

Jan - Jun 2022 Short Courses: Culinary, Agriculture, Health & Wellness

Last update: February 21, 2022




IN A CHANGING ENVIRONMENT
STAY AHEAD RELEVANT

Start Date	End Date	Programme	Day	Time	Mode
9-Feb-22	16-Mar-22	Introduction to the Fundamentals of Agro-Processing and Food Science: Creating a Quality Product	Wed	6:00pm - 8:00pm	ONLINE
15-Feb-22	22-Mar-22	Nutrition & Wellness: Healthy Body... Healthy Life	Tue	5:30pm - 8:30pm	ONLINE
15-Feb-22	29-Mar-22	Paediatric First Aid for Parents, Guardians, Teachers and Carers	Tue	5:30pm - 8:30pm	ONLINE
5-Mar-22	30-Apr-22	A STEP-BY-STEP Approach to Opening and Managing A Successful Small Food Business	Sat	9:00am - 12:00pm	F2F
5-Mar-22	30-Apr-22	Baking 101	Sat	9:00am - 12:00pm	F2F
6-Mar-22	15-May-22	Bartending 101	Sun	9:00am - 12:00pm	F2F
7-Mar-22	2-May-22	Introduction to Cleaning, Sanitization, and Infection Prevention (General and High Touch Surfaces)	Mon	5:30pm - 8:30pm	ONLINE
12-Mar-22	7-May-22	Cooking - 101 a healthy approach	Sat	1:00pm - 4:00pm	F2F
17-Mar-22	21-Apr-22	Sustainable Living on a Plant-based Diet	Thu	5:30pm - 8:30pm	ONLINE
24-Mar-22	28-Apr-22	Vegetable Home Gardening: A Practical Guide to Growing Fresh and Nutritious Vegetables	Thu	5:30pm - 8:30pm	ONLINE
26-Mar-22	7-May-22	Fundamental Principles for Hydroponic Farming: Level 1 - A Sustainable, Environmentally Friendly and Profitable Approach to Farming	Sat	1:00pm - 4:00pm	BLENDED
4-May-22	29-Jun-22	First Aid for Pets	Wed	6:00pm - 8:30pm	ONLINE
10-May-22	22-Jun-22	Professional Certificate in Food Safety (Hygiene) Management	Tue	5:30pm - 8:30pm	ONLINE
18-May-22	22-Jun-22	Introduction to the Fundamentals of Agro-Processing and Food Science: Creating a Quality Product	Wed	5:30pm - 8:30pm	ONLINE