

Baking Industry Training Centre Pte Ltd

A Member Of The Prima Group



PROFESSIONAL
TRAINING COURSES
BY THE PROFESSIONALS

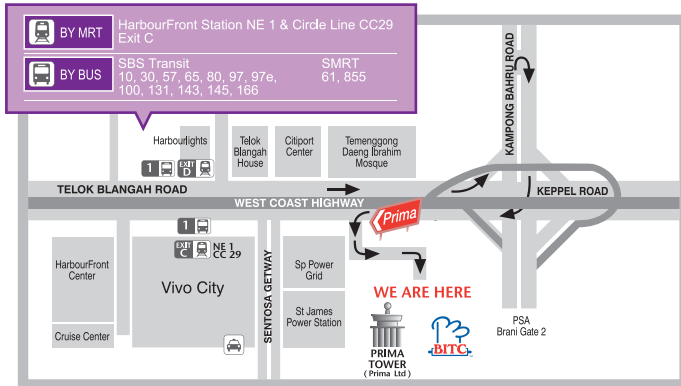
WE PROVIDE CUSTOMISED COURSES UPON REQUEST
按个别需要开设特定课程

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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Level 11 Annexe Block Singapore 099419
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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。



Level 2
IVQ
Diploma
in Patisserie
(7065)



2级国际职业资格认证 (IVQ)
西点甜点证书课程
(7065)

BITC™ Level 2 IVQ Diploma in Patisserie (7065)

COURSE OBJECTIVES

The Diploma in Patisserie, an international qualification awarded by City & Guilds, UK. The Diploma level is suitable for individual who has already learned and practiced the basic skills to progress and refine as it provides more practical component involving a broader range of techniques and food presentation. Successful graduates with these skills are in high demand both locally and internationally.

COURSE SYLLABUS

- Safety at work
- Hygiene at work
- Kitchen maintenance and design
- Budgets, costing and control
- Prepare paste based products and desserts
- Prepare and bake cakes and sponges
- Prepare meringue based products and desserts
- Prepare gelatin set desserts
- Prepare egg set desserts
- Prepare and bake chemically aerated products
- Prepare and cook fruit based desserts
- Prepare simple frozen desserts
- Prepare and bake fermented products
- Prepare and use creams, fillings and glazes
- Prepare hot and cold sauces
- Prepare and use decoration mediums

METHOD OF ASSESSMENT

Multiple choice question paper and on-going practical assignments in realistic work environments. Students will be required to produce a portfolio illustrating all the practical work you have completed. This programme requires a Visiting Verifier before the certificates can be awarded.

ATTENDANCE

- Participants must achieve at least 75% attendance in order to sit for the examination.

- Student Pass holders must achieve at least 90% attendance as set by the Immigration & Checkpoints Authority (ICA).

WHAT QUALIFICATION WILL BE GRANTED?

Participant who successfully completed this programme will be awarded the Level 2 IVQ Diploma in Patisserie (7065).

CITY & GUILDS EXAMINATION

The City & Guilds International Examination is an external examination administered by the Baking Industry Training Centre.

COURSE STRUCTURE

FULL-TIME

- **Monday to Friday:** 60 days
- **Time:** 8:00am to 4:30pm
- **Training Hours:** 480 hours of theory and practical sessions

PART-TIME

- **1 day per week:** 60 weeks
- **Time:** 8:00am to 4:30pm
- **Training Hours:** 480 hours of theory and practical sessions
- **2 evening per week:** 60 weeks
- **Time:** 6:00pm to 10:00pm
- **Training Hours:** 480 hours of theory and practical sessions

Lessons are conducted in English.

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.

2级国际职业资格认证 (IVQ) 西点甜点证书课程 (7065)

课程目的

糕点证书课程是一项由英国 City & Guilds所颁发证书的課程。本证书课程适合那些已学过基础技艺和自我提升的人士。因为它提供了更多的发挥技艺和食品展示的平台，成功的毕业生在本地和国际上均是很抢手的。

课程内容

- 工作时的安全问题
- 食品时的卫生问题
- 厨房的保养和设计
- 预算，成本和控制
- 制作基本产品的糊和甜点
- 制作和烘焙蛋糕和海绵蛋糕
- 制作以蛋白酥为基础的产品和甜点
- 制作以明胶为固化剂的甜点
- 制备以蛋为固化剂的产品
- 烘焙化学充气产品
- 制作煮制水果的甜点
- 制作简单的冰冻甜点
- 制作以烘焙发酵的产品
- 制作及使用奶油，馅料和上光剂
- 制作冷热酱
- 制作和使用装饰媒介

测验之方式

选择问答题以及在实地工作的环境中进行实际操作。学员会被要求制作一个项目，在实际制作中运用你所学过的所有技巧。在授予你证书之前，有客座的考官来监考验证。

出勤率

- 学员必须有75%的出勤率方可参加考试。
- 根据移民与关卡局的要求，学生准证持有者必须有90%的出勤率。

会获得何种资格?

通过考试的学员将可获得City & Guilds颁发的2级国际职业资格认证 (IVQ) 西点甜点证书 (7065)(Level 2 IVQ Diploma in Patisserie (7065))。

City & Guilds 的考试

City & Guilds 的考试是由本烘焙业培训中心代办的异地考试。

课程结构

全职

- 周一至周五: 60天
- 时间: 早上八点至下午四点半
- 学时: 理论和实际操作共计 480学时

兼职

- 每星期一次: 60星期
- 时间: 早上八点至下午四点半
- 学时: 理论和实际操作共计 480学时
- 每星期两晚: 60星期
- 时间: 晚上六点至十点
- 学时: 理论和实际操作共计 480学时

全部课程以英语讲授。

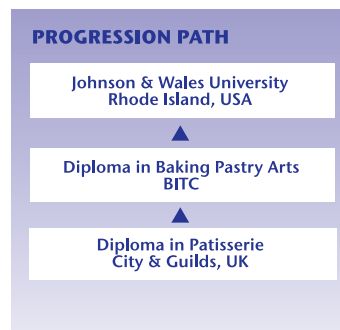
入学要求

- 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

	Local Student* 本地学生*	International Student 外籍学生
	S\$	S\$
Course Fee 学费	3,900.00	4,250.00
City & Guilds Examination Fee City & Guilds 考试费		325.00
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		15.00
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	350.00
City & Guilds Re-examination Fee City & Guilds 重考费	325.00
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