

# 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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**Certificate in  
Cake Decoration**  
蛋糕装饰证书课程

**Certificate in  
Wedding  
Cake Decoration**  
结婚蛋糕装饰  
证书课程

## ~ Certificate In Cake Decoration ~ Certificate In Wedding Cake Decoration

### Certificate In Cake Decoration

#### COURSE OBJECTIVES

This course certificate provides a practical introduction on the use of various piping media such as royal icing, chocolate, piping jelly and sugarpaste to design and decorate a cake. You will also acquire relevant baking skills to support this learning.

You will be assessed on your undertaken practical project competent performance of tasks performed.

#### COURSE CONTENT

- Identify the ingredients used in preparing various types of icings or piping media.
- Produce pastillage and sugarpaste – rolling, cutting, drying, shaping.
- Pipe different flowers using royal icing.
- Produce a sugar plaque with flood work design or suitable for a cake decoration.
- Observe safety and sound hygiene principles applied to cake decoration.
- You will be assessed on the work and produce portfolios of theoretical notes, flower study and design.

#### COURSE STRUCTURE

##### FULL-TIME

- Monday to Friday:** 16 days
- Time:** 9:00am to 5:00pm
- Training Hours:** 56 hrs practical sessions

##### PART-TIME

- 1 day per week:** 16 weeks
- Time:** 9:00am to 5:00pm
- Training Hours:** 56 hrs practical sessions

- 2 evening per week:** 16 weeks
- Time:** 6:00pm to 9:30pm
- Training Hours:** 56 hrs practical sessions

All lessons are conducted in English.

#### WHAT QUALIFICATION WILL BE GRANTED?

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

#### ENTRANCE REQUIREMENTS

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

### Certificate In Wedding Cake Decoration

#### COURSE OBJECTIVES

The wedding cake decoration course provides participants with the skills and knowledge to do fine sugarcraft work such as delicate sugar lace pieces, pipe embroidery, filigree work, flounce and frills. Participants are also taught extension work to produce an elegant 3-tiered wedding cake.

You will be assessed on your undertaken practical project competent performance of tasks performed.

#### COURSE CONTENT

- Produce well-covered cake boards, complete with cleats.
- Produce a spray of flowers or floodwork design for the wedding cake using cutters or modelling tools, wires or florist tape as appropriate.
- Decorate the sides of the cake using drop-line piping, extension or bridgework, flounce and frills.
- Construct a 3-tiered wedding cake using suitable cake-structure designs, position of pillars and basic styles of arrangement.
- Observe safety and sound hygiene principles applicable to cake decoration.
- You will be assessed on the work and produce portfolios of theoretical notes, design planning of the wedding cake, which is ongoing throughout the course.

#### COURSE STRUCTURE

##### FULL-TIME

- Monday to Friday:** 14 days
- Time:** 9:00am to 5:00pm
- Training Hours:** 49 hrs theory and practical sessions

##### PART-TIME

- 1 day per week:** 14 weeks
- Time:** 9:00am to 5:00pm
- Training Hours:** 49 hrs theory and practical sessions

- 2 evening per week:** 14 weeks
- Time:** 6:00pm to 9:30pm
- Training Hours:** 49 hrs theory and practical sessions

All lessons are conducted in English.

#### WHAT QUALIFICATION WILL BE GRANTED?

Participants who have achieved at least 75% attendance will be awarded the Certificate in Wedding Cake Decoration issued by Baking Industry Training Centre.

#### ENTRANCE REQUIREMENTS

- Minimum 16 years old,
- Minimum Secondary 2 Level, and
- Completed the Certificate in Cake Decoration.

#### 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.

### ~ 蛋糕装饰证书课程

### ~ 结婚蛋糕装饰证书课程

#### 蛋糕装饰证书课程

##### 课程目的

本课程提供了一个认识了解所使用来作蛋糕装饰的各种挤压用料, 如皇冠霜饰, 巧克力, 挤压果胶及糖膏等。你也会要求运用相关的技能来辅助你的学习。

你的项目在做好后将会依比对你的技艺做出评估。

##### 课程内容

- 识别并了解用于制备各种霜饰和挤压媒介的用料
- 制作糖膏 – 滚压、切割、干燥、成型
- 用皇冠霜饰挤出不同的花朵
- 制作出一个带水泻的糖制品盘用于蛋糕装饰
- 在进行蛋糕装饰时注重安全和完全的卫生原则
- 你的作业将会依据你的工作程序以及所学的理论, 花卉的设计进行评估

##### 学时

###### 全职

- 周一至周五:** 16天
- 时间:** 早上九点至下午五点
- 学时:** 实际操作共计56学时

###### 兼职

- 每星期一次:** 16星期
- 时间:** 早上九点至下午五点
- 学时:** 理论和实际操作共计56学时

- 每星期两晚:** 16星期
- 时间:** 晚上六点至九点半
- 学时:** 理论和实际操作共计56学时

全部课程以英语授课。

#### 会获得何种资格?

本烘焙业培训中心将会授予出勤率达到75%者蛋糕装饰证书。

#### 入学要求

- 至少16岁
- 至少中二水准

### 结婚蛋糕装饰证书课程

##### 课程目的

结婚蛋糕装饰课程向学员们提供了一个展现其制作精致糖膏制品, 例如: 精致糖链, 挤出的花边, 格式, 大小卷带方面的天地。作为学习的延伸, 学员们也将会学习制作一个优雅的三层结婚蛋糕。

你的项目在做好后将会依比对你的技艺做出评估。

##### 课程内容

- 制作一个包好的蛋糕板, 下面钉上板条
- 制作一个用于结婚蛋糕的花簇或水泻设计。使用适当的用具: 切割, 精整成形用具, 铁线或胶带
- 蛋糕的侧边挤出点线来装饰, 以卷带进行延伸
- 用合理结构的设计, 立柱和基本风格的布局来制作一个三层的结婚蛋糕
- 在进行蛋糕装饰的过程中注重安全和完善的卫生原则
- 你的作业将会依据你的工作程序以及所学的理论对结婚蛋糕的设计予以评估

##### 学时

###### 全职

- 周一至周五:** 14天
- 时间:** 早上九点至下午五点
- 学时:** 实际操作共计49学时

###### 兼职

- 每星期一次:** 14星期
- 时间:** 早上九点至下午五点
- 学时:** 实际操作共计49学时

- 每星期两晚:** 14星期
- 时间:** 晚上六点至九点半
- 学时:** 实际操作共计49学时

全部课程以英语授课。

#### 会获得何种资格?

本烘焙业培训中心将会授予出勤率达到75%者结婚蛋糕装饰证书。

#### 入学要求

学生如要进一步报读结婚蛋糕装饰证书课程, 须已顺利完成蛋糕装饰课程。

#### 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

##### Course Fee 学费

- Certificate in Cake Decoration  
蛋糕装饰证书课程** 615.00
- Certificate in Wedding Cake Decoration  
结婚蛋糕装饰证书课程** 500.00

##### Apron & Hat 围裙和帽子

20.00

##### Cake Decoration Textbook 蛋糕装饰课本

40.00

##### Wedding Cake Decoration Textbook 结婚蛋糕装饰课本

30.00

##### 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 30.00  
首四个小时
- 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).  
所有费用均不含消费税 (GST).