

Baking Industry Training Centre Pte Ltd

A Member Of The Prima Group



PROFESSIONAL TRAINING COURSES BY THE PROFESSIONALS

WE PROVIDE CUSTOMISED COURSES UPON REQUEST
按个别需要开设特定课程

DIPLOMA & CERTIFICATE COURSES 文凭与证书课程

- Diploma in Baking and Pastry Arts
烘焙与艺术西点文凭
- Diploma in Patisserie (7065)
糕点文凭 (7065)
- NITEC in Pastry & Baking
国家工艺教育局证书 面包与糕点制作
- Certificate in Bakery Supervision
烘焙监督证书
- Certificate in Bakery Management
烘焙管理证书
- Certificate of Proficiency in Baking (Bread, Cake, Pastry)
烘焙技艺课程证书 (面包、蛋糕、西点)
- Certificate in Noodle Making
面条制作证书
- Certificate in Asian Pastry Making
亚洲糕点制作证书
- Certificate in Cake Decoration
蛋糕装饰证书
- Certificate in California Style Baking
加利福尼亚式烘焙证书

SPECIAL COURSES 特别课程

- Baking Principles (Bread, Cake, Pastry)
烘焙原理 (面包、蛋糕、西点)
- Chocolate and Praline
巧克力制作
- Hand Moulded Sugar Flower
手工制作糖花
- Oriental Pastry
中式糕点
- High Tea Fancies
下午茶糕点
- Continental Bread, Cake & Pastry
欧式面包、蛋糕和西点



201 Keppel Road (next to Prima Tower Revolving Restaurant)
Level 11 Annexe Block Singapore 099419
Tel (65) 6276 6337 Fax (65) 6276 6608
Email bakingskills@bitc.com.sg
Website www.bitc.com.sg

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Certificate in Asian Pastry Making

亚洲糕点制作
证书课程

BITC™ Certificate in Asian Pastry Making

COURSE OBJECTIVES

This course is designed to emphasize on Cantonese style pastries, dim sum and other related cooking is covered. Practical hands-on training is conducted in Asian Pastry kitchen. Students wishing to upgrade or acquire such skills in their present training are welcome into the program.

- Personal hygiene, food sanitation and work safety
- Basic instructions about cultural perspective of the Asian Pastries
- Function and knowledge of raw materials used
- Dough mixing procedure & techniques
- Dough making and prehandling processes for Cantonese Pastries
- Correct seasoning and correct fire degree
- Production and finishing of a range of steamed, fried and baked products contribute to production control, efficiency and product quality
- Step-by-step procedure in texture and appearance of the end product.

CERTIFICATE

Participants who have achieved at least 75% attendance will be awarded the Certificate in Asian Pastry Making issued by Baking Industry Training Centre.

COURSE STRUCTURE

The course consists of 12 lessons (total 72 hours) plus 1 day theory and practical hands-on assessment (8 hours).

FULL-TIME

- **Monday to Friday:** 12 days
- **Time:** 8:00am to 2:30pm
- **Training Hours:** 72 hours of theory and practical sessions

PART-TIME

- **1 day per week:** 12 weeks
- **Time:** 8:00am to 2:30pm
- **Training Hours:** 72 hours of theory and practical sessions
- **2 evening per week:** 12 weeks
- **Time:** 6:00pm to 9:00pm
- **Training Hours:** 72 hours of theory and practical sessions

All lessons are conducted in English and Mandarin.

ENTRANCE REQUIREMENTS

- Minimum 16 years old, and
- Completed GCE 'N' Level or equivalent

METHOD OF PAYMENT

Payment can be made by cash, NETS, Credit Cards, Internet Banking, bank draft, telegraphic transfers or Cashier's Order. All cheque payments should be crossed "A/C Payee Only" and made payable to **Baking Industry Training Centre Pte Ltd.** Please write the student's name and class code behind the cheque, bank draft or Cashier's Order. In addition, student is liable for any bank charges incurred.

亚洲糕点制作证书课程

课程目的

本课程涵盖着重强调广东式风格的糕点，点心和相关的煮炒。实际操作课程在亚洲糕点工作间上课。欢迎有志于提升技艺，学习此项技能的人士报读本课程。

- 有关本课程所涉及的亚洲糕点之文化背景基本介绍
- 用料的功能和认识
- 基本面团搅拌程序和技艺
- 东方糕点面团制作的调配及处理
- 环境卫生，食品卫生及安全
- 正确的调配与火候提供产品控制，效率与品质一系列蒸，炸及烤制产品的生产及精整
- 逐步逐项地分析完成品的质地和外观

证书

参加学习达到至少75%出席率者可获得由本培训中心颁发的证书。

课程结构

此课共12节课（共72小时）及一天理论和实际操作考核（8小时）。

全职

- **周一至周五:** 12天
- **时间:** 早上八点至下午两点半
- **学时:** 理论和实际操作共计72学时

兼职

- **每星期一次:** 12星期
- **时间:** 早上八点至下午两点半
- **学时:** 理论和实际操作共计72学时
- **每星期两晚:** 12星期
- **时间:** 晚上六点至九点
- **学时:** 理论和实际操作共计72学时

全部课程以英语及华语授课。

入学要求

- 至少16岁以上，或
- 完成GCE 'N'水准或同等水平

付费方式:

可以现金，电子转账，信用卡，网上付款，银行汇票，电汇及本票的方式付款。所有的款项必须划线，盖上“入受款人帐户”和志银交给 **Baking Industry Training Centre Pte Ltd.** 请在汇票或本票的背面写上学生的姓名及班号。此外，学生也需要偿还银行相关的费用。

REGISTERED PEI

Baking Industry Training Centre Pte Ltd

CPE REGISTRATION NO.:
201020944E

REGISTRATION PERIOD:
9 November 2011 to 8 November 2012

FEES STRUCTURE

费用结构	S\$
Course Fee 学费	1,180.00
Uniform (per set) 制服 (每套)	90.00
Textbook 课本	35.00
Medical Insurance (upon service rendered) 医疗保险 (根据提供的服务)	46.73

MISCELLANEOUS FEES (NON-REFUNDABLE) 非教学费用 (不可退还)

Registration Fee 注册费	50.00
Rental of Locker Fee 租用储藏柜	30.00
Transfer Fee 转调班费用	15.00
Replacement of Student ID 补发更换学院胸卡	20.00
Make-Up Lesson 补课费用	
• First 4 hours 首四个小时	30.00
• Every additional hour (up to 4 hours) 之后每小时 (最多四小时)	10.00

All costs are subjected to the prevailing Goods & Services Tax (GST).
Course Fee not inclusive finished baked products
所有费用均不含消费税 (GST).
烘焙成品的费用不包括学费之内