

# Job Shadowing Program: Culinary, Hospitality, Tourism, and Food Science Temasek

## Course Outline

A group of professionals in the fields of Culinary, Hospitality, Tourism, and Food Science will participate in a structured job shadowing program hosted by the International Relations (IR) team at Temasek Culinary Academy (TCA), part of the Business School (BUS). The program provides an immersive learning experience through direct observation, practical engagement, and academic discussions.

## The aim of this Job Shadowing is to

- To provide hands-on exposure to culinary and hospitality management practices.
- To explore innovative teaching approaches in food science and hospitality education.
- To encourage cross-cultural exchange in culinary arts and sustainable tourism.
- To foster professional relationships for potential future collaborations.

## Activities

- Orientation & Campus Tour

The IR team will welcome the group, introduce the institution's facilities, and provide an overview of the program. A guided campus tour will familiarize participants with the learning environment.

- Front of House Operations at Top Table, TCA

Shadowing restaurant service operations, customer experience management, and front-of-house workflow under the guidance of experienced professionals.

- Back of House Operations at Sugarloaf / Bakery, TCA

Observing and assisting in food preparation, bakery operations, and kitchen management, gaining insight into professional culinary workflows.

- Sustainable Gastro Tourism

Engaging in a tutorial on sustainability in gastronomy and tourism, exploring best practices and their impact on the food and hospitality industries.

- Culinary Theatre & Sharing Session

Participating in an interactive session on the culinary and tourism traditions of Emilia Romagna, focusing on pasta, coffee, and food tourism, presented to a wider audience.

- Self-Directed Learning & ITE Visit

Undertaking research assignments related to program themes, facilitated by IRCTS SD team and TCA, and visiting the Institute of Technical Education (ITE) for further exposure to vocational training approaches.

## Outcomes

- Understanding front and back-of-house operations in a professional culinary setting.
- Gaining insights into sustainable gastronomy and tourism practices.
- Observing teaching methodologies and vocational education structures in Singapore.
- Enhancing knowledge of cultural and regional culinary traditions through interactive sessions.
- Strengthening networking and collaboration opportunities with international institutions.