



ADVANCED DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT (PART-TIME)

COURSE BROCHURE



ADVANCED DIPLOMA IN HOSPITALITY AND TOURISM MANAGEMENT (PART-TIME)

Objectives

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, teamwork 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.

Duration

• 15 months (Part-time course), 6 hours per week.

Lesson Time:

- Monday & Wednesday 1.00 p.m. 4.00 p.m.
- Tuesday & Thursday 7.00 p.m. 10.00 p.m.
- Saturday 9.00 a.m. 4.00 p.m.

There will be no classes conducted during public holidays and school holidays.

Course Modules

There are 12 modules in total:

Compulsory Modules:

- DIBM 104 Organizational Behavior & Culture
- DIBM 105 Principles of Accounting
- DIBM 107 Principles of Management
- DIBM 108 Principles of Marketing
- DIHTM 101 Food and Beverage Service Operations
- DIHTM 102 Front Office and Housekeeping Operations
- DIHTM 103 Tourism Systems and the Environments
- DIHTM 104 Hotel Convention Sales and Services

- ADILOM 102 Human Resource and Cross Culture
 Management
- ADIHTM 101 Housekeeping Management
- ADIHTM 102 Food and Beverage Management
- ADIHTM 103 Research Methods
- ADIHTM 104 Industrial Attachment/project work

Optional Modules:

- DIBM 102 Business Statistics
- DIBM 103 International Economics

Vision: Promoter of Creative Education Mission: Focus on the growth of students and staff Values: Innovation and Service



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Pre-requisites

Age: 16 years old and above

Academic Level: Relevant SCI Diploma; or *other institution's Diploma qualification; or at

least 12 years of formal education.

*Other institution's 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 at least C6 in GCE O-

Level English; or passed the language proficiency test of SCI or equivalent.

Mode of Assessment

Internal Assessment: 40% written Assignments and test, 60% written examinations and passed the industrial attachment/project work.

Course Completion

- Local students (Singaporean & PR) and students with Dependent Pass at least **75%** attendance and not absent from class for more than **7 days in a row**.
- Upon completion of the 12 modules, those who fulfill the required attendance and pass all the assessments will be awarded a Advanced Diploma in Hospitality and Tourism Management by Spring College International.



Course Fee	
ITEMS	CHARGES
Course Fee	\$6,500.00
FPS Insurance Fee	\$200.00
Material Fee	N.A.
Registration Fee	\$200.00
GST	\$621.00

• For students who wish to progress to Advanced Diploma course after the completion of Diploma course with SCI, the total payment fee is balance course fee + balance material fee + balance examination fee + FPS admin fee + Insurance fee + GST. (Balance fee refers to the Advanced Diploma fee minus Diploma fee)

Spring College International

CPE Registration Number : 201001911N CPE Registration Validity : 23 July 2020 to 22 July 2024 EduTrust Certification Validity: 19 Jan 2022 - 18 Jan 2026

Website: <u>www.spring.edu.sg</u> Course Enquiries: courseinfo@spring.edu.sg

 Address (Jurong East Main Campus):

 BLK 135 Jurong Gateway Road #03-327

 Singapore 600135 Tel : +65 6896 0880

 Address (Bishan Campus):

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 Singapore 570512 Tel : +65 6358 1068

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