM RECIPES
WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP MENU
WSQ DIPLOMA IN PASTRY AND BAKERY	FABRICATE CHOCOLATE DECORATIONS
WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CAKES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CONFECTIONERY
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED ENTREMETS AND TARTS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED PETIT FOURS AND MACAROONS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC BREADS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC CAKES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CAFE STYLE BREADS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CHOUX PASTRIES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE COOKIES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE HOT AND COLD DESSERTS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MARZIPAN DECORATIONS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PREMIX, FROZEN AND BAKE-OFF PRODUCTS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PUFF PASTRIES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SHORT - CRUST PASTRY
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE YEAST - RAISED PASTRIES
WSQ DIPLOMA IN PASTRY AND BAKERY	SUPERVISE FOOD PRODUCTION
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES

			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX; FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
11	LEE HUIWEN AMY (LI HUIWEN)	Bachelor of Applied Science (Materials Engineering) Nanyang Technological University, Singapore	DIPLOMA IN CULINARY SKILLS	ESSENTIALS IN FOOD KNOWLEDGE
		Diploma in Sous Chef Pâtisier Alain & Marie LeNôtre Culinary Institute, United States	DIPLOMA IN CULINARY SKILLS	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN CULINARY SKILLS	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN CULINARY SKILLS	KITCHEN ORGANISATION
			DIPLOMA IN CULINARY SKILLS	MENU PLANNING AND PRICING
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN HOTEL MANAGEMENT	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN HOTEL MANAGEMENT	FOOD PRODUCTION MANAGEMENT
			DIPLOMA IN HOTEL MANAGEMENT	THE ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	DESSERTS 1
			DIPLOMA IN PASTRY AND BAKING	ELABORATE SWEETS AND PASTRIES
			DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN PASTRY AND BAKING	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (THEORY/DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION
			DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (THEORY/DEMONSTRATION)
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	EVENT CATERING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRACTICUM
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	EVENT CATERING
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRACTICUM
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	SPECIALTY PASTRIES AND DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	APPRENTICESHIP
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	SPECIALTY PASTRIES AND DESSERTS
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	SUSTAINABLE GASTRONOMY
			WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX; FROZEN AND BAKE-OFF PRODUCTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	BAKE ARTISAN BREAD
			WSQ DIPLOMA IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ DIPLOMA IN PASTRY AND BAKERY	DESIGN CONTEMPORARY PLATED DESSERTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP CHOCOLATE ARTISTRY
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP ICE CREAM RECIPES
			WSQ DIPLOMA IN PASTRY AND BAKERY	FABRICATE CHOCOLATE DECORATIONS
			WSQ DIPLOMA IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CAKES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CONFECTIONERY
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED ENTREMETS AND TARTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED PETIT FOURS AND MACAROONS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC CAKES

			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CAFE STYLE BREADS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CHOUX PASTRIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE HOT AND COLD DESSERTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MARZIPAN DECORATIONS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PREMIX; FROZEN AND BAKE-OFF PRODUCTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PUFF PASTRIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SHORT - CRUST PASTRY
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE YEAST - RAISED PASTRIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	SUPERVISE FOOD PRODUCTION
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX; FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
12	LM MEI LING LYNN	Advanced Diploma in Mass Communication (MDIS) Advanced Certificate in Training and Assessment Advanced Certificate in Culinary Skills (Pastry and Baking)	ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND P
13	LOH KENG YAN	Diploma in Hotel Management (SHATEC)	DIPLOMA IN HOTEL MANAGEMENT	APPLICATION OF RESTAURANT SERVICE SKILLS
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	APPLICATION OF RESTAURANT SERVICE SKILLS
			WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	PRACTICUM
			(SCTP) WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES
14	LOO JING MIN (ELZABETH)	Bachelor of Science in Psychology Edith Cowan University, Australia Diploma in Culinary Skills Shatec Institutes, Singapore	ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			DIPLOMA IN CULINARY SKILLS	ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN CULINARY SKILLS	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN CULINARY SKILLS	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF WESTERN COOKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF WESTERN COOKING (INDIVIDUAL STOVE)
			DIPLOMA IN CULINARY SKILLS	KITCHEN ORGANISATION
			DIPLOMA IN CULINARY SKILLS	MENU PLANNING AND PRICING
			DIPLOMA IN CULINARY SKILLS	PRINCIPLES OF WESTERN COOKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PRINCIPLES OF WESTERN COOKING (INDIVIDUAL STOVES)
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN PASTRY AND BAKING	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION
			DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (INDIVIDUAL STOVES)
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I

			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	WESTERN FOOD PREPARATION TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	WESTERN FOOD PREPARATION TECHNIQUES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE ADVANCED DRY HEAT COOKING TECHNIQUES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE ADVANCED MOIST HEAT COOKING TECHNIQUES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE SOUS VIDE METHOD
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN CULINARY ARTS	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN FOOD SERVICES	DEMONSTRATE BASIC KNIFE SKILLS
			WSQ CERTIFICATE IN FOOD SERVICES	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN FOOD SERVICES	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN FOOD SERVICES	PREPARE WESTERN COLD SAUCES
			WSQ CERTIFICATE IN FOOD SERVICES	RECEIVE AND STORE PRODUCTS
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MANAGE COST AND QUALITY CONTROLS
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	PREPARE ADVANCED WESTERN SALADS AND GARNISHES
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	PREPARE VARIOUS TYPES OF CUISINES
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE FOOD PRODUCTION
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MANAGE COST AND QUALITY CONTROLS
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE ADVANCED WESTERN SALADS AND GARNISHES
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE VARIOUS TYPES OF CUISINES
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE FOOD PRODUCTION
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAKE VEGETABLE PREPARATIONS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE BASIC WESTERN EGG AND DAIRY PRODUCTS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE BASIC WESTERN GRAINS AND LEGUMES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE BASIC WESTERN STOCKS AND SOUPS
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE COLD PLATES AND GARNISHES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE MISE EN PLACE 2
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE WESTERN COLD SAUCES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE WESTERN FOUNDATION SAUCES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE BASIC WESTERN EGG AND DAIRY PRODUCTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE BASIC WESTERN GRAINS AND LEGUMES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE BASIC WESTERN STOCKS AND SOUPS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE COLD PLATES AND GARNISHES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE EQUIPMENT AND INGREDIENTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE FISH AND SEAFOOD FOR COOKING
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE VEGETABLES; FRUITS; NUTS AND MUSHROOMS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE WESTERN FOUNDATION SAUC
15	LOW MUI LING, CINDY	Diploma in Culinary Skills Shatec Institutes, Singapore	DIPLOMA IN CULINARY SKILLS	ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN CULINARY SKILLS	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN CULINARY SKILLS	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN CULINARY SKILLS	KITCHEN ORGANISATION
			DIPLOMA IN CULINARY SKILLS	MENU PLANNING AND PRICING
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN CULINARY SKILLS	PRACTICUM AND EVENT CATERING
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	DESSERTS 1
			DIPLOMA IN PASTRY AND BAKING	ELABORATE SWEETS AND PASTRIES
			DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN PASTRY AND BAKING	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (THEORY/DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION
			DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING
			DIPLOMA IN PASTRY AND BAKING	PRACTICUM AND EVENT CATERING
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (THEORY/DEMONSTRATION)
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS; AND PIPING SKILLS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS

			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE CAFE STYLE BREADS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE PUFF PASTRY PRODUCTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE ADVANCED CAKES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE QUALITY PROCEDURES
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
			WSQ CERTIFICATE IN FOOD SERVICES	DEMONSTRATE BASIC KNIFE SKILLS
			WSQ CERTIFICATE IN FOOD SERVICES	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN FOOD SERVICES	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN FOOD SERVICES	PREPARE WESTERN COLD SAUCES
			WSQ CERTIFICATE IN FOOD SERVICES	RECEIVE AND STORE PRODUCTS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	BAKE FOR HEALTH
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MANAGE COST AND QUALITY CONTROLS
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	PREPARE DRY HEAT AND MOIST HEAT ASIAN DESSERTS
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE FOOD PRODUCTION
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	BAKE FOR HEALTH
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MANAGE COST AND QUALITY CONTROLS
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE DRY HEAT AND MOIST HEAT ASIAN DESSERTS
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE FOOD PRODUCTION
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS; AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE COOKIES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE TARTS AND SHORT-CRUST PASTRIES
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE DEEP FRIED READY-TO-USE PRODUCTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE EQUIPMENT AND INGREDIENTS
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX, FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
16	MOHD HARRIS BIN MANAF	Master of Business Administration with MBA Marketing	INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	BUDGETING IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	BUDGETING IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	BUDGETING
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MANAGING STAKEHOLDERS' EXPECTATIONS
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	STRATEGIC PLANNING IN MICE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	BUDGETING
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	MANAGING STAKEHOLDERS' EXPECTATIONS
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	STRATEGIC PLANNING IN MICE
17	OW-YONG HOA LEONG JASON	Master of Science in International Hotel, and Restaurant Management The Academie Internationale de Management, Paris, France	DIPLOMA IN CULINARY SKILLS	FOOD WINE AND BEVERAGE STUDIES
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF BEVERAGE KNOWLEDGE
			DIPLOMA IN HOTEL MANAGEMENT	ADVANCED BEVERAGE KNOWLEDGE
			DIPLOMA IN HOTEL MANAGEMENT	APPLICATION OF RESTAURANT SERVICE SKILLS
			DIPLOMA IN HOTEL MANAGEMENT	BAR MIXOLOGY
			DIPLOMA IN HOTEL MANAGEMENT	ESSENTIALS IN BEVERAGE KNOWLEDGE
			DIPLOMA IN HOTEL MANAGEMENT	RESTAURANT SERVICE SKILLS
			DIPLOMA IN PASTRY AND BAKING	FOOD WINE AND BEVERAGE STUDIES
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BEVERAGE KNOWLEDGE
			DIPLOMA IN TOURISM MANAGEMENT	ESSENTIAL RESTAURANT SERVICE
			DIPLOMA IN TOURISM MANAGEMENT	FOUNDATIONS IN BEVERAGE KNOWLEDGE
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ADVANCED BEVERAGE KNOWLEDGE
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	APPLICATION OF RESTAURANT SERVICE SKILLS
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	BAR MIXOLOGY
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ESSENTIALS IN BEVERAGE KNOWLEDGE
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD SERVICE MANAGEMENT
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	RESTAURANT SERVICE SKILLS
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ESSENTIALS IN BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	HOTEL BUTLER SERVICE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	RESTAURANT SERVICE SKILLS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	TECHNOLOGY ADOPTION IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	HOTEL BUTLER SERVICE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS

			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	TECHNOLOGY ADOPTION IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	WORKPLACE SAFETY AND HEALTH PERFORMANCE MANAGEMENT IN MICE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	APPRENTICESHIP
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	WORKPLACE SAFETY AND HEALTH PERFORMANCE MANAGEMENT IN MICE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	BEVERAGE KNOWLEDGE AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	FOOD & BEVERAGE MANAGEMENT AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INFORMATION TECHNOLOGY AND SUSTAINABLE ARTIFICIAL INTELLIGENCE
			WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	ESSENTIALS IN BEVERAGE KNOWLEDGE
			WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	PREPARE NON-ALCOHOLIC BEVERAGES
			WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	SUPERVISE BAR SERVICE
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	PREPARE AND SERVE COFFEE AND TEA
			WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	PREPARE NON-ALCOHOLIC BEVERAGES
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	ANALYSE ALCOHOLIC BEVERAGE BUSINESS
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	PREPARE ALCOHOLIC DRINKS FOR SERVICE
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	PREPARE AND SERVE ALCOHOLIC BEVERAGES
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	PREPARE AND SERVE COFFEE AND TEA
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	PREPARE FOR BEVERAGE SERVICE (MISE EN PLACE)
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	PREPARE NON-ALCOHOLIC BEVERAGES
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	PROVIDE SPECIALTY COFFEE SERVICE
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	PROVIDE WINE SERVICE
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY AND ANALYSE SPIRITS
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY AND ANALYSE WINE 1
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY AND ANALYSE WINE 2
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY AND ANALYSE WINE 3
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY AND ANALYSE WINE 4
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY AND SERVE SPIRITS
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY AND SERVE WINE
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY SPIRITS
			WSQ DIPLOMA IN BEVERAGE MANAGEMENT	STUDY WINE AND SPIRITS
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	PREPARE AND SERVE COFFEE AND TEA
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	PREPARE NON-ALCOHOLIC BEVERAGES
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	SUPERVISE BAR SERVICE
18	FADILLA MELISA GRACE ROMAY	Bachelor in Hotel and Restaurant Management Polytechnic University of the Philippines	FOUNDATIONS IN F&B SERVICE	BASIC SERVICE SKILLS
			FOUNDATIONS IN F&B SERVICE	INTRODUCTION TO F&B SERVICE
			FOUNDATIONS IN F&B SERVICE	POST SERVICE TASKS
			FOUNDATIONS IN F&B SERVICE	SERVICE MIS-EN-PLACE
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	FOOD AND BEVERAGE SERVICE
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ESSENTIALS IN BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	CAPSTONE PROJECT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	PRACTICUM
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	RESTAURANT SERVICE SKILLS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MANAGING CUSTOMERS EXPERIENCES IN MICE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	PRACTICUM
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	APPRENTICESHIP
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	MANAGING CUSTOMERS EXPERIENCES IN MICE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	BEVERAGE KNOWLEDGE AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	FOOD & BEVERAGE MANAGEMENT AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	RESEARCH METHODS AND DATA ANALYTICS
19	ROSCO CHARLENE PAGAYON	Bachelor of Arts in Philippine Studies De La Salle University, Philippines	(SCTP) WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES
			DIPLOMA IN CULINARY SKILLS	COMMUNICATION SKILLS
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF HOSPITALITY HOSTING
			DIPLOMA IN CULINARY SKILLS	INTRODUCTION TO MANAGEMENT AND ORGANISATION
			DIPLOMA IN CULINARY SKILLS	PRINCIPLES OF SUPERVISION
			DIPLOMA IN CULINARY SKILLS	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN HOTEL MANAGEMENT	FRONT OFFICE MANAGEMENT
			DIPLOMA IN HOTEL MANAGEMENT	FRONT OFFICE OPERATIONS
			DIPLOMA IN HOTEL MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
			DIPLOMA IN HOTEL MANAGEMENT	HOTEL SECURITY
			DIPLOMA IN HOTEL MANAGEMENT	INTEGRATED CAPSTONES (HOTS)STRATEGIC MANAGEMENT
			DIPLOMA IN HOTEL MANAGEMENT	PRINCIPLES OF COMMUNICATION
			DIPLOMA IN HOTEL MANAGEMENT	PRINCIPLES OF MANAGEMENT

DIPLOMA IN HOTEL MANAGEMENT	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
DIPLOMA IN HOTEL MANAGEMENT	PROPERTY MANAGEMENT SYSTEMS
DIPLOMA IN HOTEL MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
DIPLOMA IN PASTRY AND BAKING	COMMUNICATION SKILLS
DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF HOSPITALITY HOSTING
DIPLOMA IN PASTRY AND BAKING	INTRODUCTION TO MANAGEMENT AND ORGANISATION
DIPLOMA IN PASTRY AND BAKING	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE OPERATIONS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HOTEL SECURITY
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	INTEGRATED CAPSTONES (HOTS)/STRATEGIC MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ORGANISATIONAL BEHAVIOR
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	PRINCIPLES OF COMMUNICATION
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	PRINCIPLES OF MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	PROPERTY MANAGEMENT SYSTEM
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	COMMUNICATION IN BUSINESS
INTERNATIONAL DIPLOMA IN CULINARY ARTS	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	CAPSTONE PROJECT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FINAL PROJECT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE MANAGEMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	MANAGING GUEST EXPERIENCES
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	REPORT WRITING
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	ROOM RESERVATION OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	UPSELLING IN HOSPITALITY
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	APPRENTICESHIP
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FRONT OFFICE MANAGEMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FRONT OFFICE OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	MANAGING GUEST EXPERIENCES
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	REPORT WRITING
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	ROOM RESERVATION OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	UPSELLING IN HOSPITALITY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINAL PROJECT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MANAGING INNOVATIONS IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	WORKPLACE COMMUNICATION SKILLS
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	MANAGING INNOVATIONS IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	WORKPLACE COMMUNICATION SKILLS
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	HOTEL MANAGEMENT AND APPLICATION
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	SUSTAINABLE TOURISM
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	SUPERVISE STAFF
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEVELOP SELF TO MAINTAIN PROFESSIONAL COMPETENCE AT SUPERVISORY LEVEL
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEVELOP SELF TO MAINTAIN PROFESSIONAL COMPETENCE AT SUPERVISORY LEVEL
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	MANAGE A DIVERSE SERVICE ENVIRONMENT
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PROVIDE BUTLER SERVICE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	RESOLVE GUESTS/CUSTOMERS' CONCERNS AND FEEDBACK
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY BASIC NEGOTIATION SKILLS AND TECHNIQUES
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY PRINCIPLES OF REVENUE MANAGEMENT
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	MONITOR GUEST/CUSTOMER EXPERIENCE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	RESOLVE GUESTS/CUSTOMERS' CONCERNS AND FEEDBACK
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	WRITE REPORTS
WSQ CERTIFICATE IN FOOD SERVICES	PROJECT A POSITIVE AND PROFESSIONAL IMAGE
WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PROJECT A POSITIVE AND PROFESSIONAL IMAGE
WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PROVIDE BELL SERVICES
WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PROVIDE WORKPLACE SAFETY AND SECURITY
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	MANAGE TRAINING
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	SUPERVISE STAFF
WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	SOLVE PROBLEMS AND MAKE DECISIONS AT MANAGERIAL LEVEL
WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	SOLVE PROBLEMS AND MAKE DECISIONS AT MANAGERIAL LEVEL
WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	APPLY PRINCIPLES OF REVENUE MANAGEMENT
WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	COACH FOR SERVICE PERFORMANCE
WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	SUPERVISE CONCIERGE AND UNIFORMED SERVICES
WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	SUPERVISE FRONT OFFICE OPERATIONS
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PROVIDE GO-THE-EXTRA-MILE SERVICE
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PROVIDE GO-THE-EXTRA-MILE SERVICE
WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	APPLY UPSELLING AND SUGGESTIVE SELLING TECHNIQUES
WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PROMOTE TOURISM
WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PROVIDE FRONT OFFICE SERVICES
WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PROVIDE RESERVATION SERVICES
WSQ HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	COMMUNICATION IN BUSINESS
DIPLOMA IN HOTEL MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
DIPLOMA IN HOTEL MANAGEMENT	HOSPITALITY SALES AND MARKETING
DIPLOMA IN HOTEL MANAGEMENT	MEETINGS; INCENTIVES; CONVENTIONS AND EXHIBITIONS (MICE)
DIPLOMA IN HOTEL MANAGEMENT	PRINCIPLES OF MANAGEMENT
DIPLOMA IN HOTEL MANAGEMENT	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
DIPLOMA IN HOTEL MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
DIPLOMA IN HOTEL MANAGEMENT	TOURISM MANAGEMENT
DIPLOMA IN TOURISM MANAGEMENT	COMMUNICATION IN BUSINESS
DIPLOMA IN TOURISM MANAGEMENT	DESTINATION PLANNING AND DEVELOPMENT
DIPLOMA IN TOURISM MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
DIPLOMA IN TOURISM MANAGEMENT	HOSPITALITY SALES AND MARKETING
DIPLOMA IN TOURISM MANAGEMENT	LEISURE MANAGEMENT
DIPLOMA IN TOURISM MANAGEMENT	LODGING OPERATIONS
DIPLOMA IN TOURISM MANAGEMENT	MEETINGS; INCENTIVES; CONVENTIONS AND EXHIBITIONS (MICE)
DIPLOMA IN TOURISM MANAGEMENT	PRINCIPLES OF COMMUNICATION

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SEAH LIM JIN VICTOR

Bachelor of Applied Science
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DIPLOMA IN TOURISM MANAGEMENT	PRINCIPLES OF MANAGEMENT
DIPLOMA IN TOURISM MANAGEMENT	PROJECT (ORGANISING AN OUTBOUND TOUR)
DIPLOMA IN TOURISM MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
DIPLOMA IN TOURISM MANAGEMENT	STRATEGIC MANAGEMENT
DIPLOMA IN TOURISM MANAGEMENT	THE EVOLVING TOURISM LANDSCAPE
DIPLOMA IN TOURISM MANAGEMENT	TOURISM ATTRACTIONS
DIPLOMA IN TOURISM MANAGEMENT	TOURISM GEOGRAPHY
DIPLOMA IN TOURISM MANAGEMENT	TOURISM MANAGEMENT (INTEGRATED RESORTS)
DIPLOMA IN TOURISM MANAGEMENT	TRAVEL AND TOUR OPERATIONS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	COMMUNICATION IN BUSINESS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HOSPITALITY AND TOURISM PUBLIC RELATIONS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HOSPITALITY SALES AND MARKETING
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	INTERNATIONAL RELATIONS AND BUSINESS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	MEETINGS; INCENTIVES; CONVENTIONS AND EXHIBITIONS (MICE)
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	PRINCIPLES OF COMMUNICATION
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	PRINCIPLES OF MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	RESORT OPERATIONS AND MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	SPECIAL INTEREST TOURISM
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	TOURISM MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	TOURISM PSYCHOLOGY
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ADVANCED ENGLISH: WRITING SKILLS AND COLLEGE WRITING
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	COMMUNICATION IN BUSINESS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ECONOMICS
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HUMAN RESOURCE MANAGEMENT AND DEVELOPMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	PRINCIPLES OF MANAGEMENT
HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	SALES DISTRIBUTION
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	CAPSTONE PROJECT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	EVENTS MANAGEMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FINAL PROJECT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INTERACTIVE BUSINESS PRESENTATION STRATEGIES
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	MARKET RESEARCH IN HOSPITALITY
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	APPRENTICESHIP
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	EVENTS MANAGEMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	INTERACTIVE BUSINESS PRESENTATION STRATEGIES
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	MARKET RESEARCH IN HOSPITALITY
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	CAPSTONE PROJECT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	CONTINUOUS IMPROVEMENT MANAGEMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	EVENTS MANAGEMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINAL PROJECT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MARKET RESEARCH
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MEETINGS, INCENTIVES, CONFERENCES AND EXHIBITIONS (MICE) CONTENT AND EXPERIENCE DEVELOPMENT AND DELIVERY
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	ON-SITE MANAGEMENT IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	PROJECT MANAGEMENT IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	PROPOSAL WRITING
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	RESOURCE MANAGEMENT IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	THE ART OF NEGOTIATION
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	TOURISM AND ECONOMIC DEVELOPMENT I
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	TOURISM AND ECONOMIC DEVELOPMENT II
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	CONTINUOUS IMPROVEMENT MANAGEMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	EVENTS MANAGEMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	MARKET RESEARCH
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	MEETINGS, INCENTIVES, CONFERENCES AND EXHIBITIONS (MICE) CONTENT AND EXPERIENCE DEVELOPMENT AND DELIVERY
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	ON-SITE MANAGEMENT IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	PROJECT MANAGEMENT IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	PROPOSAL WRITING
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	RESOURCE MANAGEMENT IN MICE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	THE ART OF NEGOTIATION
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	TOURISM AND ECONOMIC DEVELOPMENT I
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	TOURISM AND ECONOMIC DEVELOPMENT II
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	HOTEL MANAGEMENT AND APPLICATION
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	SUSTAINABLE TOURISM
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	COMMUNICATIONS IN BUSINESS
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	PERFORM HOSTING DUTIES
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	APPLY BASIC NEGOTIATION SKILLS AND TECHNIQUES
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	CONDUCT SITE INSPECTION
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	MONITOR GUEST/CUSTOMER EXPERIENCE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	SECURE PROSPECT COMMITMENT
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	SELL PRODUCTS AND SERVICES
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES (SALES AND MARKETING) (PCP)	WRITE REPORTS
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	APPLY TOURISM KNOWLEDGE
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	COMMUNICATIONS IN BUSINESS
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	CONDUCT ORIENTATION AND TRAINING
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	COORDINATE SITE SERVICES
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	COORDINATE SUPPORT SERVICES
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	DEFINE MICE AND EVENTS INDUSTRY
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	DEVELOP SALES PROPOSAL
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	FUNDAMENTALS OF HOSPITALITY HOSTING
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	IMPLEMENT LOSS PREVENTION
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PLAN AND IMPLEMENT CATERING SERVICES
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PROMOTE TOURISM
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PROVIDE INBOUND TRAVEL PACKAGES; PRODUCTS AND SERVICES
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PROVIDE OUTBOUND TRAVEL PACKAGES; PRODUCTS AND SERVICES
WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	SUPERVISE STAFF
WSQ ADVANCED CERTIFICATE IN TOURISM (EVENTS MANAGEMENT AND OPERATIONS)	ADVANCED CERTIFICATE IN TOURISM
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	HANDLE AIR TICKETING RESERVATIONS
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	INTERACT WITH GUESTS
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	PROMOTE TOURISM
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	PROVIDE INBOUND TRAVEL PACKAGES; PRODUCTS AND SERVICES
WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	PROVIDE OUTBOUND TRAVEL PACKAGES; PRODUCTS AND SERVICES
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	COMMUNICATIONS IN BUSINESS

			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	FUNDAMENTALS OF HOSPITALITY HOSTING
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	SUPERVISE STAFF
			WSQ DIPLOMA IN TOURISM	APPLY TOURISM KNOWLEDGE
			WSQ DIPLOMA IN TOURISM	APPRAISE OR EVALUATE STAFF
			WSQ DIPLOMA IN TOURISM	COMMUNICATIONS IN BUSINESS
			WSQ DIPLOMA IN TOURISM	COMPLY WITH LEGAL REQUIREMENTS
			WSQ DIPLOMA IN TOURISM	CONDUCT ORIENTATION AND TRAINING
			WSQ DIPLOMA IN TOURISM	CONDUCT SITUATIONAL ANALYSIS
			WSQ DIPLOMA IN TOURISM	COORDINATE SITE SERVICES
			WSQ DIPLOMA IN TOURISM	COORDINATE SUPPORT SERVICES
			WSQ DIPLOMA IN TOURISM	DEFINE MICE AND EVENTS INDUSTRY
			WSQ DIPLOMA IN TOURISM	DESCRIBE MICE AND EVENTS INDUSTRY AND ITS IMPACT ON ECONOMY
			WSQ DIPLOMA IN TOURISM	DEVELOP AND IMPLEMENT BUSINESS STRATEGIES
			WSQ DIPLOMA IN TOURISM	DEVELOP MARKETING STRATEGIES
			WSQ DIPLOMA IN TOURISM	DEVELOP RELATIONSHIPS WITH NEW CORPORATE CLIENTS
			WSQ DIPLOMA IN TOURISM	DEVELOP SALES PROPOSAL
			WSQ DIPLOMA IN TOURISM	FUNDAMENTALS OF HOSPITALITY HOSTING
			WSQ DIPLOMA IN TOURISM	INTERACT WITH GUESTS
			WSQ DIPLOMA IN TOURISM	MANAGE EXHIBITION EVENTS
			WSQ DIPLOMA IN TOURISM	MANAGE MEETINGS AND CONVENTION EVENTS
			WSQ DIPLOMA IN TOURISM	MANAGE TRAVEL OPERATIONS
			WSQ DIPLOMA IN TOURISM	MONITOR INCOME AND EXPENSES
			WSQ DIPLOMA IN TOURISM	OPTIMISE SALES
			WSQ DIPLOMA IN TOURISM	PLAN AND DEVELOP PROPOSAL FOR INCENTIVE TRAVEL EVENT
			WSQ DIPLOMA IN TOURISM	PLAN AND IMPLEMENT CATERING SERVICES
			WSQ DIPLOMA IN TOURISM	PROMOTE TOURISM
			WSQ DIPLOMA IN TOURISM	PROVIDE INBOUND TRAVEL PACKAGES; PRODUCTS AND SERVICES
			WSQ DIPLOMA IN TOURISM	PROVIDE OUTBOUND TRAVEL PACKAGES; PRODUCTS AND SERVICES
			WSQ DIPLOMA IN TOURISM	SUPERVISE STAFF
			WSQ DIPLOMA IN TOURISM (EVENTS MANAGEMENT AND OPERATIONS)	DIPLOMA IN TOURISM
			WSQ HIGHER CERTIFICATE IN TOURISM (EVENTS MANAGEMENT AND OPERATIONS)	HIGHER CERTIFICATE IN TOURISM
21	SEE KAI XUAN	Bachelor of Science in Hotel Administration Hospitality Management, University of Nevada, Las Vegas	INTERNATIONAL DIPLOMA IN CULINARY ARTS	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	EVENTS MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE CONCEPTS AND SET-UP
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INTERACTIVE BUSINESS PRESENTATION STRATEGIES
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	MANAGING GUEST EXPERIENCES
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	REPORT WRITING
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	RESTAURANT SERVICE SKILLS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	TECHNOLOGY ADOPTION IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	RESTAURANT SERVICE SKILLS FOR CHEFS
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	BEVERAGE KNOWLEDGE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	DELEGATES AND PARTICIPANTS MANAGEMENT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	EVENTS MANAGEMENT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MANAGING CUSTOMERS EXPERIENCES IN MICE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MEETINGS, INCENTIVES, CONFERENCES AND EXHIBITIONS (MICE) CONTENT AND EXPERIENCE DEVELOPMENT AND DELIVERY
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	ON-SITE MANAGEMENT IN MICE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	PROJECT MANAGEMENT IN MICE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	WORKPLACE COMMUNICATION SKILLS
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	BEVERAGE KNOWLEDGE AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	FOOD & BEVERAGE MANAGEMENT AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	SUSTAINABLE TOURISM
22	SHUNMUGASUNDARAM PRATHEEP	Bachelor of Science in Hotel Management and Catering Science Madurai Kamaraj University, India	DIPLOMA IN CULINARY SKILLS	ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN CULINARY SKILLS	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN CULINARY SKILLS	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN CULINARY SKILLS	KITCHEN ORGANISATION
			DIPLOMA IN CULINARY SKILLS	MENU PLANNING AND PRICING
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN HOTEL MANAGEMENT	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	DESSERTS 1
			DIPLOMA IN PASTRY AND BAKING	ELABORATE SWEETS AND PASTRIES
			DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN PASTRY AND BAKING	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (THEORY/DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION
			DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING
			DIPLOMA IN PASTRY AND BAKING	PRACTICUM AND EVENT CATERING
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (THEORY/DEMONSTRATION)
			DIPLOMA IN TOURISM MANAGEMENT	FOOD SCIENCE AND HYGIENE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	EVENT CATERING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRACTICUM
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	EVENT CATERING
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY

INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRACTICUM
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	SPECIALTY PASTRIES AND DESSERTS
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	APPRENTICESHIP
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	SPECIALTY PASTRIES AND DESSERTS
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	ESSENTIALS IN FOOD KNOWLEDGE
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS; AND PIPING SKILLS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE QUALITY PROCEDURES
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	CONDUCT FOOD AND BEVERAGE HYGIENE AUDITS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE CAFE STYLE BREADS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE PUFF PASTRY PRODUCTS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE ADVANCED CAKES
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE QUALITY PROCEDURES
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	UNDERSTAND NUTRITIONAL KNOWLEDGE AND DIETARY REQUIREMENTS
WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
WSQ CERTIFICATE IN FOOD SERVICES	DEMONSTRATE BASIC KNIFE SKILLS
WSQ CERTIFICATE IN FOOD SERVICES	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
WSQ CERTIFICATE IN FOOD SERVICES	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ CERTIFICATE IN FOOD SERVICES	PREPARE WESTERN COLD SAUCES
WSQ CERTIFICATE IN FOOD SERVICES	RECEIVE AND STORE PRODUCTS
WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	BAKE FOR HEALTH
WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MAINTAIN INVENTORIES
WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	MANAGE COST AND QUALITY CONTROLS
WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	PREPARE DRY HEAT AND MOIST HEAT ASIAN DESSERTS
WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	SUPERVISE FOOD PRODUCTION
WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	BAKE FOR HEALTH
WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MAINTAIN INVENTORIES
WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	MANAGE COST AND QUALITY CONTROLS
WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE DRY HEAT AND MOIST HEAT ASIAN DESSERTS
WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	SUPERVISE FOOD PRODUCTION
WSQ DIPLOMA IN PASTRY AND BAKERY	BAKE ARTISAN BREAD
WSQ DIPLOMA IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
WSQ DIPLOMA IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
WSQ DIPLOMA IN PASTRY AND BAKERY	DESIGN CONTEMPORARY PLATED DESSERTS
WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP CHOCOLATE ARTISTRY
WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP ICE CREAM RECIPES
WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP MENU
WSQ DIPLOMA IN PASTRY AND BAKERY	FABRICATE CHOCOLATE DECORATIONS
WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CAKES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CONFECTIONERY
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED ENTREMETS AND TARTS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED PETIT FOURS AND MACAROONS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC BREADS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC CAKES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CAFE STYLE BREADS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CHOUX PASTRIES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE COOKIES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE HOT AND COLD DESSERTS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MARZIPAN DECORATIONS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PREMIX; FROZEN AND BAKE-OFF PRODUCTS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PUFF PASTRIES
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SHORT - CRUST PASTRY
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE YEAST - RAISED PASTRIES
WSQ DIPLOMA IN PASTRY AND BAKERY	SUPERVISE FOOD PRODUCTION
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PREPARE EQUIPMENT AND INGREDIENTS
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS; AND PIPING SKILLS
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE BASIC BREADS
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE BASIC CAKES
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE COOKIES
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE MUFFINS AND SCONES
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	MAKE TARTS AND SHORT-CRUST PASTRIES
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE DEEP FRIED READY-TO-USE PRODUCTS
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1

23	SIM MEI CHUEN CANDY	Diploma in Pastry & Bakery Al-Sunrice Globalchef Academy, Singapore	WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX, FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
			DIPLOMA IN CULINARY SKILLS	ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN CULINARY SKILLS	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN CULINARY SKILLS	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN CULINARY SKILLS	INDUSTRIAL ATTACHMENT (6 MONTHS)
			DIPLOMA IN CULINARY SKILLS	KITCHEN ORGANISATION
			DIPLOMA IN CULINARY SKILLS	MENU PLANNING AND PRICING
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PASTRY AND BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN HOTEL MANAGEMENT	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN HOTEL MANAGEMENT	INDUSTRIAL ATTACHMENT (6 MONTHS)
			DIPLOMA IN HOTEL MANAGEMENT	THE ESSENTIALS IN FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	ASIAN SWEETS AND PASTRIES (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	DESSERTS 1
			DIPLOMA IN PASTRY AND BAKING	ELABORATE SWEETS AND PASTRIES
			DIPLOMA IN PASTRY AND BAKING	ESSENTIALS OF FOOD KNOWLEDGE
			DIPLOMA IN PASTRY AND BAKING	FOOD AND BEVERAGE COST CONTROL
			DIPLOMA IN PASTRY AND BAKING	FOOD SCIENCE AND NUTRITION
			DIPLOMA IN PASTRY AND BAKING	FOOD WINE AND BEVERAGE STUDIES
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	FUNDAMENTALS OF BAKING (THEORY/DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	INDUSTRIAL ATTACHMENT (6 MONTHS)
			DIPLOMA IN PASTRY AND BAKING	KITCHEN ORGANISATION
			DIPLOMA IN PASTRY AND BAKING	MENU PLANNING AND PRICING
			DIPLOMA IN PASTRY AND BAKING	PRACTICUM AND EVENT CATERING
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF BAKING (THEORY/DEMONSTRATION)
			DIPLOMA IN TOURISM MANAGEMENT	FOOD SCIENCE AND HYGIENE
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ESSENTIALS IN FOOD KNOWLEDGE
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD AND BEVERAGE COST CONTROL
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD PRODUCTION MANAGEMENT
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD SCIENCE AND NUTRITION
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	EVENT CATERING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRACTICUM
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	EVENT CATERING
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRACTICUM
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	SPECIALTY PASTRIES AND DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	APPRENTICESHIP
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION			
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION I			
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II			
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT			
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY			
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY			
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY			
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	SPECIALTY PASTRIES AND DESSERTS			
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	ESSENTIALS IN FOOD KNOWLEDGE			
WSQ ADVANCED CERTIFICATE IN FOOD AND BEVERAGE SUPERVISION	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
WSQ CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT			
WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES			
WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT			
WSQ CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS			
WSQ CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT			
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES			
WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT			
WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1			
WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS			
WSQ DIPLOMA IN BEVERAGE MANAGEMENT	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
WSQ DIPLOMA IN CULINARY ARTS	DEVELOP MENU			
WSQ DIPLOMA IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
WSQ DIPLOMA IN CULINARY ARTS	INDUSTRIAL ATTACHMENT (6 MONTHS)			
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT			
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN INVENTORIES			
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES			
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT			
WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES			
WSQ DIPLOMA IN PASTRY AND BAKERY	BAKE ARTISAN BREAD			
WSQ DIPLOMA IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS			

			WSQ DIPLOMA IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ DIPLOMA IN PASTRY AND BAKERY	DESIGN CONTEMPORARY PLATED DESSERTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP AND IMPLEMENT BUDGET
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP CHOCOLATE ARTISTRY
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP ICE CREAM RECIPES
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP MARKETING STRATEGIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	DEVELOP MENU
			WSQ DIPLOMA IN PASTRY AND BAKERY	FABRICATE CHOCOLATE DECORATIONS
			WSQ DIPLOMA IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ DIPLOMA IN PASTRY AND BAKERY	INDUSTRIAL ATTACHMENT (6 MONTHS)
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN INVENTORIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ DIPLOMA IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CAKES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED CONFECTIONERY
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED ENTREMETS AND TARTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ADVANCED PETIT FOURS AND MACAROONS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE BASIC CAKES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CAFE STYLE BREADS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE CHOUX PASTRIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE HOT AND COLD DESSERTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MARZIPAN DECORATIONS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PREMIX; FROZEN AND BAKE-OFF PRODUCTS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE PUFF PASTRIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SHORT - CRUST PASTRY
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
			WSQ DIPLOMA IN PASTRY AND BAKERY	PREPARE YEAST - RAISED PASTRIES
			WSQ DIPLOMA IN PASTRY AND BAKERY	SUPERVISE FOOD PRODUCTION
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	INDUSTRIAL ATTACHMENT (6 MONTHS)
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PRACTICUM
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	INDUSTRIAL ATTACHMENT (6 MONTHS)
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PRACTICUM
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX; FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
24	SUNG WONG TEE	Diploma in Information Technology, Temasek Polytechnic	INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY
			WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX; FROZEN AND BAKE-OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING; CHOCOLATES AND GLAZES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX; FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
25	TAN CHONG NAM, KINGSLEY	Advanced Certificate in Learning and Performance (at sunrise global academy and Jognson & Wales University)	ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT

			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	WESTERN FOOD PREPARATION TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	WESTERN FOOD PREPARATION TECHNIQUES
26	TAN WAH KEONG IAN	Diploma in Service Management, CSM Academy International (School of Service Management)	DIPLOMA IN CULINARY SKILLS	COMMUNICATION SKILLS
			DIPLOMA IN CULINARY SKILLS	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN PASTRY AND BAKING	COMMUNICATION SKILLS
			DIPLOMA IN PASTRY AND BAKING	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	SALES DELIVERY
			HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	SERVICE EXCELLENCE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PROFESSIONAL DEVELOPMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	BUDGETING IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	EVENTS MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE OPERATIONS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	HOTEL BUTLER SERVICE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INTERACTIVE BUSINESS PRESENTATION STRATEGIES
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	MANAGING GUEST EXPERIENCES
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	PEOPLE DEVELOPMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	PEOPLE RELATIONSHIP MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	REPORT WRITING
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	UPSELLING IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	CURATING CUSTOMER EXPERIENCE
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE BUDGETING
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PROFESSIONAL DEVELOPMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BUDGETING
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	EVENTS MANAGEMENT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	MANAGING CUSTOMERS EXPERIENCES IN MICE
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	THE ART OF NEGOTIATION
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	WORKPLACE COMMUNICATION SKILLS
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEVELOP SELF TO MAINTAIN PROFESSIONAL COMPETENCE AT SUPERVISORY LEVEL
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEVELOP SELF TO MAINTAIN PROFESSIONAL COMPETENCE AT SUPERVISORY LEVEL
			WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
			WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	ENVIRONMENTAL SUSTAINABILITY MANAGEMENT
			WSQ CERTIFICATE IN FOOD SERVICES	PROJECT A POSITIVE AND PROFESSIONAL IMAGE
			WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PEOPLE AND RELATIONSHIP MANAGEMENT
			WSQ DIPLOMA IN FOOD SERVICES (CULINARY ARTS)	SOLVE PROBLEMS AND MAKE DECISIONS AT MANAGERIAL LEVEL
			WSQ DIPLOMA IN FOOD SERVICES (PASTRY AND BAKING)	SOLVE PROBLEMS AND MAKE DECISIONS AT MANAGERIAL LEVEL
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	PEOPLE DEVELOPMENT
			WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PROVIDE GO
27	TANG YAN LIM	Bachelor of Science (Hotel, Restaurant, Travel Administration) University of Massachusetts, USA	DIPLOMA IN CULINARY SKILLS	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN HOTEL MANAGEMENT	HOTEL SECURITY
			DIPLOMA IN HOTEL MANAGEMENT	HOUSEKEEPING OPERATIONS AND MANAGEMENT
			DIPLOMA IN HOTEL MANAGEMENT	PRINCIPLES OF MANAGEMENT
			DIPLOMA IN HOTEL MANAGEMENT	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN HOTEL MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
			DIPLOMA IN HOTEL MANAGEMENT	TOURISM MANAGEMENT
			DIPLOMA IN PASTRY AND BAKING	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN TOURISM MANAGEMENT	LODGING OPERATIONS
			DIPLOMA IN TOURISM MANAGEMENT	PRINCIPLES OF MANAGEMENT
			DIPLOMA IN TOURISM MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
			DIPLOMA IN TOURISM MANAGEMENT	STRATEGIC MANAGEMENT
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HOTEL SECURITY
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	HOUSEKEEPING OPERATIONS AND MANAGEMENT
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ORGANISATIONAL BEHAVIOR
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	QUALITY SERVICE IN HOSPITALITY
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	TOURISM MANAGEMENT
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	COMMUNICATION IN BUSINESS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	CAPSTONE PROJECT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	HOTEL BUTLER SERVICE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	HOUSEKEEPING MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	HOUSEKEEPING OPERATIONS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	PEOPLE RELATIONSHIP MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	SUSTAINABILITY IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	APPRENTICESHIP
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	HOTEL BUTLER SERVICE
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	HOUSEKEEPING MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	HOUSEKEEPING OPERATIONS
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	PEOPLE RELATIONSHIP MANAGEMENT
			INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	SUSTAINABILITY IN HOSPITALITY
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINAL PROJECT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	TOURISM AND ECONOMIC DEVELOPMENT I
			INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	TOURISM AND ECONOMIC DEVELOPMENT I
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	CROSS-CULTURAL COMMUNICATION FOR SERVICE EXCELLENCE
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	HOTEL MANAGEMENT AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	SUSTAINABLE TOURISM
			WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	APPLY TOURISM KNOWLEDGE

			WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	CONDUCT ORIENTATION AND TRAINING
			WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	INTERACT WITH GUESTS
			WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PROMOTE TOURISM
			WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	PROVIDE SAFETY AND SECURITY FOR GUESTS
			WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	SUPERVISE STAFF
			WSQ ADVANCED CERTIFICATE IN MICE AND EVENTS	WORK SAFELY
			WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	ROOM HOUSEKEEPING OPERATIONS MANAGEMENT
			WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	INTERACT WITH GUESTS
			WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	PROMOTE TOURISM
			WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	PROVIDE SAFETY AND SECURITY FOR GUESTS
			WSQ CERTIFICATE IN TOUR AND TRAVEL SERVICES	WORK SAFELY
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	IMPLEMENT LOSS PREVENTION
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	MANAGE LOSS PREVENTION
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	MANAGE TRAINING
			WSQ DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT	SUPERVISE STAFF
			WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	ROOM HOUSEKEEPING OPERATIONS MANAGEMENT
			WSQ DIPLOMA IN TOURISM	APPLY TOURISM KNOWLEDGE
			WSQ DIPLOMA IN TOURISM	APPRAISE OR EVALUATE STAFF
			WSQ DIPLOMA IN TOURISM	CONDUCT ORIENTATION AND TRAINING
			WSQ DIPLOMA IN TOURISM	CONDUCT SITUATIONAL ANALYSIS
			WSQ DIPLOMA IN TOURISM	HIRE STAFF
			WSQ DIPLOMA IN TOURISM	INTERACT WITH GUESTS
			WSQ DIPLOMA IN TOURISM	MANAGE HOUSEKEEPING OPERATIONS
			WSQ DIPLOMA IN TOURISM	MANAGE LOSS PREVENTION
			WSQ DIPLOMA IN TOURISM	MANAGE TRAINING
			WSQ DIPLOMA IN TOURISM	PROMOTE TOURISM
			WSQ DIPLOMA IN TOURISM	PROVIDE SAFETY AND SECURITY FOR GUESTS
			WSQ DIPLOMA IN TOURISM	SERVICE GUEST ROOMS
			WSQ DIPLOMA IN TOURISM	SUPERVISE HOUSEKEEPING OPERATION
			WSQ DIPLOMA IN TOURISM	SUPERVISE STAFF
			WSQ DIPLOMA IN TOURISM	WORK SAFELY
28	TEO MONG BENG LAWRENCE	Master of Training and Development, Griffith University Queensland Australia	ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRINCIPLES OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PRINCIPLES OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	WESTERN FOOD PREPARATION TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE COST CONTROL
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	WESTERN FOOD PREPARATION TECHNIQUES
29	TOH HONG POH	Diploma in Pastry and Baking Shatec Institutes, Singapore	INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PASTRY AND BAKING TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	SPECIALTY PASTRIES AND DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	ASIAN DESSERTS
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	BASIC PASTRY AND BAKING PREPARATION
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD NUTRITION II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FUNDAMENTALS OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	PRINCIPLES OF BAKING AND PASTRY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	SPECIALTY PASTRIES AND DESSERTS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES; MIXING METHODS AND PIPING SKILLS
			WSQ CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT

			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE-MIX, FROZEN AND BAKE-OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	CONDUCT BAKING INGREDIENTS EXPERIMENTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	DEMONSTRATE BAKING TECHNIQUES, MIXING METHODS AND PIPING SKILLS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	FOLLOW FOOD AND BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC BREADS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE BASIC CAKES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE COOKIES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE ICING, CHOCOLATES AND GLAZES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MISE EN PLACE 1
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE MUFFINS AND SCONES
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE PRE MIX, FROZEN AND BAKE OFF PRODUCTS
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SHORT CRUST PASTRY
			WSQ HIGHER CERTIFICATE IN PASTRY AND BAKERY	PREPARE SWEET AND SAVOURY FILLINGS; SAUCES AND CREAMS
30	YAP YEE HUA (YE YRHUA)	Bachelor of Applied Science (Information Technology) Royal Melbourne Institute of Technology, Australia	ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
			ADVANCED CERTIFICATE IN FOOD SERVICES	ADVANCED CERTIFICATE IN FOOD SERVICES
		Diploma in Culinary Skills Shatec Institutes, Singapore	CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			CERTIFICATE IN FOOD SERVICES	CERTIFICATE IN FOOD SERVICES
			DIPLOMA IN CULINARY SKILLS	ASIAN CUISINE
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF WESTERN COOKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	FUNDAMENTALS OF WESTERN COOKING (INDIVIDUAL STOVE)
			DIPLOMA IN CULINARY SKILLS	INTRODUCTION TO MANAGEMENT AND ORGANISATION
			DIPLOMA IN CULINARY SKILLS	PRINCIPLES OF WESTERN COOKING (DEMONSTRATION)
			DIPLOMA IN CULINARY SKILLS	PRINCIPLES OF WESTERN COOKING (INDIVIDUAL STOVES)
			DIPLOMA IN CULINARY SKILLS	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN FOOD SERVICES	DIPLOMA IN FOOD SERVICES
			DIPLOMA IN HOTEL MANAGEMENT	APPRECIATION OF CULINARY SKILLS
			DIPLOMA IN HOTEL MANAGEMENT	FOOD PRODUCTION MANAGEMENT
			DIPLOMA IN HOTEL MANAGEMENT	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			DIPLOMA IN PASTRY AND BAKING	INTRODUCTION TO MANAGEMENT AND ORGANISATION
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (DEMONSTRATION)
			DIPLOMA IN PASTRY AND BAKING	PRINCIPLES OF WESTERN FOOD PREPARATION (INDIVIDUAL STOVES)
			DIPLOMA IN PASTRY AND BAKING	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER CERTIFICATE IN FOOD SERVICES	HIGHER CERTIFICATE IN FOOD SERVICES
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	APPRECIATION OF CULINARY SKILLS
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	ESSENTIALS IN FOOD KNOWLEDGE
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	FOOD PRODUCTION MANAGEMENT
			HIGHER DIPLOMA IN HOSPITALITY MANAGEMENT	APPRECIATION OF CULINARY ARTS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	PRINCIPLES OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	APPRENTICESHIP
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	ASIAN CUISINES
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	BASIC SKILLS FOR KITCHEN OPERATIONS
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	FUNDAMENTALS OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	PRINCIPLES OF WESTERN COOKING
			INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	SPECIALTY CUISINES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	WESTERN FOOD PREPARATION TECHNIQUES
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS I
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD AND BEVERAGE SAFETY STANDARDS II
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD PRODUCTION MANAGEMENT
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	FOOD SUSTAINABILITY
			INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	WESTERN FOOD PREPARATION TECHNIQUES
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	FOOD & BEVERAGE MANAGEMENT AND APPLICATION
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	INDUSTRIAL ATTACHMENT
			INTERNATIONAL HIGHER DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT	SUSTAINABLE GASTRONOMY
			WSQ CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ CERTIFICATE IN CULINARY ARTS	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES
			WSQ CERTIFICATE IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
			WSQ CERTIFICATE IN CULINARY ARTS	PREPARE MISE EN PLACE 1
			WSQ DIPLOMA IN CULINARY ARTS	APPLY SENSORY ANALYSIS TO FOOD AND BEVERAGE PREPARATION AND PRESENTATION
			WSQ DIPLOMA IN CULINARY ARTS	CARVE FRUITS AND VEGETABLE FOR FOOD PRESENTATION
			WSQ DIPLOMA IN CULINARY ARTS	DEMONSTRATE BASIC DRY HEAT COOKING METHODS
			WSQ DIPLOMA IN CULINARY ARTS	DEMONSTRATE BASIC MOIST HEAT COOKING METHODS
			WSQ DIPLOMA IN CULINARY ARTS	DEMONSTRATE COOK AND CHILL METHOD
			WSQ DIPLOMA IN CULINARY ARTS	DEMONSTRATE REGENERATION PROCESS
			WSQ DIPLOMA IN CULINARY ARTS	DEMONSTRATE SOUS VIDE COOKING METHOD

WSQ DIPLOMA IN CULINARY ARTS	DEMONSTRATE WESTERN CURING METHODS
WSQ DIPLOMA IN CULINARY ARTS	DEVELOP MENU
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN FOOD AND BEVERAGE PRODUCTION ENVIRONMENT
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN INVENTORIES
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN QUALITY CONTROL PROCEDURES
WSQ DIPLOMA IN CULINARY ARTS	MAINTAIN SAFE AND SECURE WORKING ENVIRONMENT
WSQ DIPLOMA IN CULINARY ARTS	MAKE VEGETABLE PREPARATIONS
WSQ DIPLOMA IN CULINARY ARTS	MASTER RECIPES FROM VARIOUS CUISINES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE ADVANCED WESTERN EGG AND DAIRY PRODUCTS
WSQ DIPLOMA IN CULINARY ARTS	PREPARE ADVANCED WESTERN SALADS AND GARNISHES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE ADVANCED WESTERN SAUCES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE ADVANCED WESTERN SOUPS
WSQ DIPLOMA IN CULINARY ARTS	PREPARE BASIC WESTERN EGG AND DAIRY PRODUCTS
WSQ DIPLOMA IN CULINARY ARTS	PREPARE BASIC WESTERN GRAINS AND LEGUMES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE BASIC WESTERN STOCKS AND SOUPS
WSQ DIPLOMA IN CULINARY ARTS	PREPARE COLD PLATES AND GARNISHES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE HERB AND SPICE BLENDS OF VARIOUS CUISINES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE MISE EN PLACE 1
WSQ DIPLOMA IN CULINARY ARTS	PREPARE MISE EN PLACE 2
WSQ DIPLOMA IN CULINARY ARTS	PREPARE WESTERN COLD SAUCES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE WESTERN FOUNDATION SAUCES
WSQ DIPLOMA IN CULINARY ARTS	PREPARE WESTERN SPECIALTY MEAT; POULTRY; FISH AND SEAFOOD PRODUCTS
WSQ DIPLOMA IN CULINARY ARTS	PRODUCE LA MIEN AND PREPARE THE DISHES
WSQ DIPLOMA IN CULINARY ARTS	SUPERVISE FOOD PRODUCTION
WSQ DIPLOMA IN CULINARY ARTS	USE HERBS AND SPICES IN VARIOUS CUISINE PREPARATION AND PRESENTATION
WSQ HIGHER CERTIFICATE IN CULINARY ARTS	MAKE VEGETABLE PREPARATIONS
WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PRACTICUM
WSQ HIGHER CERTIFICATE IN CULINARY ARTS	PREPARE BASIC WESTERN GRAINS AND LEGUMES
DIPLOMA IN CULINARY SKILLS	COMMUNICATION SKILLS
DIPLOMA IN CULINARY SKILLS	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
DIPLOMA IN PASTRY AND BAKING	COMMUNICATION SKILLS
DIPLOMA IN PASTRY AND BAKING	PROFESSIONAL DEVELOPMENT FOR HOSPITALITY
HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	SALES DELIVERY
HIGHER CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	SERVICE EXCELLENCE
INTERNATIONAL DIPLOMA IN CULINARY ARTS	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN CULINARY ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	CAPSTONE PROJECT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FINAL PROJECT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE MANAGEMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	FRONT OFFICE OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	MANAGING GUEST EXPERIENCES
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	REPORT WRITING
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	ROOM RESERVATION OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT	UPSELLING IN HOSPITALITY
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	APPRENTICESHIP
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FRONT OFFICE MANAGEMENT
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	FRONT OFFICE OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	MANAGING GUEST EXPERIENCES
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	REPORT WRITING
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	ROOM RESERVATION OPERATIONS
INTERNATIONAL DIPLOMA IN HOSPITALITY MANAGEMENT (APPRENTICESHIP)	UPSELLING IN HOSPITALITY
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN PASTRY AND BAKING ARTS (APPRENTICESHIP)	CURATING CUSTOMER EXPERIENCE
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	DELEGATES AND PARTICIPANTS MANAGEMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	FINAL PROJECT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT	INDUSTRIAL ATTACHMENT
INTERNATIONAL DIPLOMA IN TOURISM AND EVENTS MANAGEMENT (APPRENTICESHIP)	DELEGATES AND PARTICIPANTS MANAGEMENT
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	DEVELOP SELF TO MAINTAIN PROFESSIONAL COMPETENCE AT SUPERVISORY LEVEL
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	DEVELOP SELF TO MAINTAIN PROFESSIONAL COMPETENCE AT SUPERVISORY LEVEL
WSQ ADVANCED CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	FACILITATE EFFECTIVE COMMUNICATION AND ENGAGEMENT AT THE WORKPLACE
WSQ ADVANCED CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	ROOM REVENUE MANAGEMENT
WSQ CERTIFICATE IN FOOD SERVICES	PROJECT A POSITIVE AND PROFESSIONAL IMAGE
WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	FRONT OFFICE OPERATIONS MANAGEMENT
WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	PEOPLE AND RELATIONSHIP MANAGEMENT
WSQ CERTIFICATE IN HOTEL AND ACCOMMODATION SERVICES	REPORT WRITING
WSQ DIPLOMA IN HOTEL AND ACCOMMODATION SERVICES	FRONT OFFICE OPERATIONS MANAGEMENT
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (CULINARY ARTS)	PROVIDE GO-THE-EXTRA-MILE SERVICE
WSQ HIGHER CERTIFICATE IN FOOD SERVICES (PASTRY AND BAKING)	PROVIDE GO-THE-EXTRA-MILE SERVICE

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