

Baking Industry Training Centre Pte Ltd

A Member Of The Prima Group



PROFESSIONAL TRAINING COURSES BY THE PROFESSIONALS

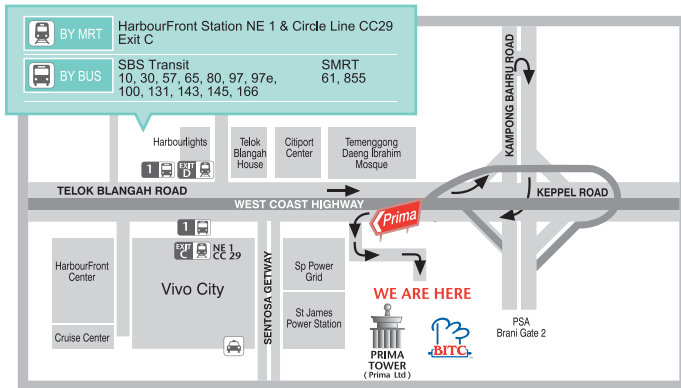
WE PROVIDE CUSTOMISED COURSES UPON REQUEST
按个别需要开设特定课程

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

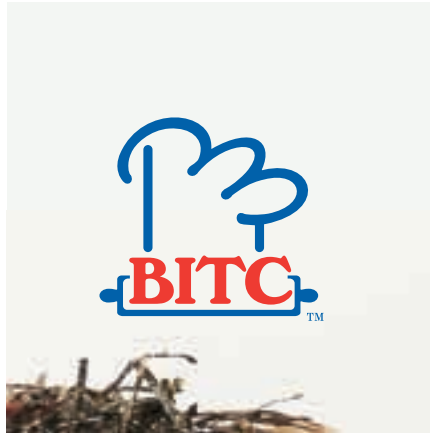
SPECIAL COURSES
特别课程

- 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



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Disclaimer: This information describes our courses and services. They are correct at the time of preparing print. Every care has been taken to ensure that the information contained in it is correct at the time of printing. As much information as possible will be available but BITC reserves the right to make such changes, cancel or alter the course programme in the event of insufficient registration or to modify the fees without prior notice. All photos are for reference only. 免责声明: 在此所提供的信息事关我们的授课和服务。它们在印刷时是正确的。在印刷时我们确保每一项资讯均是正确无误的。我们尽可能提供尽量多的资讯, 但是本烘焙业培训中心保留在生源不足时对课程安排作出更改, 取消及在未事先通知的情况下调整学费的权利。



Baking Principles

基本烘焙原理

BITC™ Baking Principles

COURSE OBJECTIVES

The course consists of related theory lessons and emphasize on practical hands-on training which will enable students to learn the fundamentals of bread, cake and pastry making. The course provides students with the knowledge of how different ingredients contribute to a bakery formula in terms of functionality and processing methods.

COURSE CONTENTS

Bread Principle Module

Open Top, Sandwich loaf, Fruit Bread, Milk Bread, Batard, Cob, Baguette, Sweet Buns, Chelsea Buns, Plaited Bread, Wholemeal Sandwich, High Fibre, Carrot Bread, Fruit and Nuts, Rye, Three Kernel loaves.

Cake Principle Module

Sponges (Emulsified/Conventional), Pound Cake, Light Fruit Cake, Chiffon, Muffins, Chocolate Cake, Banana Loaf, Utility Cake, Black Forest, Bavarian Cream, Truffle, Baked Cheese, Pandan Kaya Custard.

Pastry Principle Module

Fruit Tarts, Egg Tarts, Quiches, Tuna Puff, Cream Horns, Windmill, Eclairs, Cream Puffs, Swans, Choux Rings, Sausage Rolls, Apple Strudel, Chicken Pie, Mushroom Onion Tart, Dark Cherry Tart, Linzer Torte, Almond Crescents, Biscotti, Danish Pastries.

Certificate

Participants who have achieved at least 75% attendance will be awarded the Certificate of Attainment issued by Baking Industry Training Centre.

COURSE STRUCTURE

FULL-TIME

- **Monday to Friday:** 15 days (5 days x 3 modules)
- **Time:** 8:00am to 4:30pm
- **Training Hours:** 40 hours of practical sessions per module (total 120 hours)

- **Monday to Friday:** 30 days (10 days x 3 modules)
- **Time:** (i) 8:00am to 12:00pm; or (ii) 1:00pm to 5:00pm
- **Training Hours:** 40 hours of practical sessions per module (total 120 hours)

PART-TIME

- **1 day per week:** 15 weeks (5 weeks x 3 modules)
- **Time:** 8:00am to 4:30pm
- **Training Hours:** 40 hours of practical sessions per module (total 120 hours)
- **1 evening per week:** 30 weeks (10 weeks x 3 modules)
- **Time:** 6:00pm to 10:00pm
- **Training Hours:** 40 hours of practical sessions per module (total 120 hours)

All lessons are conducted in English.

ENTRANCE REQUIREMENTS

- Minimum 16 years old, and
- Minimum Secondary 2 Level

WHO WILL BENEFIT?

Students with special needs, Home Economic Students, New baking sales technicians, who need a refresher and baking enthusiasts wishing to develop new bakery products.

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.

基本烘焙原理

课程目的

一系列手工操作的烘焙课程可以使学员学到基本的面包、蛋糕和西点制作的基本手艺。你将学会用料如何运作的原理，如何设计一个个别称料的配方以达到成功的结果。

课程内容

面包原理单元

开顶，三文治，果料面包，牛奶面包，短粗面包，圆块面包，尖头面包，小甜面包，乔西面包，辫子面包，全麦三文治，高纤维面包，胡萝卜面包，果料面包，黑麦面包，3Kernel 面包。

蛋糕原理单元

乳化/传统蛋糕，重油蛋糕，轻果料蛋糕，戚风蛋糕，块菌蛋糕，巧克力蛋糕，香蕉蛋糕，轻奶油蛋糕，黑森林蛋糕，巴伐利亚奶油蛋糕，块菌圆形蛋糕，乳酪蛋糕，班丹椰椰蛋奶糊蛋糕。

西点原理单元

水果挞，蛋挞，葵池，金枪鱼松饼，奶油角，风车，爱克力，天鹅，圈，香肠卷，苹果条，鸡肉派，蘑菇洋葱挞，黑樱桃挞，林泽圆形糕饼，杏仁新月形小饼，比斯柯蒂，丹麦西点。

证书

参加学习的学员出勤率达到75%即可获得烘焙业培训中心颁发的出席证书。

课程结构

全职

- **周一至周五:** 15天 (5天 x 3个单元)
- **时间:** 早上八点至下午四点半
- **学时:** 实际操作每单元40学时 (共计120学时)
- **周一至周五:** 30天 (10天 x 3个单元)
- **时间:** (i)早上八点至中午十二点; 或 (ii)下午一点至下午五点
- **学时:** 实际操作每单元40学时 (共计120学时)

兼职

- **每星期一次:** 15 星期 (5个星期 x 3个单元)
- **时间:** 早上八点至下午四点半
- **学时:** 实际操作每单元40学时 (共计120学时)
- **每星期一晚:** 30 星期 (10个星期 x 3个单元)
- **时间:** 晚上六点至十点
- **学时:** 实际操作每单元40学时 (共计120学时)

全部课程以英语讲授。

入学要求

- 至少16岁以上
- 至少中二水准

谁是受益者?

有特殊需要的学生，学习家政的学生，新入行的烘焙产品行销人员，重操旧业者以及立志于创新立异的人士。

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“入收款人帐户”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 (per module) 学费 (每单元) | 700.00 |
| Apron & Hat 围裙和帽子 | 20.00 |
| Textbooks (per module) 课本 (每单元) | 50.00 |
| 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 |
| Transfer Fee 转调班费用 | 15.00 |
| 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