

NEW! **CULINARY MEDICINE**

Specialist Diploma in Culinary Wellness

Up to 90% SSG Funding*



Knowledge of Food



Culinary Wellness



The Science of Microbiota
and Nutrition



Sign-up



Events



In Alignment with:



Culinary Wellness: Where Science Meets Tradition

Empower Lives Through the Transformative Power of Food

Hippocrates said, "Let food be thy medicine and medicine be thy food." The Specialist Diploma in Culinary Wellness brings this philosophy to life by blending gut microbiota science with timeless culinary traditions. Gain the skills to craft wellness-focused solutions, from impactful menus to sustainable food businesses. This forward-thinking programme empowers you to use food as a tool for health, innovation, and transformation.

Learn. Innovate. Transform.

This programme isn't just about learning—it's about leading. Equip yourself with the skills and knowledge to:

- Innovate in food and wellness industries with evidence-based practices.
- Create recipes and menus that blend nutrition, flavour, and sustainability.
- Promote health, longevity, and mindful eating for a better future.



Senior Advisor and
Leading Expert in
Food & Nutrition

Prof. Jeyakumar Henry

Professor Jeyakumar Henry is the Founding Director of the Clinical Nutrition Research Centre at A*STAR in Singapore, a recipient of the British Nutrition Foundation Prize and the Japan Niigata International Food Award, and was named one of the 100 Most Influential Asian Scientists in 2019.

"I am a firm believer in the vision of this innovative course. It caters to the needs of a sector that can use food to transform health."



CEO of AMILI, Expert
in Public Health and
Healthcare Innovation

Dr. Jeremy Lim

Dr. Jeremy Lim, MBBS, MPH, and FAMS, is the CEO and Co-Founder of AMILI. He served as a policy advisor for the World Health Organization and the World Bank, and is also an adjunct faculty member at the National University of Singapore.

"Good health starts with gut health - As a microbiome researcher and preventive medicine physician, I am delighted to be able to contribute to this programme."

Who Is This Diploma For?

This unique programme is designed for:

- Health Practitioners
- F&B Professionals
- Wellness Advocates
- Entrepreneurs
- Home Cooks and Enthusiasts

Fees*



Scan to Learn More

Capstone Project

Students will embark on an engaging project, guided by mentors from around the globe, that empowers them to apply their knowledge and skills to tackle real-world challenges, fostering innovation and practical problem-solving.

Admission Criteria

Singaporean/ SPR/ International Applicants:

Obtained at least a post diploma or degree. Preference with minimum one year working experience in F&B, healthcare or education profession.

Language Proficiency Requirements:

Obtained at least an IELTS score of 5.5 / TOEFL (internet-based total) score of 46-59 / WPL Level 5

