

# 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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NITEC  
in Pastry  
and  
Baking



国家工艺  
教育局证书  
面包与糕点制作

# BITC™ NITEC in Pastry and Baking

## COURSE OBJECTIVES

The course is designed to provide students who are interested in obtaining a complete National ITE Certification qualification.

It is team taught by Chef-Instructor and builds on the skills, knowledge and techniques gained to produce a range of bakery products to a satisfactory standard across the making of Bread, Cake, Pastry, Desserts and Petit Fours, Chocolate and Pralines, etc.

## COURSE SYLLABUS

- Introduction to Baking Science
- Pastry Basics
- Cake Mixing and Baking
- Bread Production
- Desserts and Petit Fours
- Chocolate and Pralines
- Decorative Work
- Customer Service at the Workplace
- Pastry Kitchen Operations

## ATTENDANCE

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

## WHAT QUALIFICATION WILL BE GRANTED?

Certification by Institute of Technical Education (ITE) upon successful completion.

## COURSE STRUCTURE

### FULL-TIME

- **Monday to Friday:** 152.5 days (approximately 8 months)
- **Time:** 8:00am to 4:30pm
- **Training Hours:** 1220 hours theory and practical sessions

### PART-TIME

- **1.5 day per week:** 102 weeks (approximately 25.5 months)
- **Time:** 8:00am to 4:30pm (day) and 6:00pm to 10:00pm (weekday evening)
- **Training Hours:** 1220 hours of theory and practical sessions
- **3 evening per week:** 102 weeks (approximately 25.5 months)
- **Time:** 6:00pm to 10:00pm
- **Training Hours:** 1220 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.

## EXAMINATIONS

The examinations are held every June and November/December each year.

## ENTRANCE REQUIREMENTS

- Minimum 16 years old; and
- 3 GCE 'N' Level passes including English/Chinese and 2 other subjects (Grade A - D or 1 - 5); or
- 2 GCE 'O' Level passes in any subjects (Grade 1 - 8); or
- Any equivalent qualifications (subject to ITE approval)

## 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.

## PROGRESSION PATH



# 国家工艺教育局证书面包与糕点制作

## 课程目的

本课程是为了那些有志于获得一个完整的国家工艺教育局证书的学员设计的。

这是一个由烘焙专业人士组成的讲授团队，向你传授技能，知识和技艺以制作一系列达到令人满意程度的面包，蛋糕，西点，甜点和小蛋糕，巧克力和巧克力糖果等西果产品。

## 课程大纲

- 对烘焙理论的介绍
- 基础西点
- 蛋糕的搅拌与烘焙
- 面包的制作
- 甜点和小蛋糕
- 巧克力和巧克力糖果
- 装饰工作
- 在工作场所的客户服务
- 西点工作间的运作

## 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?

成功地完成学业者将会获得由国家工艺教育局 (Institute of Technical Education (ITE)) 颁发的证书。

## 课程的组成

### 全职

- **周一至周五:** 152.5天 (约为8个月)
- **时间:** 早上八点至下午四点半
- **学时:** 理论和实际操作共计 1220学时

### 兼职

- **每星期1.5次:** 102星期 (约为25.5个月)
- **时间:** 早上八点至下午四点半和周日晚上六点至十点
- **学时:** 理论和实际操作共计 1220学时
- **每星期三晚:** 102星期 (约为25.5个月)
- **时间:** 晚上六点至十点
- **学时:** 理论和实际操作共计 1220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。

## 考试

每年六月和十一/十二月举行

## 入学要求

- 十六岁以上; 和
- 3个 GCE 'N' 水准 (英文/中文及其他两个科目成绩介于 A - D 或 1 - 5); 或
- 2个 GCE 'O' 水准 (任何科目成绩介于 1 - 8); 或
- 同等学历 (需经 ITE 批准)

## 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

	Local Student* 本地学生*	International Student 外籍学生
<b>Course Fees</b> 学费	<b>S\$</b>	<b>S\$</b>
• Introduction to Baking Science 对烘焙理论的介绍	600.00	750.00
• Pastry Basics 基础西点	1,485.00	1,560.00
• Cake Mixing and Baking 蛋糕的搅拌与烘焙	1,485.00	1,560.00
• Bread Production 面包的制作	1,485.00	1,560.00
• Desserts and Petit Fours 甜点和小蛋糕	1,485.00	1,560.00
• Chocolates and Pralines 巧克力和巧克力糖果	1,485.00	1,560.00
• Decorative Work 装饰工作	1,485.00	1,560.00
• Customer Service at the Workplace 在工作场所的客户服务	750.00	900.00
• Pastry Kitchen Operations 西点工作间的运作	1,485.00	1,560.00
<b>ITE Examination fees (per module)</b> ITE 考试费 (每单元)		100.00
<b>Uniform (per set)</b> 制服 (每套)		90.00
<b>Tool Bag</b> 工具包		150.00
<b>Digital Bread Thermometer (for bread module only)</b> 面包温度计		22.43
<b>Textbooks (per module)</b> 课本 (每单元)		37.50
<b>Occupational Health &amp; Safety for Bakery Textbook</b> 烘焙房工作中的职业卫生和安全问题课本		25.00
<b>Bakery Calculation Textbook</b> 配方的成本核算课本		10.00
<b>Medical Insurance (upon service rendered)</b> 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)

<b>Registration Fee (per module)</b> 注册费 (每单元)	28.00
<b>ITE Re-examination fee (per module)</b> ITE 重考费 (每单元)	100.00
<b>Rental of Locker Fee</b> 租用储藏柜	30.00
<b>Transfer Fee</b> 转调班费用	15.00
<b>Replacement of Student ID</b> 补发更换学院胸卡	20.00
<b>Make-Up Lesson</b> 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