

For Diploma in Food & Beverage Business

NYP's Diploma in Food & Beverage Business is for you if you are interested in the food and beverage (F&B) industry (i.e. preparing F&B products and managing F&B-related businesses). After getting an all-rounded training in culinary, beverage and business management skills in the first year, you will move on to specialise in the areas of culinary arts or F&B management from the second year onwards.

Ideal Applicant:

Applicants should demonstrate:

- Interest in F&B;
- Business acumen or experience whether in a school environment (e.g. through a CCA, a community activity or as a class post), or in an external context (perhaps in communities, part-time work, competitions attended, or having their own/helping out at businesses);
- Awareness of global F&B business trends, challenges and opportunities through identification and discussion of recent developments;
- Critical thinking, analytical skills, and problem-solving abilities to deliver holistic solutions to mitigate real-world problems; and,
- The ability to communicate ideas clearly and in a logical manner.

Shortlisted applicants will be assessed as follows:

1. Aptitude Test

Shortlisted applicants are required to take an online aptitude test. The aptitude test will identify applicants' strengths and qualities (even hidden ones) so as to match talent and potential to business courses they are most suited for. The test discovers key business traits like critical thinking, innovativeness, communication and personal effectiveness which are key for future business careers. The aptitude test includes both scenario-based multiple-choice questions and structured short questions.

2. Interview

If you are shortlisted, you will be invited for an interview to share more about your passion for the course with a panel of interviewers. You will be assessed on your interest, aptitude, as well as communication and presentation skills. The duration of the interview will be between 15 to 25 minutes for a one-to-one interview, or longer if it is a group interview.

Some of the questions which you may be asked during the interview include:

- What are the reasons for choosing this programme?
- Can you share what modules or aspect of this programme attracted you to apply for it?
- What are some key attributes to succeed in the F&B sector?
- What are some of the key trends in F&B business?
- Share some food and drink items that you have tried which left an impression.
- Do you live to eat or eat to live?

3. Portfolio (Optional)

You should include in your portfolio, any evidence and/or activities (e.g. online business) that showcase your character and involvement relevant to business management (such leadership skills and an entrepreneurial spirit) and/or the culinary arts.

Examples of what to include in your portfolio:

- Testimonials
- Certificates (e.g., academic, achievement and/or personal development)
- Awards