



DIPLOMA IN HOTEL AND RESTAURANT MANAGEMENT (DRM)

For Whom

The Diploma in Hotel and Restaurant Management (DRM) is meant for school leavers, freshers, working professionals, international students, entrepreneurs, and career switchers who are interested in building a career in the hospitality and food service industry; it is ideal for those who want to work in hotels, restaurants, resorts, cruise lines, airlines, or catering services, as well as for individuals planning to start their own restaurant, café, or hospitality business, and it generally suits candidates from around 18 years and above with an interest in customer service, food service, and hotel operations.

Entry Requirement

Academic Requirement:

- > Minimum Grade "C6" in at least 3 GCE "O" Level subjects passes in English, Maths and Science or equivalent OR;
- > International Secondary level qualification (Year 10) with Pass in 3 subjects (English, Maths and Science) OR;

Language Requirement:

- > Minimum Grade "C6" in "O" Level subject pass in English OR
- > Pass in International Secondary level (Year 10) in English

Minimum Age Requirement:

- 18 years old and above

Mature Candidate Requirement:

- > Mature-aged student 30 years and above with at least 8 years of working experience and WPLN Assessment Level 6, OR
- > At least 23 years old with 5 years of working experience in hotel/restaurant with relevant certificates

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Course Overview

The program is designed to provide students who are passionate about the food and beverage sector with professional qualifications in order to start a career in restaurant management. The program encompasses theoretical knowledge, real-world practical content, and internships. Beyond mastering the fundamentals of restaurant operations management, students will be equipped with the business acumen through developing skills related to finance, marketing, and human resources management which are key to become a successful restaurant manager professional. This program is ideal for students who aspire for positions such as restaurant manager, catering or banquet manager, food and beverage director within restaurant and hotel businesses

Course Module

DRM 001:	Restaurant Management
DRM 002:	Food and Beverage Service operations
DRM 003:	Menu Planning
DRM 004:	Bar Management
DRM 005:	Room Service Management
DRM 006:	Events and Banquets Operations
DRM 007:	Sales and Marketing
DRM 008:	Restaurant and Cleaning operations
DRM 009:	Industrial Attachment

Course Duration

- Full-time/Part-time: 12 months + 6 months (Industrial Attachment)
- Total Contact hours: 344 hours (320 Hrs + 24 Hrs including Assessment)
Full Time Schedule: Monday to Friday (Minimum 3 hrs per day)
Part Time Schedule: Every Sunday or evenings (Minimum 8 hrs per week)

Medium of Instruction

English

Teaching Methodology

Face to face classroom teaching / Online

Learning Environment

Our ergonomically designed classrooms are fully air-conditioned, equipped with whiteboards; audio/video equipment and free wi-fi

Qualification or experience of facilitators

A facilitator & assessor of this course will possess the following:

- 5 years of experience in relevant industry.

Key Person In-charge

Mr. Monish V (General Manager - Corporate Support Division)

Class Size

Maximum 25

Facilitator/Learner Ratio

1:25 for Theory Lesson & Assessment

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Course Attendance Minimum

75% attendance | (90% attendance for International Students)

Assessment Advice

Assessment methods

- Summative assessment is applied

There are two types of assessment such as Written Examination & Individual Assignment.

Part A

- End-of-module Written Examination is 100% (A)
- End of module Written Exam =100 Marks (In the Written Examination students must score minimum of 35 marks out of 100 marks)

Part B

- Individual Assignment =100 Marks (B) The student should get 50% passing mark for each module with the combination of (A + B) written examination and the assignment.

Frequency of assessment

- Upon completion every module

Course Fee Inclusive of GST

S\$5668

Funding & Claims

NA

Miscellaneous Fee

PURPOSE OF FEE	AMOUNT WITH GST
<ul style="list-style-type: none">• Course Application Fee	S\$54.5
<ul style="list-style-type: none">• Late Payment Fee	S\$109
<ul style="list-style-type: none">• Deferment Administration Fee	S\$109
<ul style="list-style-type: none">• Course Transfer Administration Fee	S\$109
<ul style="list-style-type: none">• Supplementary Class (Tuition) / Make up Class Fee (Per Hour)	S\$43.6
<ul style="list-style-type: none">• Supplementary Examination Fee (Per Module)	S\$109
<ul style="list-style-type: none">• Appeal Evaluation Fee	S\$21.8

ADMINISTRATIVE FEE (APPLICABLE TO INTERNATIONAL STUDENTS)	AMOUNT WITH GST
<ul style="list-style-type: none">• Medical Insurance	S\$87.2
<ul style="list-style-type: none">• Administrative Fee for Student Pass Application	S\$54.5
<ul style="list-style-type: none">• ICA Application Fees	S\$45
<ul style="list-style-type: none">• ICA issuance Student Pass Application Fees	S\$90

Awarded by

This academy is registered under PEI and awarded by Eversafe Academy Pte Ltd

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Certification

- Based on the successful completion of the course and assessment, a certificate of achievement endorsed by Eversafe Academy Pte. Ltd., will be awarded to the trainee
- E-cert Available

Course Venue

- 2 Kampong Kapur Road Little India Near, Jalan Besar, MRT Station Exit B, Singapore 208674
- 3 Soon Lee Street, #04-14/16&17, Pioneer Junction, Singapore-627606

Renewal Points for professionals

NA

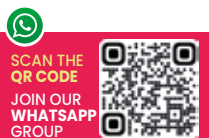
Registration Venue

No. 2, Kampong Kapur Road, Little India, Near Jalan Besar, MRT Station Exit B, Singapore - 208674

No. 3, Soon Lee Street, #04-14/16 & 17, Pioneer Junction, Singapore - 627606.

No. 2, Joo Koon Road, Singapore - 628966.

No. 2, Wan Lee Road, Singapore - 627934.



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Cert No : 850-2-2583
Validity : 1/10/2022 to 6/10/2024



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