



# Teachers

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## IIHM EDUCATION PTE LTD. Teachers Deployment Chart

Name	Paul Yap		
Qualification	B.Sc (Computer Science) NUS		
Work Experience	Mr. Yap has more than 30 years of working experiences – with the last 10 years concentrating in the Education Sector : as Academic Director, Principal and General Manager for various private Institutes in Singapore. In addition to the private education industry experiences, Mr. Yap had also written and published a book on “The Chronicles of the Animal Farm Part II – Democracy in crisis. Worked in National Computer Board to implement Civil Service Compputerisation Program.		
Full time/ Part time	Full time		
Course Title	Diploma in Culinary Arts	Diploma in Hospitality & Tourism Management	
Module	Professional Development Programme – I, Technology Applications in Food Business, Professional Development Programme – II, Basic Digital Marketing	Etiquette, Communication & Grooming – I, Technology Applications in Hospitality & Tourism, Etiquette, Communication & Grooming – II, Marketing Policy, Planning Digital Marketing	

Name	Allan Chong		
Qualification	MBA (major in Hospitality and Tourism Management) Columbia Southern University, Alabama		
Work Experience	An experienced aviation hospitality professional, with proven track record in driving towards operational readiness such as orientation training, customer service training for new products or services, quality control, audit and inspections on work place safety and health, training and development, and delivery performance in the multi national corporation, is now seeking to extend my passion and positively contribute in a growing organisation across Asia and globally. Certified trainer and assessor by WDA (current SSG) in food service and other sectors		
Full time/ Part time	Part time		
Course Title	Certificate in Food & Beverages Operations	Diploma in Culinary Arts	Diploma in Hospitality & Tourism Management
Module	1.Introduction to Hotel, Restaurants and F&B Industry, with Video Shows on different types of F&B outlets and F&B Service Areas, 2.Personal Grooming, Hygiene and Food Safety, with Practicals on Grooming, Hygiene & Safe Food Handling, 5.Attitude and attributes of F&B Service Personnel, with practical on Customer Services, Taking Orders and Serving, 6.Menus and Covers, Types of Meals, Culinary Terms (A to Z), Video Shows on types of Cuisines	Introduction to Culinary Arts & Food Production Business, Introdction to Food Hygiene, Basic Skills for Kitchen Operation, Principles of Western Cooking, Food Cost and Basic Accounting, Technology Applications in Food Business	Accommodations Operatsoin I, Culinary & Patisserie I, Food & Beverage Service I, Front Office Management I, Accommodation Operations II, Culinary & Patisserie II, Food & Beverage Service II

Name	Cassandra Lua		
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Name	Sajitha K		
Qualification	BA Hotel & Hospitality Management University of Strathclyde – Glasgow, Scotland		
Work Experience	22 years of F&B trainer/lecturer in various PEI such as PSB Academy, STEI Institute, Raffles Campus, KLC Institute. 6 years as F&B service staff.		
Full time/ Part time	Part time		
Course Title	Certificate in Food & Beverages Operations	Diploma in Culinary Arts	Diploma in Hospitality & Tourism Management
Module	5. Attitude and attributes of F&B Service Personnel, with practical on Customer Services, Taking Orders and Serving, 6. Menus and Covers, Types of Meals, Culinary Terms (A to Z), Video Shows on types of Cuisines 9. Sustainable methods and practices in the F&B department, with Video Shows on Best Practices. 10. AI and emerging technologies in the F&B department, with Video Shows on the latest trends and developments.	Introduction to Culinary Arts & Food Production Business, Introduction to Food Hygiene, Basic Skills for Kitchen Operation, Fundamentals of European Cooking, Principles of Western Cooking	Culinary & Patisserie I, Food & Beverage Service I, Culinary and Patisserie II, Food & Beverage Service II

Name	<b>Aric Chong</b>		
Qualification	Master of Arts in Total Quality Management Nottingham Trent University		
Work Experience	20 years of Lecturer/Trainer in Hospitality Programs. In addition, 20 years of hospitality service working as Waiter to Genral Manager of Hotel Hamilton.		
Full time/ Part time	Part time		
Course Title	Certificate in Food & Beverages Operations	Diploma in Culinary Arts	Diploma in Hospitality & Tourism Management
Module	1. Introduction to Hotel, Restaurants and F&B Industry, with Video Shows on different types of F&B outlets and F&B Service Areas. 2. Personal Grooming, Hygiene and Food Safety, with Practicals on Grooming, Hygiene & Safe Food Handling 9. Sustainable methods and practices in the F&B department, with Video Shows on Best Practices. 10. AI and emerging technologies in the F&B department, with Video Shows on the latest trends and developments.	Introduction to Culinary Arts & Food Production Business, Introduction to Food Hygiene, Fundamentals of European Cooking, Principles of Western Cooking, Food Cost & Basic Accounting, Professional Development Programme II, Basic Digital Marketing	Etiquette, Communication and Grooming I, Culinary & Patisserie I, Food & Beverage Service I, Tourism & Hospitality Universe I, Etiquette, Communication and Grooming II, Front Office Management II, Tourism and Hospitality Universe II

Name	<b>Jerry Lee</b>		
Qualification	Master of Business Administration University of Saffolk		
Work Experience	8 years as Lecturer/Trainer in F&B operations and services. 7 years woring expereince in F&B positions to be Operations Manager.		
Full time/ Part time	Part time		
Course Title	Certificate in Food & Beverages Operations	Diploma in Culinary Arts	Diploma in Hospitality & Tourism Management
Module	3. Introduction to F&B Operations, Key responsibilities and accountabilities of employees, with Practical on Napkin Foldings. 4. F&B Service Equipments (Silverware, Crockery, Glassware, Cutlery, Flatware, Hollowware), with Practical on Table Setting & Clearing. 7. Introduction to Non- Alcoholic Beverages, Video Shows and Practical on serving Non-Alcoholic Beverages. 8. Introduction to Alcoholic Beverages, Video Shows and Practical on serving Alcoholic Beverages.	Introduction to Culinary Arts & Food Production Business, Introduction to Food Hygiene, Professional Development Programme I, Food Cost & Basic Accounting, Technology Applications in Food Business, Professional Development Programme II, Basic Digital Marketing	Etiquette, Communication and Grooming I, Technology Applications in Hospitality & Tourism

Name	<b>Saja ul Miraj</b>		
Qualification	Degree of Bachelor of Science in Hotel and Catering Management University of Madras		
Work Experience	15 years as Lecturer/Trainers in Hospitality & Tourism, F&B. 9 years of Working Fxperience in F&B services		

Full time/ Part time	Part time		
Course Title	Certificate in Food & Beverages Operations	Diploma in Culinary Arts	Diploma in Hospitality & Tourism Management
Module	3. Introduction to F&B Operations, Key responsibilities and accountabilities of employees, with Practical on Napkin Foldings. 4. F&B Service Equipments (Silverware, Crockery, Glassware, Cutlery, Flatware, Hollowware), with Practical on Table Setting & Clearing.7. Introduction to Non- Alcoholic Beverages, Video Shows and Practical on serving Non-Alcoholic Beverages. 8. Introduction to Alcoholic Beverages, Video Shows and Practical on serving Alcoholic Beverages.	Professional Development Programme – I	Accommodations Operations I, Etiquette Communication and Grooming I, Front Office Management I, Technology Applications in Hospitality and Tourism, Tourism & Hospitality Universe I, Accommodation Operations II, Etiquette Communication and Grooming II, Front Office Management II, Marketing Policy, Planning, Digital Marketing, Tourism & Hospitality Universe II

#### IIHM Education Pte Ltd

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2 College Road (Level 2), Singapore 169850 | Tel/ Fax : +65 65137762 | Email : info@iihm.sg