

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.

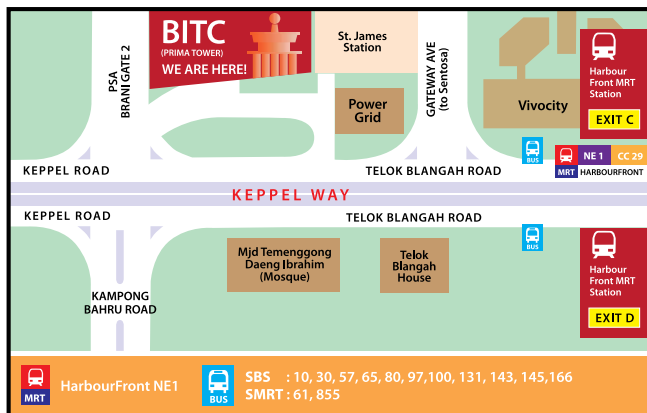


付费方式:

可以现金, 电子转账, 信用卡, 网上付款, 银行汇票, 电汇或本票的方式付款。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, 学生还需要偿还银行相关的费用。



LOCATION MAP



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.

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Baking Industry Training Centre Pte Ltd



**CERTIFICATE IN
CALIFORNIA STYLE
BAKING**

**加利福尼亚风格
烘焙证书课程**

Baking Industry Training Centre Pte Ltd





COURSE OBJECTIVES

This course is designed to assist the participant to widen his knowledge on the uses and functions of nutritious, hi-fibre rich dried fruits and nuts from the USA. This practical hands-on training course is INTERESTING, FUN and EASY way to enjoy baking.

Participants will be able to understand the techniques for preparing ingredients, panning

and perfectly shaping your own luscious baked goods. You will learn classical all-American bread, cakes, pastries and cookies.

COURSE CONTENT

- Identify and work with basic ingredients
- How to build a formulation from scratch
- Build an impressive repertoire that includes European and American style bakeries
- Mixing method and processing techniques
- Baking tips, how dried fruits and nuts can be used to fine-tune recipes to earn raves from your customers or family
- Evaluate end product and look out for product consistency and quality



CERTIFICATE

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



COURSE STRUCTURE

The course consists of 6 lessons at 4 hours per lesson (Total 24 hours). Lessons are conducted in English.

ENTRANCE REQUIREMENTS

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

FEES STRUCTURE

S\$

Course Fee	400.00
Miscellaneous Fees (non-refundable)	
Registration Fee	50.00
Apron & Chef's hat	20.00
Medical Insurance	46.73

All costs are subjected to the prevailing Good & Services Tax (GST).

课程内容

这一课程的设计是协助学员招展其使用关于来自美国的高纤维干果和坚果等果料方面的知识的。这个实际操作的手工培训课程能够在烘焙时享受到其妙趣横生的乐趣和寓意。

学员能够了解备制用料，装听以及完美地对你亲手制作的烘焙产品进行成型。你将会学到正宗的美式面包，蛋糕，西点以及小饼的制作。

课程目的

- 对所使用基本用料的识别和运用
- 如何组合成一个配方
- 建立一个地道的欧美风格的烘焙作坊
- 搅拌方法和备制技术
- 关于烘焙方面的贴士，干果和坚果如何加入精心设计的配方以赢得你的客户和家人的称赞
- 对成品进行评估，做到产品大小的一致性并保证其品质

证书

出勤率达到75%以上者将会获得本烘焙业培训中心颁发的出席课程证书。



课程结构

本课程由六节课组成。每节课4小时（总共24小时）。课程以英语讲授。

入学要求

- 至少16岁以上
- 至少中二水准

费用结构

S\$

课程学费	400.00
杂费（不可退还）	
注册费	50.00
围裙和帽子	20.00
医疗保险	46.73

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