

## Second Year

The initial half of the year concentrates on specialised training within the chosen programme, while the latter half involves work-based training attachments.

## Co-curricular Activities

The School provides a variety of co-curricular activities (CCA) such as Song-Signing, Hip-Hop Dance, Self-Defense, Gym-Fitness, Outdoor Activities Club, and Art & Craft. Throughout the academic year, students will have the chance to engage in various activities and outings, working collaboratively with our community partners.



## Enhancement Programmes

Enhancement classes in MVS are additional educational opportunities designed to supplement and enhance the regular curriculum. These classes include Dancercise, Micro-greens, Fashion for a Social Cause, and workshops such as Groom and Glow, and other artistic activities.

## Criteria For Admission

To join the training programme, students must undergo an assessment conducted by our Educational Psychologist or Case Manager. This assessment ensures their suitability for the programme.

## School Hours


|         |   |
|---------|---|
| Mon-Wed | 8:00 am to 4:00 pm                            |
| Thurs   | 8:00 am to 5:00 pm                            |
| Fri     | 3.30 pm to 5:00pm (CCA)<br>8:00 am to 4:00 pm |

## Contact Us

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# Mountbatten Vocational School

## ITE Skills Certificate

Motto : **Deeds Not Words**

## History

The Vocational School for the Handicapped was founded in 1975 with the aim of addressing the technical and vocational needs of deaf youths. Initially, the school provided pre-vocational courses like Basic Metal Work, Basic Woodwork, Basic Electricity, and Home Economics.

In 1976, the school revamped its curriculum to align with the Vocational and Industrial Training Board's (later upgraded to ITE) guidelines, and it started offering the Certificate of Vocational Training (COVT). The Ministry of Education officially registered the school as the Vocational School for the Handicapped on July 21, 1977. Later, on May 23, 2006, the school underwent a name change and became known as Mountbatten Vocational School (MVS).

Throughout the years, the school has continuously adapted its programs to meet the country's industrial demands. In 1997, it replaced the COVT with the ITE Skills Certificate (ISC) program. This program offers students vocational training and includes a six-month work-based training segment, providing them with a practical experience of a real working environment.

Presently, MVS operates as an ITE Approved Training Centre (ATC) and offers ISC courses in Food Preparation, Food and Beverage Service, and Housekeeping Operations (Accommodation).

Currently, the school continues to focus on enhancing its vocational education to meet the evolving needs of the industry and provide valuable opportunities for its students.

## Aim

To provide vocational training to youths with special educational needs leading up to ITE or MVS Certification, and prepare them for open employment.

## Mission

To provide and impart value-added academic and life skills to students based on integrity, responsibility, and independence, in order to maximise their potential and optimise their integration into the community.

## Vision

To develop an excellent institution that prepares our students to be independent individuals ready to participate and contribute to the community.



MVS Graduates and Staff with the Guest of Honour

## Curriculum

The ITE Skills Certificate Programme spans over two years, with the first year being school-based. To qualify for progression to the second year, which involves specialised training and work-based attachment, students must meet the following criteria: maintain a minimum of 90% attendance rate and achieve a combined aggregate score of 50% or higher for the core components.

### First Year

Core subjects:

1. In the Food Preparation course, students are taught how to prepare ingredients for cooking and support the chef in cooking, garnishing, and plating food items as per the menu. They will also learn Food Hygiene and Food Product Knowledge.
2. In the Food & Beverage Service course, students acquire skills in performing pre-service activities, taking food & beverage orders, and serving customers.
3. The Housekeeping Operations (Accommodation) course involves tasks like cleaning guest rooms, restocking room supplies, addressing inquiries, and handling other housekeeping-related responsibilities.

Academic subjects include Mathematics and English Language.

Additional subjects include Office and Computer Skills, PE, and Life Skills.