

A Pictorial Account Of My Visit To Temasek Culinary Academy

By Katherine Choo



10.10am: On the way to Temasek Culinary Academy. By now you should know whose car this is!



10.55am: Finally got there after 45 minutes drive. Temasek Culinary Academy!! As you have guessed, it's one of the blocks within Temasek Polytechnic.



Delivery man?! Where is the lecturer we will be meeting?



11.00am Ah, here she is! Ms Bernice Wilson, a culinary lecturer.

11.30am Here's the Garde Manger and Butchery Rooms. The prep areas are really clean, neat and tidy.



11.10am: Bernice brought us on a tour around Temasek Culinary Academy. The café is fully operated by students, yet it looks so professional. It is open to public.



Our stuff! Cambro and Dynamic. Temasek Culinary Academy uses a lot of our products.



11.45am We continued our tour of the training hot kitchen. Students from each semester will spend half their training and another half attached to the café or restaurant to learn service skills.



More of our products – Lacor, Kitchenaid, San Jamar, etc!!



Students must be dressed in proper attire all the time and must observe strict food safety and hygiene regulations from preparing food to cleaning and washing up.



Last but not least, Bernice brought us to their wine appreciation and training room. This is the place where wine sessions are held. Fully equipped and the most modern I've come across so far!



12.30pm Lunch Time! Bernice brought us to "The Table Top", a training restaurant managed by the students, also open to the Public.



Each day, the set menu offers two choices of each dish, from appetizer to soup to main course to dessert, complemented by coffee and tea at the end. Because it is a training restaurant, each set meal costs only S\$12.00. Supervised by key lecturers, one can be assured of a splendid meal and excellent service all the time.

1.30pm Thanks Bernice for the tour and we are on the way back to Pandan Road..

