

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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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。



Certificate in Noodle Making

面条制作证书

BITC™ Certificate in Noodle Making

COURSE OBJECTIVES

The aim of this course is to develop and provide participants fundamental and practical knowledge to a range of different types of Asian noodles, as well as the skills necessary for the sensory evaluation of end product quality attributes such as firmness, elasticity, chewiness, noodle colour and stickiness of noodles by handling with your fingers and mouth feel.

COURSE CONTENT

- Flour quality requirements for different types of Asian noodles
- Knowledge and functionality of ingredients in noodle processing
- Noodle formulation and processing techniques
- Production and assessment of different types of noodles
- Practical hands-on skills such as mixing, sheeting, cutting and cooking
- Noodle appreciation and end-product quality evaluation of texture and appeal

WHAT QUALIFICATION WILL BE GRANTED?

Participants must achieve at least 75% attendance and successfully passed both the theory and practical assessments will be awarded the Certificate in Noodle Making issued by Baking Industry Training Centre.

COURSE STRUCTURE

The course consists of 8 lessons at 6 hours per lesson (total 48 hours) plus one additional day for theory and practical exam.

FULL-TIME

- **Monday to Friday:** 8 days
- **Time:** 8:00am to 2:30pm
- **Training Hours:** 48 hours of theory and practical sessions

PART-TIME

- **1 day per week:** 8 weeks
- **Time:** 8:00am to 2:30pm
- **Training Hours:** 48 hours of theory and practical sessions
- **2 evening per week:** 8 weeks
- **Time:** 6:00pm to 9:00pm
- **Training Hours:** 48 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 year old
- Minimum Secondary 2 Level

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.

面条制作证书课程

课程目的

本课程的目的为开发及提供学员的手工技艺培训及制作各种亚洲面条以及与产品相关的硬度, 弹性, 咀嚼性, 颜色等事项, 手指触摸面条时的粘度和口感等在根本上及实际操作层面上的了解。

课程内容

- 对不同亚洲面条用粉品质上的要求
- 用料的知识及功能于面条制作
- 面条的配方及加工技巧
- 不同类型面团的制作和评估
- 实际操作的技巧如搅拌, 压片, 切条和煮制等
- 面团的品尝及对成品质地和外观的评估

会获得何种资格?

学员必须至少达到75%出勤率并通过理论及实际考核将会获得由烘焙业培训中心颁发的面条制作文凭。

课程的结构

本课程由8节课组成, 每课6学时(共计48学时)。另外加一天理论及实际操作考试。

全职

- **周一至周五:** 8天
- **时间:** 早上八点至下午两点半
- **学时:** 理论和实际操作共计48学时

兼职

- **每星期一次:** 8星期
- **时间:** 早上八点至下午两点半
- **学时:** 理论和实际操作共计48学时
- **每星期两晚:** 8星期
- **时间:** 晚上六点至九点
- **学时:** 理论和实际操作共计48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
- 至少中二水准

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。

FEES STRUCTURE

费用结构

	S\$
Course Fee 学费	520.00
Noodle Making Textbook 面条制作课本	30.00
Occupational Health & Safety for Bakery Textbook 烘焙房工作中的职业卫生和安全生产问题	25.00
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 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).
所有费用均不含消费税 (GST).

REGISTERED PEI
Baking Industry Training Centre Pte Ltd

CPE REGISTRATION NO.:
201020944E

REGISTRATION PERIOD:
9 November 2011 to 8 November 2012