

#### SPRING COLLEGE INTERNATIONAL

# ADVANCED DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT PART TIME COURSE

**Objectives:** This course aims to provide students with an advanced managerial orientation towards tourism and hospitality management, understanding of the advanced management and organization involved in the provision and consumption of the hospitality and tourism products and services. It also helps the students to identify and understand the techniques and theory implied in the hospitality and tourism environment. Students are given emphasis on developing professional hotel competencies such as effective communication skills, good customer service skills, leadership, team work and other relevant professionalism topics related to the industry. Students will be equipped with an integrated knowledge of management principles and the operations of the Tourism and Hospitality industry.

**Course Duration:** This course consists of 12 modules and an industrial attachment. All modules and industrial attachment will be completed within 15 months.

Course Modules: The 12 modules and an industrial attachment are:-

1. DIBM 104 Organizational Behaviour & Culture, 2. DIBM 105 Principles of Accounting, 3. DIBM 107 Principles of Management, 4. DIBM 108 Principles of Marketing, 5. DIHTM 101 Food and Beverage Service Operations, 6. DIHTM 102 Front Office and Housekeeping Operations, 7. DIHTM 103 Tourism Systems and the Environments, 8. DIHTM 104 Hotel Convention Sales and Services, 9. ADILOM 102 Human Resource and Cross Culture Management, 10. ADIHTM 101 Housekeeping Management, 11. ADIHTM 102 Food and Beverage Management, 12. ADIHTM 103 Research Methods, 13. ADIHTM 104 Industrial Attachment

Optional 14. DIBM 102 Business Statistics, 15. DIBM 103 International Economics

#### **Pre-requisites:**

- Age: 16 years old & above
- Academic level: Relevant SCI Diploma or others PEIs Diploma or at least 12 years of formal education \*others PEI diploma will be based on a case by case basis to the academic level requirement.
- Language Proficiency: English Language with IELTS 5.5 & above or GCE 'O' Level graded C6 or better or pass SCI language proficiency test or equivalent.

#### **Mode of Assessment:**

• Internal Assessment: This course is assessed by written assignments and test 40% & written examinations 60% and passed the industrial attachment.

#### **Course Completion & Certification:**

- Local students (Singaporeans & PR) and students with Dependent Pass, attendance must not less than 75% and not absent for more than 7 days in a row.
- International students' (Student's Pass holders) attendance must not less than 90% and not absent for more than 7 days in a row.
- Upon completion of the 12 modules and an industrial attachment, those who fulfill the required attendance and pass all the assessments will be awarded an Advanced Diploma in Hospitality and Tourism Management by SCI.
- will be awarded an Advanced Diploma in Logistics and Operation Management by SCI.

### Charges:

Course Title	Course Duration (Month)	Course Fee	FPS Insurance Fee	Registration Fee	GST	Total
Advanced Diploma in Hospitality and Tourism Management	18	\$6500	\$200	\$200	\$483	\$7383

For students who wish to continue Advanced Diploma course after the completion of Diploma course with SCI, the total payment fee is balance course + FPS admin fee + GST. (balance fee is referring to the advanced diploma fee minus diploma fee)

**Class Timetable:** 6 hours per week of optional modules are available. No classes are conducted during public holidays and school holidays.

Monday & Wednesday	1pm—4pm		
Tuesday & Thursday	7pm—10pm		
Saturday	9am—4pm		

## SPRING COLLEGE INTERNATIONAL

CPE Registration Number : 201001911N

CPE Registration Validity : 23 July 2016 to 22 July 2020

Address (Jurong East Main Campus):

Address (Bishan Campus):

BLK 512 Bishan Street 13 #03-526 Singapore 570512 Tel: 0065-63581068 Website: www.spring.edu.sg Course Enquiries: courseinfo@spring.edu.sg

Vision: Promoter of Creative Education Mission: Focus on the growth of students and staff
Values: Innovation and Service Culture: Creativity and Achievement, Grow Together