Graduates accepted into ITE



Since our first batch of 4-modules ITE Skills Certificate (ISC) students graduated in 2014, we have seen an increasing number of students accepted into ITE, to pursue National ITE Certificate (Nitec) courses.

To-date, majority of graduates chose to study full-time, progressing mostly in the hospitality arena:

- Nitec in Pastry & Baking: 6 graduates
- Nitec in Western Culinary Arts: 4 graduates
- Nitec in Asian Culinary Arts: 8 graduates
- Nitec in Food & Beverage Operations: 6 graduates
- Nitec in other fields: 4 graduates

Four graduates took up the Nitec traineeship programme instead, in either Food & Beverage or Culinary Arts.



The Metta student leads an Independent and Meaningful Life.

Given support and opportunities, Metta School Vocational Programme graduates are able to maximize their potential, be it in employment or further education.

By practising discipline, diligence and resilience at the workplace or institution of further education, these graduates have managed to sustain employment or attain higher certification.

These graduates epitomize what it means to truly lead an independent and meaningful life, and the school cannot be more proud of them.



Chelsea Chua Lee Xue Graduate of ISC in Food Preparation, 2010



Chelsea completed her on-the-job training at Han's (F&B) Pte Ltd and continued working there full-time upon graduation.

In recognition of her positive attitude and excellent customer service, Chelsea has been promoted twice, and is currently a Service Crew II.

Jovi Tan Chuan Sheng Graduate of ISC in Baking, 2011



Jovi has been working in Marina Bay Sands MICE (Meetings, Incentives, Conventions, Events) since graduation. He has received many commendations

He has received many commendations from his supervisors for his diligence, openness to learn, resilience to cope with the high volume of work, and his ability to work independently.

Benjamin Foo Hao Liang Graduate of ISC in Housekeeping, 2012



Benjamin has been a full-time employee in Holiday Inn Singapore Orchard City Centre since 2013.

He often takes his own initiative, putting in extra hours to practice and perfect his skills.

His outstanding attitude earned Benjamin the "Employee of the Year" award twice, in 2015 and 2016.

Lai Bo Cheng Graduate of ISC in Housekeeping, 2013



Bo Cheng loves his job and makes it a point to greet all guests at the Mandarin Orchard Singapore with a smile and saying, "Have a remarkable day!

A guest was so impressed, he posted a comment on Trip Advisor, declaring that he had decided to have a remarkable day because of a doorman he had met.

Muhamad Ariff Bin M Taib Graduate of ISC in Hospitality Services, 2014



While his results qualifies him for ITE, Ariff decided to work instead. He was a Commis Chef II in The Western Singapore for 2 years, before deciding to move to Mandarin Oriental to expand his horizon.

Ariff is now not only financially independent, he is able to bring his family for holidays overseas.

Munira and Kia Yi Graduates of ISC in Baking Practices, and ISC in Hospitality Services, 2014



Munira graduated with Nitec in Pastry and Baking in Feb 2017. While she did well enough to continue her education, she decided to start working instead to help support her family. However, she has not given up on learning, and has been taking night classes to upgrade her skills.

Kia Yi graduated with Nitec in Asian Culinary Arts last vear. Currently, she is pursuing a