

# 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 of Proficiency in Baking (Bread, Cake, Pastry)

烘焙技艺课程证书  
(面包, 蛋糕, 西点)

# BITC™ Certificate of Proficiency in Baking (Bread, Cake, Pastry)

## COURSE OBJECTIVES

This course is a combination of Nitec in Baking – intermediate and the advanced modules.

This course is designed to provide students from a wide variety of backgrounds who are interested in obtaining a supervisory positions in the hospitality and bakery industry. It builds on the skills, knowledge and practical hands-on techniques gained to produce a range of bakery products to a satisfactory standard across Bread, Cake and Pastry Making.

At the end of the course, student may continue to Diploma in Baking & Pastry Arts.

## COURSE SYLLABUS

- Hand divide, shape and mould fermented dough
- Food Hygiene, Health & Safety at work
- Operate and monitor bakery machines
- Theory function of ingredients
- Processing concepts and techniques
- Mixing procedures and techniques
- Practical baking skills and techniques
- Bakery calculations, costing
- Finish batch bakery products
- Select, weigh and measure dough ingredients
- Evaluate quality of bakery product
- Piping, finishing and decorating skills
- Knowledge and function of major ingredients such as flour, sugar, eggs, fat and other minor ingredients
- Learn trouble-shooting techniques

## ATTENDANCE

- Participants must achieve at least 75% attendance (per module) in order to sit for the examination.
- Student Pass holders must achieve at least 90% attendance (per module) as set by the Immigration & Checkpoints Authority (ICA).

## WHAT QUALIFICATION WILL BE GRANTED?

- Student who passed the three modules examination will be

awarded the Certificate of Proficiency in Baking issued by Baking Industry Training Centre Pte Ltd.

## COURSE DURATION

### FULL-TIME

- **Monday to Friday:** 54 days (18 days x 3 modules)
- **Time:** 8:00am to 4:30pm
- **Training Hours:** 432 hours of theory and practical sessions

### PART-TIME

- **1 day per week:** 54 weeks (18 weeks x 3 modules)
- **Time:** 8:00am to 4:30pm
- **Training Hours:** 432 hours of theory and practical sessions
- **2 evening per week:** 54 weeks (18 weeks x 3 modules)
- **Time:** 6:00pm to 10:00pm
- **Training Hours:** 432 hours of theory and practical sessions

All lessons are conducted in English; Mandarin lessons can be requested depending on the availability of the chef-instructor.

## ENTRANCE REQUIREMENTS

- Minimum 16 years old;
- Completed GCE 'N' level or equivalent
- Entrance test is required if applicant fails to meet the entry requirement

## WHO WILL BENEFIT?

Student with special needs, Home Economic Students, New baking sales technicians, who need a refresher and baking enthusiasts wishing to develop new bakery products or increase their understanding of bread, cake and pastry technology.

## 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.

## 烘焙技艺课程证书

(面包, 蛋糕, 西点)

## 课程目的

此课程为中级和高级结合在一起的课程。此课程提供给广大不同的背景, 并有兴趣获得烘焙资格的学生。它立足于技艺、知识和技能, 从而烘焙出系列具有令人满意水准的面包、蛋糕和西点制作。

## 课程内容

- 经过发酵面团的手工分割和成型
- 监察及运作机器操作
- 基础知识
- 用料的理论知识
- 混合的方法与步骤
- 实际烘焙操作与技术
- 配方的成本核算
- 食品卫生、保管与工作安全
- 加工完成整批烘焙产品
- 调制面团用料的选择和称重
- 烘焙产品的品质评估
- 主要材料知识与功能例如面粉, 糖, 鸡蛋
- 挤花、最后装饰技巧
- 学习解决技术上的问题

## 出勤率

- 学员出勤率必须达到 75% (每单元) 方可参加考试。
- 学生证持有者必须达到移民厅与关卡局所定的90%出勤率 (每单元)。

## 会获得何种资格?

通过考试的学员将可获得烘焙业培训中心 (BITC) 颁发的全职烘焙证书。

## 课程学时

### 全职

- **周一至周五:** 54天(18天 x 3单元)
- **时间:** 早上八点至下午四点半
- **学时:** 理论和实际操作共计432学时

## 兼职

- **每星期一次:** 54星期 (18星期 x 3单元)
- **时间:** 早上八点至下午四点半
- **学时:** 理论和实际操作共计432学时
- **每星期两晚:** 54星期 (18星期 x 3单元)
- **时间:** 晚上六点至十点
- **学时:** 理论和实际操作共计432学时

全部课程以英语讲授; 也可依指导员的具备条件要求华语讲解。

## 入学要求

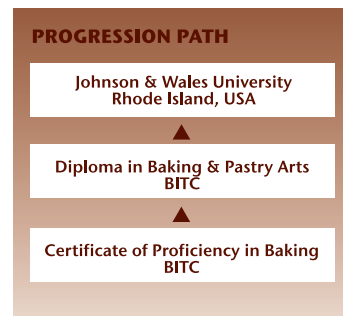
- 至少16岁以上
- 完成GCE 'N' 水准或同等水平
- 没有达到入学要求者则需参加入学鉴定考试

## 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或加深其对面包, 蛋糕和西点制作技艺了解的人士。

## 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

Course Fee 学费	Local Student* 本地学生	International Student 外籍学生
• Bread Making 面包制作	1,380.00	1,450.00
• Cake Making 蛋糕制作	1,495.00	1,570.00
• Pastry Making 西点制作	1,495.00	1,570.00
Uniform (per set) 制服 (每套)		90.00
Tool Bag 工具包		150.00
Digital Bread Thermometer 面包温度计		22.43
Textbooks 课本		
• Bread Theory & Practical 面包理论与实际操作		30.00
• Cake Theory & Practical 蛋糕理论与实际操作		30.00
• Pastry Theory & Practical 西点理论与实际操作		30.00
• Occupational Health & Safety for Bakery 烘焙房工作中的职业卫生和安全生产问题		25.00
• Bakery Calculation 配方的成本核算		10.00
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	100.00
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  
\*Local Student refers to Singapore Citizen, Singapore PR, Employment Pass Holders and Work Permit Holders  
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  
\*本地学生指新加坡公民, 新加坡永久居民, 就业准证和工作准证持有者