

iFi Academy

Deployment of trainers/Assessors

TRAINER/ASSESSOR NAME	Full/Part-time	QUALIFICATION(S)	YEARS OF RELEVANT WORK EXPERIENCE	COURSES DEPLOYED Trainer: Student ratio is 1:20
Steven Tan	PT	<ul style="list-style-type: none"> • Bachelor of Social Science (Hons) National University of Singapore • Bachelor of Arts National University of Singapore • ACTA (Full) Sigma Solutions HRD Consultants • Certificate in Advanced Food Hygiene Singapore Polytechnic 	more than 15 years	<ol style="list-style-type: none"> 1. Administer Purchasing and Receiving Procedures 2. Manage Cost and Quality Controls 3. Manage Food & Beverage Operations 4. Manage Loss Prevention 5. Manage Training 6. Hire Staff 7. Appraise/Evaluate Staff 8. Handle Terminations, Dismissals and Resignations 9. Optimise Sales 10. Design Restaurant Concepts 11. Develop Franchising Strategies 12. Write a Business Plan 13. Process Payment 14. Follow Food and Beverage Safety and Hygiene Policies and Procedures 15. Perform Hosting Duties 16. Maintain Food and Beverage Service Environment
Daniel Wong	PT	<ul style="list-style-type: none"> • Bachelor of Engineering (Hons) University of Birmingham (UK) • ACTA (Full) Institute for Adult Learning • Managing Food Safety (Level 4) Chartered Institute of Environmental Health 	more than 5 years	<ol style="list-style-type: none"> 1. Administer Purchasing and Receiving Procedures 2. Manage Cost and Quality Controls 3. Manage Food & Beverage Operations 4. Manage Loss Prevention 5. Manage Training 6. Hire Staff 7. Appraise/Evaluate Staff 8. Handle Terminations, Dismissals and Resignations 9. Optimise Sales 10. Design Restaurant Concepts 11. Develop Franchising Strategies 12. Write a Business Plan 13. Process Payment 14. Follow Food and Beverage Safety and Hygiene Policies and Procedures 15. Perform Hosting Duties 16. Maintain Food and Beverage Service Environment

Mohammed Zaini	PT	<ul style="list-style-type: none"> • Diploma in Food & Beverage Management UNLV Singapore Ltd • ACTA (Full) Institute for Adult Learning • Managing Food Safety (Level 4) Chartered Institute of Environmental Health • Certificate in Food Hygiene Officers' course Singapore Environment Institute • Certificate in Instructional Skills Institute of Technical Education 	more than 15 years	<ol style="list-style-type: none"> 1. Administer Purchasing and Receiving Procedures 2. Manage Cost and Quality Controls 3. Manage Food & Beverage Operations 4. Manage Loss Prevention 5. Manage Training 6. Hire Staff 7. Appraise/Evaluate Staff 8. Handle Terminations, Dismissals and Resignations 9. Optimise Sales 10. Design Restaurant Concepts 11. Process Payment 12. Follow Food and Beverage Safety and Hygiene Policies and Procedures 13. Perform Hosting Duties 14. Maintain Food and Beverage Service Environment 15. Advanced Diploma in Customer Service Management 16. Advanced Diploma in Management of Food and Beverage Operations 17. Advanced Diploma in Tourism Management (Hotel & Accommodation Services) 18. Advanced Diploma in Tourism Management (MICE & Events) 19. Diploma in Customer Service Management 20. Diploma in Management of Food and Beverage Operations 21. Diploma in Tourism Management (Hotel & Accommodation Services) 22. Diploma in Tourism Management (MICE & Events)
Vivian Soh	PT	<ul style="list-style-type: none"> • Bachelor of Business (Management) RMIT University • Diploma in Hospitality Management University of Ballarat • Diploma in Building Services Engineering Ngee Ann Polytechnic • ACTA (Full) Institute for Adult Learning • Conduct Food & Beverage Hygiene Audit Institute of Technical Education • Implement Advanced Food Hygiene Practices Singapore Polytechnic 	more than 15 years	<ol style="list-style-type: none"> 1. Administer Purchasing and Receiving Procedures 2. Manage Cost and Quality Controls 3. Manage Food & Beverage Operations 4. Manage Loss Prevention 5. Manage Training 6. Hire Staff 7. Appraise/Evaluate Staff 8. Handle Terminations, Dismissals and Resignations 9. Optimise Sales 10. Design Restaurant Concepts 11. Develop Franchising Strategies 12. Process Payment 13. Perform Hosting Duties 14. Maintain Food and Beverage Service Environment 15. Follow Food and Beverage Safety and Hygiene Policies and Procedures

Chu Pui Hong	PT	<ul style="list-style-type: none"> • Master of Science in Food Technology University of Lincolnshire and Humberside (UK) • Post Graduate Diploma in Postharvest Food Technology University of Lincolnshire and Humberside (UK) • Higher National Diploma in Food Science University of Lincolnshire and Humberside (UK) • ACTA (Full) Singapore Training and Development Association • Apply Food Safety Management for Food Service Establishments Singapore Polytechnic • Conduct Food & Beverage Hygiene Audit At-Sunrice Globalchef Academy • Implement Advanced Food Hygiene Practices Singapore Polytechnic 	more than 5 years	<ol style="list-style-type: none"> 1. Develop Franchising Strategies 2. Write a Business Plan 3. Follow Food and Beverage Safety and Hygiene Policies and Procedures
Allan Chong	PT	<ul style="list-style-type: none"> • MBA (Hospitality and Tourism) Columbia Southern University • BBA University of Western Sydney • ACTA (Full) Singapore National Employers Federation • Certificate in Advanced Food Hygiene Singapore Polytechnic • Certificate in Food Hygiene Officers' course Singapore Environment Institute • Certificate in Instructional Skills Institute of Technical Education 	more than 15 years	<ol style="list-style-type: none"> 1. Follow Food and Beverage Safety and Hygiene Policies and Procedures
Benedict Pek	PT	<ul style="list-style-type: none"> • Bachelor of Business (International Hotel & Resort Management) Le Cordon Bleu • DACE Institute for Adult Learning • ACTA (Full) Singapore Training and Development Association • Certificate in Advanced Food Hygiene Singapore Polytechnic 	more than 10 years	<ol style="list-style-type: none"> 1. Follow Food and Beverage Safety and Hygiene Policies and Procedures

Mohamad Suhaimi	PT	<ul style="list-style-type: none"> • Master of Arts (Customer Service Management) Nottingham Trent University • ACTA (Full) Singapore Training and Development Association • Certificate in Advanced Food Hygiene Singapore Polytechnic • Certificate in Instructional Skills Institute of Technical Education • Certificate in Coaching Skills Institute of Technical Education • Certificate in Planning & Implementing OJT Institute of Technical Education 	more than 15 years	1. Follow Food and Beverage safety and Hygiene Policies and Procedures
Louisa Ho	PT	<ul style="list-style-type: none"> • Bachelor of Arts Nanyang Technological University • ACTA (Full) Institute for Adult Learning • Managing Food Safety (Level 4) Chartered Institute of Environmental Health 	more than 3 years	1. Follow Food and Beverage safety and Hygiene Policies and Procedures