

ACADEMIC STAFF

BITC team of qualified, experienced, and dedicated lecturers/trainers are subject matter experts with extensive industry experience to meet the student's learning needs. All our lecturers and trainers are registered with CPE.

Full-Time Lecturers

Name	Qualifications
Seow Thiam Beng	Master of Public Administration, University of Queensland, Australia. Bachelor of Business, Charles Darwin University, Australia
Azmi Ahmad Danial	Master's in Business Administration (MBA), Chester University, UK BA (Hons) International Hotel, Tourism & Culinary Management, Manchester Metropolitan University, UK and International Management Institute, Switzerland
Stanley Teo Wai Meng	Bachelor's in business Admin Specialization in Marketing, Nottingham Trent University, UK
Shadaab Shaikh Abdur Rashid	Bachelor of Arts in Hospitality & Tourism Management, Queen Margaret University, Edinburgh

Associate Lecturers

Name	Qualifications
Richard Tan Wooi Teck	Bachelor of Arts (Tourism Management) Glasgow Caledonian University, UK
Lua Cheng Noi Cassandra	BA Hotel & Hospitality Management, University of Strathclyde, Glasgow, Scotland
Neo Boon Leong John	Master of Human Resources, Curtin University, Australia Bachelor of Business Administration, The University of Iowa
Choo Shieng Chin, Steven	Master of Information, Monash University Master of Accountancy, Charles Sturt University Bachelor of Business Administration, NUS, Singapore

Trainers/ Chef

Name	Experience
Low Tian Heng	More than 15 years' experience in Pastry and Baking
Nurhelmi Binte Wahadi	More than 15 years' experience in Pastry and Baking
Lem Joo Leng Marcus	More than 10 years' experience in Pastry and Baking
Gan You Cheng	More than 15 years' experience in Pastry and Baking

BITC HOSPITALITY COURSES/MODULES

COURSE	MODULE	FULL-TIME LECTURER				ASSOCIATE LECTURER			
		Stanley Teo	Shadaab Shaikh Abdur Rashid	Seow Thiam Beng	Azmi A Danial	Richard Tan Wooi Teck	Lua Cheng Noi Cassandra	Neo Boon Leong John	Choo Shieng Chin, Steven
DIPLOMA IN HOSPITALITY MANAGEMENT (PATISSIERE & BAKING)	Tourism and Hospitality Industry	✓	✓	✓	✓	✓	✓	✓	
	Business Communication	✓	✓	✓	✓	✓	✓	✓	
	Food and Beverage Operations	✓	✓	✓	✓	✓	✓		
	Service Marketing	✓	✓	✓	✓	✓	✓		
DIPLOMA IN HOSPITALITY MANAGEMENT (PATISSERIE & BAKING) (CHINESE)	Tourism and Hospitality Industry	✓		✓					
	Business Communication	✓		✓					
	Food and Beverage Operations	✓		✓					
	Service Marketing	✓		✓					
DIPLOMA IN HOSPITALITY (CAFÉ OPERATIONS)	Communication Skills for Hospitality	✓	✓	✓	✓			✓	
	Business Operations	✓	✓	✓	✓				
	Academic & Research Skills	✓	✓	✓	✓			✓	
	Personal Development	✓	✓	✓	✓				
	Food & Beverage Operations	✓	✓	✓	✓				
	Hospitality Marketing	✓	✓	✓	✓			✓	
DIPLOMA IN HOSPITALITY (CAFÉ OPERATIONS) (CHINESE)	Communication Skills for Hospitality	✓		✓					
	Business Operations	✓		✓					
	Academic & Research Skills	✓		✓					
	Personal Development	✓		✓					
	Food & Beverage Operations	✓		✓					
	Hospitality Marketing	✓		✓					
ADVANCED DIPLOMA IN HOSPITALITY (CAFÉ MANAGEMENT)	Corporate Social Responsibility	✓	✓	✓	✓			✓	✓
	Financial and Mgt Accounting Techniques for Managers	✓	✓	✓	✓				✓
	Marketing Mix	✓	✓	✓	✓			✓	✓
	Entrepreneurship	✓	✓	✓	✓			✓	✓
	Customer Relationship Management	✓	✓	✓	✓			✓	✓
	Food & Beverage Operations	✓	✓	✓	✓				
	Communication Skills for Business	✓	✓	✓	✓			✓	✓
	Personal Development	✓	✓	✓	✓			✓	✓
	Business Environment	✓	✓	✓	✓			✓	✓
	People in Organisations	✓	✓	✓	✓			✓	✓

ADVANCED DIPLOMA IN HOSPITALITY (CAFÉ MANAGEMENT) (CHINESE)	Corporate Social Responsibility	✓		✓					✓
	Financial and Mgt Accounting Techniques for Managers	✓		✓					✓
	Marketing Mix	✓		✓					✓
	Entrepreneurship	✓		✓					✓
	Customer Relationship Management	✓		✓					✓
	Food & Beverage Operations	✓		✓					✓
	Communication Skills for Business	✓		✓					✓
	Personal Development	✓		✓					✓
	Business Environment	✓		✓					✓
	People in Organisations	✓		✓					✓
POST GRADUATE DIPLOMA IN HOSPITALITY (CAFÉ MANAGEMENT)	Finance for Managers			✓	✓			✓	✓
	Organisational Behaviour			✓	✓			✓	✓
	Research			✓	✓			✓	✓
	Strategic Marketing for Hospitality			✓	✓			✓	✓
	International Marketing for Hospitality			✓	✓			✓	✓
	Corporate Communication for Hospitality			✓	✓			✓	✓
	Food & Beverage Operations			✓	✓				
	Leadership			✓	✓			✓	✓
	Food Safety & Personal Development			✓	✓				
	Strategic Planning			✓	✓			✓	✓

BITC PASTRY AND BAKING COURSES/MODULES

COURSE	MODULE	TRAINER/CHEF			
		Low Tian Heng	Nurhelmi Binte Wahadi	Lem Joo Leng Marcus	Gan You Cheng
CERTIFICATE OF PROFICIENCY IN BAKING	Certificate in Bread Making	✓		✓	✓
	Certificate in Cake Making	✓		✓	✓
	Certificate in Pastry Making	✓		✓	✓
DIPLOMA IN HOPITALITY (PATISSIERE & BAKING)	Principles of Bread Making	✓	✓	✓	✓
	Principles of Pastry Making	✓	✓	✓	✓
	Principles of Cake Making	✓	✓	✓	✓
DIPLOMA IN HOPITALITY (PATISSIERE & BAKING) (CHINESE)	Principles of Bread Making	✓	✓	✓	✓
	Principles of Pastry Making	✓	✓	✓	✓
	Principles of Cake Making	✓	✓	✓	✓
DIPLOMA IN PATISSERIE AND BAKING	Introduction to Patisserie & Baking	✓	✓	✓	✓
	Favourite Breads	✓	✓	✓	✓
	Tempting Cakes	✓	✓	✓	✓
	Sweet and Savoury Pastries	✓	✓	✓	✓
	Quick Bakes	✓	✓	✓	✓
	Asian Desserts	✓	✓	✓	✓
DIPLOMA IN HOPITALITY (CAFÉ OPERATIONS)	Pastry & Baking Techniques (Pastry)	✓		✓	✓
DIPLOMA IN HOPITALITY (CAFÉ OPERATIONS) (CHINESE)	Pastry & Baking Techniques (Pastry)	✓		✓	✓
ADVANCED DIPLOMA IN HOPITALITY (CAFÉ MANAGEMENT)	Pastry & Baking Techniques (Pastry)	✓		✓	✓
ADVANCED DIPLOMA IN HOPITALITY (CAFÉ MANAGEMENT) (CHINESE)	Pastry & Baking Techniques (Pastry)	✓		✓	✓
POST GRADUATE DIPLOMA IN HOPITALITY (CAFÉ MANAGEMENT)	Pastry & Baking Techniques (Pastry)	✓		✓	✓