

# Class Schedule

BITC @ TAISENG

Sep / Oct / Nov

2021

## 4天 - 基本面包 | 4 DAYS - MAKE BASIC BREADS (TGS-2018500753)



- Sandwich Loaf | 佐餐面包
- Dinner Roll (Soft/Hard) | 面包卷
- Baguette | 法国长棍
- Cob Bread | 玉米面包

### 日期 | DATES

**星期一/二 | Mon/Tues, (9am – 7:00pm) – Waitlist**

课程 | Class: 十月 | Oct 18, 19, 25, 26

评估 | Assessment: 十月 | Oct 26 (3pm – 6pm)

FULL COURSE FEE	MCES – (90%)	Normal (50-80%)
\$727.60	\$115.60	\$183.60

## 4天 - 欧式风格面包 | 4 DAYS – MAKE CAFE STYLE BREADS (TGS-2018502621)



- Wholemeal | 全麦面包
- Multigrain | 杂粮面包
- Dark Rye/ German Rye Walnut | 黑麦核桃面包
- Asian Sweet Bun | 甜面包
- Fruit Bread | 水果面包
- Hamburger Bun | 汉堡面包
- Raisin Crusty Roll | 葡萄干脆皮卷

### 日期 | DATES

**星期日 | Sun - Waitlist**

课程 | Class: 十月 | Oct 31, 十一月 | Nov 7, 14, 21

评估 | Assessment: 十一月 | Nov 21

**星期四/五 | Thurs/Fri - Waitlist**

课程 | Class: 九月 | Sep 23, 24, 30, 十月 | Oct 1

评估 | Assessment: 十月 | Oct 1

FULL COURSE FEE	MCES – (90%)	Normal (50-80%)
\$727.60	\$115.60	\$183.60

## 4天 - 欧式面包 | 4 DAYS – BAKE ARTISAN AND DECORATIVE BREADS (TGS-2018502633)



- Classic Sourdough | 老面面包
- Crusty Bread | 硬皮面包
- White Bread using Poolish | 酵头白面包
- Tortilla (Flat Bread) | 卷饼皮
- Zopf Bread | 瑞士奶油面包
- Focaccia | 佛卡夏
- Light Ciabatta | 爵巴塔面包

### 日期 | DATES

**星期日 | Sun - Waitlist**

课程 | Class: 八月 | Aug 8, 15, 22, 29

评估 | Assessment: 八月 | Aug 29

**星期六 | Sat - Waitlist**

课程 | Class: 十月 | Oct 23, 30, 十一月 | Nov 6, 13

评估 | Assessment: 十一月 | Nov 13

FULL COURSE FEE	MCES – (90%)	Normal (50-80%)
\$727.60	\$115.60	\$387.60

## 4天 - 初级蛋糕 | 4 DAYS – MAKE BASIC CAKES (TGS-2018500754)



- Sponge Cake | 海绵蛋糕
- Butter Cake | 牛油蛋糕
- Baked Cheesecake | 烤芝士蛋糕
- Swiss Roll | 瑞士卷
- Pandan Chiffon | 斑斓戚风蛋糕

### 日期 | DATES

**星期一/二 | Mon/Tues, (9am – 7:00pm)**

课程 | Class: 十月 | Oct 11, 12, 18, 19

评估 | Assessment: 十月 | Oct 19 (3pm – 6pm)


**星期四/五 | Thurs/Fri (9am – 7:00pm) - Waitlist**

课程 | Class: 九月 | Sep 2, 3, 9, 10


评估 | Assessment: 九月 | Sep 10 (3pm – 6pm)

FULL COURSE FEE	MCES – (90%)	Normal (50-80%)
\$727.60	\$115.60	\$183.60

### 4 天 - 高级蛋糕 | 4 DAYS – PREPARE ADVANCED CAKES (TGS-2018502625)

	<ul style="list-style-type: none"> <li>• Strawberry Shortcake   草莓奶油蛋糕</li> <li>• Galaxy Glaze   镜面巧克力蛋糕</li> <li>• Classic French Opera   法式歌剧院蛋糕</li> <li>• Fondant Cake   翻糖蛋糕</li> </ul>	日期   DATES	
		<b>星期一/二   Mon/Tues - Waitlist</b> 课程   Class: 九月   Sep 13, 14, 20, 21 评估   Assessment: 九月   Sep 21 (3pm – 6pm)	
		<b>星期一/二   Mon/Tues - Waitlist</b> 课程   Class: 十一月   Nov 15, 16, 22, 23 评估   Assessment: 十一月   Nov 23 (3pm – 6pm)	
FULL COURSE FEE		MCES – (90%)	Normal (50-80%)
\$727.60		\$115.60	\$183.60

### 3 天 - 港式点心 (一) | 3 DAYS – PREPARE BASIC DIM SUM DISHES (TGS-2018502549)

	<ul style="list-style-type: none"> <li>• Flaky pastry egg tart   蛋挞酥</li> <li>• Char siew puff   叉烧酥</li> <li>• Winter-melon crisp   老婆饼</li> <li>• Century-egg crisp   皮蛋酥</li> <li>• Chrysanthemum crisp   菊花酥</li> <li>• Shanghai mooncake   上海月饼</li> </ul>	日期   DATES	
		<b>星期四/五   Thurs/Fri</b> 课程   Class: 九月   Sep 10, 16, 17 评估   Assessment: 九月   Sep 17	
		<b>星期五   Fri</b> 课程   Class: 十月   Oct 1, 8, 15 评估   Assessment: 十月   Oct 15	
FULL COURSE FEE		MCES – (90%)	Normal (50-80%)
\$642.00		\$102.00	\$234.00


### 3 天 - 港式点心 (二) | 3 DAYS – PREPARE DRY HEAT AND MOIST HEAT ASIAN DESSERTS (INTERMEDIATE DIM SUM) (TGS-2018502552)

	<ul style="list-style-type: none"> <li>• Siew Mai   烧卖</li> <li>• Steam yam cake   芋头糕</li> <li>• Shrimp/5 spice chicken beancurd roll   五香马蹄鸡卷</li> <li>• Sichuan hot &amp; spicy dumpling   四川红油抄手</li> <li>• Steamed water chestnut cake   马蹄糕</li> <li>• Steamed pandan ma lai cake   斑斓马来糕</li> <li>• Pan-fried Scallion pancake   香葱煎卷</li> </ul>	日期   DATES	
		<b>星期一/二   Mon/Tues - Waitlist</b> 课程   Class: 九月   Sep 6, 7, 13 评估   Assessment: 九月   Sep 13	
		<b>星期四/五   Thurs/Fri</b> 课程   Class: 九月   Sep 23, 24, 30 评估   Assessment: 九月   Sep 30	
		<b>星期一/二   Mon/Tues</b> 课程   Class: 十月   Oct 4, 5, 11 评估   Assessment: 十月   Oct 11	
		<b>星期三/四   Wed/Thurs</b> 课程   Class: 十一月   Nov 3, 10, 11 评估   Assessment: 十一月   Nov 11	
		FULL COURSE FEE	
\$642.00		\$102.00	\$342.00


3 天 - 港式点心 (三) | 3 DAYS – PREPARE ADVANCED DIM SUM DISHES (TGS-2018502547)

	<ul style="list-style-type: none"> <li>• Mantou   松软奶香馒头</li> <li>• Mandarin Rolls   花卷</li> <li>• Longevity buns   寿桃莲蓉包</li> <li>• Crystal dumplings   港式水晶饺</li> <li>• Various baos (chicken/char siew)   港式鸡/叉烧包</li> <li>• Coriander dumpling   芫荽饺</li> </ul>	日期   DATES	
		星期二/三   Tues/Wed	
		课程   Class: 九月   Sep 8, 14, 15 评估   Assessment: 九月   Sep 15	
		星期一/二   Mon/Tues	
		课程   Class: 九月   Sep 20, 21, 27 评估   Assessment: 九月   Sep 27	
星期二/三   Tues/Wed			
课程   Class: 十月   Oct 6, 12, 13 评估   Assessment: 十月   Oct 13			
星期五   Fri			
课程   Class: 十月   Oct 29, 十一月   Nov 5, 12 评估   Assessment: 十一月   Nov 12			
FULL COURSE FEE		MCES – (90%)	Normal (50-80%)
\$642.00		\$102.00	\$234.00


4 天 - 蛋挞、水果挞、苹果塔等 | 4 DAYS – MAKE TARTS AND SHORT-CRUST PASTRY (TGS-2018500760)

	<ul style="list-style-type: none"> <li>• Shortbread   苏格兰酥饼</li> <li>• Apple/ Fruits Tarts   苹果/ 水果挞</li> <li>• Egg Tarts   蛋挞</li> <li>• Apple Crumble   苹果金宝</li> <li>• Lemon/ Chocolate Tarts   柠檬/ 巧克力塔</li> </ul>	日期   DATES	
		星期一/二   Mon/Tues - Waitlist	
		课程   Class: 十一月   Nov 1, 2, 8, 9 评估   Assessment: 十一月   Nov 9	
FULL COURSE FEE		MCES – (90%)	Normal (50-80%)
\$727.60		\$115.60	\$183.60

3 天 - 饼干 | 3 DAYS – MAKE COOKIES (TGS-2018500761)

	<ul style="list-style-type: none"> <li>• Double Chocolate Lava   熔岩巧克力饼干</li> <li>• Almond Biscotti   杏仁脆饼</li> <li>• Sea Salt Orange Macarons   海盐橙子马卡龙</li> <li>• Classic Viennese Matcha with white chocolate   香甜抹茶曲奇饼干</li> <li>• Cherry shortbread   樱桃苏格兰酥饼</li> </ul>	日期   DATES	
		星期三/四   Wed/Thurs	
		课程   Class: 十月   Oct 13, 20, 21 评估   Assessment: 十月   Oct 21	
		星期四/五   Thurs/Fri	
		课程   Class: 十一月   Nov 19, 25, 26 评估   Assessment: 十一月   Nov 26	
FULL COURSE FEE		MCES – (90%)	Normal (50-80%)
\$642.00		\$102.00	\$191.50

3 天 - 松饼和烤饼 | 3 DAYS – MAKE MUFFINS AND SCONES (TGS-2018500759)

	<ul style="list-style-type: none"> <li>• Blueberry streusel Muffin   金宝酥粒蓝莓玛芬</li> <li>• Double chocolate Muffin   香浓巧克力玛芬</li> <li>• Cheesy polenta Muffin   芝士玉米糊玛芬</li> <li>• Cheddar and scallion scones   芝士香葱烤饼</li> <li>• Lemon scented scones   柠檬烤饼</li> <li>• Cranberry scones   蔓越莓烤饼</li> </ul>	日期   DATES	
		星期一/二   Mon/Tues	
		课程   Class: 十月   Oct 25, 26, 十一月   Nov 1 评估   Assessment: 十一月   Nov 1	
FULL COURSE FEE		MCES – (90%)	Normal (50-80%)
\$642.00		\$102.00	\$191.50

3 天 - 法式泡芙 | 3 DAYS – MAKE CHOUX PASTRIES (TGS-2019503497)



- Craquelin (Durian/ Cempedak) | 脆皮泡芙 (榴莲/尖不辣)
- Gourmet Lychee Éclair | 精致荔枝闪电泡芙
- Paris Brest | 车轮泡芙
- Religieuse | 修女泡芙
- Mini Croquembouche | 迷你泡芙塔

日期 | DATES

星期六 | Sat – Waitlist

课程 | Class: 九月 | Sep 4, 11, 18  
评估 | Assessment: 九月 | Sep 18

星期二/三 | Tues/Wed

课程 | Class: 九月 | Sep 22, 28, 29  
评估 | Assessment: 九月 | Sep 29

星期三/四 | Wed/Thurs

课程 | Class: 十月 | Oct 20, 27, 28  
评估 | Assessment: 十月 | Oct 28

MCES – (90%)

\$102.00

Normal (50-80%)

\$234.00

FULL COURSE FEE

\$642.00

3 天 - 法式牛角、丹麦酥皮面包 | 3 DAYS – MAKE YEAST-RAISED PASTRIES (TGS-2019503479)



- Croissants (Plain, Cheese, Almond) | 法式牛角面包 (原味, 芝士, 杏仁)
- Pain Au Chocolat | 法式巧克力面包
- Sultana Danish | 丹麦酥皮面包
- Cinnamon Roll | 肉桂卷
- Vanilla Custard | 熊爪酥皮面包 (Items may vary)

日期 | DATES

星期二 | Tues – Waitlist

课程 | Class: 八月 | Aug 17, 24, 31  
评估 | Assessment: 八月 | Aug 31

星期三/四 | Wed/Thurs - Waitlist

课程 | Class: 九月 | Sep 8, 15, 16  
评估 | Assessment: 九月 | Sep 16

星期日 | Sun - Waitlist

课程 | Class: 九月 | Sep 19, 26, 十月 | Oct 3  
评估 | Assessment: 十月 | Oct 3

星期四/五 | Thurs/Fri

课程 | Class: 十月 | Oct 14, 21, 22  
评估 | Assessment: 十月 | Oct 22

星期二/三 | Tues/Wed

课程 | Class: 十一月 | Nov 2, 3, 10  
评估 | Assessment: 十一月 | Nov 10

MCES – (90%)

\$102.00

Normal (50-80%)

\$234.00

FULL COURSE FEE

\$642.00

3 天 - 欧式酥皮糕点 | 3 DAYS – MAKE PUFF PASTRIES (TGS-2019503498)



- Pithivier | 国王派
- Pineapple and Peach Jalousie | 凤梨桃子酥皮点心
- Pear Turnover | 梨子酥皮角
- Chicken Curry Puff | 鸡肉咖喱角
- Tomato and Duo Cheese Tart | 番茄芝士挞
- Palmiers | 法国蝴蝶酥 (Items may vary)

日期 | DATES

星期一 | Mon - Waitlist

课程 | Class: 八月 | Aug 16, 23, 30  
评估 | Assessment: 八月 | Aug 30

星期一/二 | Mon/Tues

课程 | Class: 十一月 | Nov 8, 9, 15  
评估 | Assessment: 十一月 | Nov 15

MCES – (90%)

\$102.00

Normal (50-80%)

\$234.00

FULL COURSE FEE

\$642.00


3 天 - 基本马来糕点 | 3 DAYS – PREPARE BASIC MALAY DESSERTS (TGS-2020504748)

	<ul style="list-style-type: none"> <li>• Pisang Goreng Kipas 炸香蕉</li> <li>• Ondeh Ondeh 椰丝球</li> <li>• Bubur Pulut Hitam 椰浆黑糯米粥</li> <li>• Bingka Ubi 烤木薯糕</li> <li>• Kueh Dadar 香兰椰丝卷</li> <li>• Pandan Kueh Salat 香兰沙拉糕</li> </ul>	日期   DATES	
		<b>星期二/三   Tues/Wed</b> 课程   Class: 九月   Sep 22, 29, 十月   Oct 6 评估   Assessment: 十月   Oct 6	
		<b>星期日   Sun - Waitlist</b> 课程   Class: 十一月   Nov 28, 十二月   Dec 5, 12 评估   Assessment: 十二月   Dec 12	
<b>FULL COURSE FEE</b>		<b>MCES – (90%)</b>	<b>Normal (50-80%)</b>
<b>\$642.00</b>		<b>\$102.00</b>	<b>\$234.00</b>

3 天 - 基本娘惹美食 | 3 DAYS – PREPARE BASIC PERANAKAN CUISINES (TGS-2020504927)

	<ul style="list-style-type: none"> <li>• Achar 亚杂菜</li> <li>• Nyonya Mee Siam 娘惹米暹</li> <li>• Kapitan Chicken Curry 甲必丹咖喱鸡</li> <li>• Nyonya popiah 娘惹薄饼</li> <li>• Pie Tie 娘惹小金杯</li> <li>• Sugee Cake 苏芝蛋糕</li> </ul>	日期   DATES	
		<b>星期三/四   Wed/Thurs - Waitlist</b> 课程   Class: 八月   Aug 25, 26 九月   Sep 1 评估   Assessment: 九月   Sep 1	
		<b>星期四/五   Thurs/Fri - Waitlist</b> 课程   Class: 十月   Oct 14, 15, 22 评估   Assessment: 十月   Oct 22	
		<b>星期日   Sun - Waitlist</b> 课程   Class: 十一月   Nov 7, 14, 21 评估   Assessment: 十一月   Nov 21	
<b>FULL COURSE FEE</b>		<b>MCES – (90%)</b>	<b>Normal (50-80%)</b>
<b>\$642.00</b>		<b>\$102.00</b>	<b>\$234.00</b>

3 天 - 高级娘惹美食 | 3 DAYS – PREPARE ADVANCED PERANAKAN CUISINES (TGS- 2020504989)

	<ul style="list-style-type: none"> <li>• Pongteh Chicken 娘惹焖豆酱鸡</li> <li>• Ngoh Hiang 五香</li> <li>• Otak Otak 乌达</li> <li>• Rempah Udang 娘惹香辣虾糯米卷</li> <li>• Kueh Lapis Legit 千层糕</li> </ul>	日期   DATES	
		<b>星期一/二   Mon/Tues - Waitlist</b> 课程   Class: 九月   Sep 27, 十月   Oct 4, 5 评估   Assessment: 十月   Oct 5	
		<b>星期三/四/五   Wed/Thurs/Fri - Waitlist</b> 课程   Class: 十月   Oct 27, 28, 29 评估   Assessment: 十月   Oct 29	
		<b>星期四/五   Thurs/Fri - Waitlist</b> 课程   Class: 十一月   Nov 11, 12, 18 评估   Assessment: 十一月   Nov 18	
<b>FULL COURSE FEE</b>		<b>MCES – (90%)</b>	<b>Normal (50-80%)</b>
<b>\$727.60</b>		<b>\$115.60</b>	<b>\$387.60</b>

## GETTING HERE

BITC @ Tai Seng Centre (WSQ)  
3, Irving Road, #02-01/02  
Tai Seng Centre, Singapore 369522

### By MRT:

2 mins walk from Tai Seng MRT Exit A

### By Bus:

22, 24, 28, 43, 58, 62, 70, 70M, 76, 80, 93, 158

## CONTACT US



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Bakingskills@bitc.edu.sg



Baking Industry Training College



@bakingskillsbitc



Online application link: <https://www.bakingindustrytrainingcollege.com/wsq-course-application-form/>

课程费用及津贴比例应以 SSG (精深技能发展局) 实际现行规定为准。

All pricing and subsidy level pricing subject to current SSG prevailing terms and conditions