

# Agenda

# About DCT

- Who are we?
- What makes us unique?
- Industry Connect
- Our Partners
- DCT Programmes

# Apprenticeship

# Certificate in Culinary Arts

- Admission Process
- Commitments and Responsibilities
- Proposed Programme Structure





# Who are we?

DCT was established in 2015 to be a world-class vocational college that drives professional excellence across the entire tourism eco-system within Dubai. Our 'job-focused' curriculum provides a clear path to a wide range of exciting and rewarding career opportunities within Dubai's tourism, hospitality and events sectors.

Today, with Tourism representing a key pillar of the Dubai D33 economic agenda, the continued professional development of the current and future workforce has never been more important.

Dubai College of Tourism is at the forefront of creating UAE Nationally Validated curriculum for both full-time campus-based study and on-the-job Apprenticeship programmes.

DCT offers qualifications in four majors :









# The DCT Ecosystem



### **AGENTS AROUND THE WORLD**



### **TOURIST-FACING** WORKFORCE



### **FUTURE WORKFORCE**



### **EMIRATITALENT**



#### **TOURISM TALENT**



### **TOUR GUIDE AND SAFARI**



#### **DYNAMIC TRAINING FOR AGENTS**

and give them the skills to pass better inform visitors

### TRAIN THE TOURIST-FACING-WORKFORCE

at every level... to delight visitors in the city and bring them back

#### TRAIN THE FUTURE WORKFORCE

and give them the technical skills to secure entry level employment

#### **ENCOURAGE EMIRATI TALENT**

to choose a career within tourism, delight visitors and drive positive Creating opportunities for talent endorsement

## **PROFESSIONAL** DEVELOPMENT

to enter the Dubai market

#### SUPPORT TOURISM INDUSTRY

With qualified Tour Guide and Safari drivers to deliver the best tourist experience

#### **DUBAI EXPERT**

Over 50,000 students have enrolled on the Dubai Expert platform

#### **DUBAI WAY PLATFORM**

Over 140,000 students have enrolled on the Dubai Way platform

## **CERTIFICATE, DIPLOMA, ADVANCED DIPLOMA**

Over **1,000** students have graduated from DCT credit bearing curriculum

#### **EMIRATISATION**

Over 40,000 students have benefitted from Emiratisation services

### **COURSERA / DCT-ONLINE**

Over **5,000** students have enrolled on DCT online programmes

#### **TOUR GUIDE AND SAFARI**

Over 6,000 undergone the DTGP and obtained Dubai Tour Guide Licence. And over 3,000 Safari Drivers certified and safari Guides



# **DCT Factbook**









# What makes us unique?



# Curriculum



DCT curriculum is UAE-related, with a focus on on-the-job practical learning. DCT programmes are accredited by MOE & nationally recognized qualification awarded by KHDA.

# Instructors



Our instructors are enthusiastic & engaging industry professionals with years of experience. Many still work in the industry so have fresh knowledge and contacts.

# **Industry Placements**



We have excellent links and unparalleled access to industry. Our students are often learning about their industry either through guest speakers or visits around key areas of Dubai.



# **DCT Apprenticeships**

DCT Apprenticeships allow learners to earn and learn while achieving nationally recognised qualifications. Apprenticeships are paid jobs, which are structured to allow student learning to take place on-the-job, along with some accompanying classroom instruction.

# Benefits of the programme:

Workplace Readiness and mentoring. Get paid whilst you work and study. Network with industry professionals.

# **Available Programmes:**

- Culinary Arts Apprenticeship
- Hospitality Apprenticeship



# **Programme Overview**

# Overview

A 2-year learn & earn model. Apprentices contract between a specific industry partner and DCT is subject to approval from the MOE. Delivery of course is 40% in classroom and 60% in industry.

# Curriculum

Level 3 Culinary Arts Certificate curriculum, providing a broad base of learning outcomes in soft skills (e.g. communication, interviewing) as well as technical skills in Cold, Hot and Pastry Kitchen.

# Assessment/Awards

Classroom assessments include written tests and quizzes, and representative onthe-job assessments include formative diaries and journals, oral examinations, end-of-year practical exam.

# Programme Structure



Year 1

Block 1 (At DCT)

**Duration:** 4 weeks + 1 week orientation

#### Courses:

- Food Safety and Sanitation
- Introduction to Culinary Arts
- Culinary Fundamentals 1 theory
- Culinary Fundamentals 3 theory

Block 2 (At Industry)

**Duration:** 10 months + 1 month Annual Leave

#### Courses:

- Culinary Fundamentals 1: Stocks, soups, sauces
- Culinary Fundamentals 2: Starch, egg, fruits and vegetables
- Culinary Fundamentals 3: Classic Cooking Techniques
- Appetisers
- Meat Preparation
- Poultry & Game Preparation
- Professional Standards

Block 3 (At DCT)

**Duration:** 4 weeks

#### Courses:

- Culinary Fundamentals 2
- Preparing for a Career in **Culinary Arts**
- Restaurant Operations

Block 4 (At Industry)

**Duration:** 10 months + 1 month Annual Leave

### Courses:

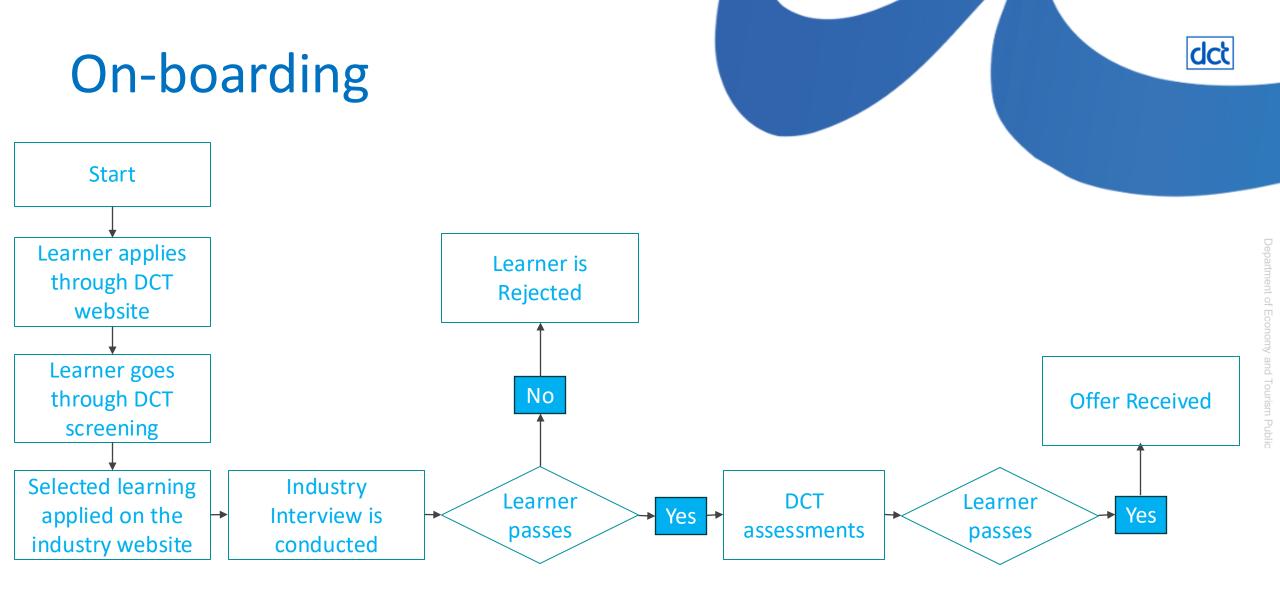
- Culinary Fundamentals 3: Classic Cooking techniques
- Seafood Preparation
- **Dessert Preparation**
- **Baking Fundamentals**
- Professional Standards

Block 5 (At DCT)

**Duration:** 2 Weeks

#### Courses:

- Cultural Awareness and Workplace Communications
- Introduction to Hospitality (short)





# Commitments and Responsibilities

# **Apprentice**

- Financial: AED 2,000 Deposit.
- **Contractual:** Commitment to two years of apprenticeship.
- Academic: Must pass all DCT assessments, follow Industry behavioral guidelines and submit completed portfolio by deadlines.

# Industry

- Recruitment: Interview candidates to ensure the selection of suitable learners.
- Financial: Payment of a monthly salary, to learners, cover uniform costs and in the case of international students, visa, health insurance, accommodation.
- Staffing: A line manager that will align all learning outcomes with DCT.
- Academic: Work with DCT to align workplace training and rotations.
- Facilities: Will have the kitchen facilities to support learning journey.

# DCT

- Staffing: Assign each learner with an academic advisor who regularly visits the learner at their place of work and works closely with the employer to ensure that training and rotations meet requirements.
- Academic: To complete the inclassroom teaching during the blocks the students are at DCT.
- Accreditation: Responsible for working with the Ministry of Education to align programmes with Diploma accreditation requirements and ensure successful candidates receive nationally approved certificates.

# شكراً THANK YOU



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