



Class Schedule


BITC @ TAISENG

Jan / Feb / Mar / Apr


2022

4天 - 基本面包 4 DAYS - MAKE BASIC BREADS (TGS-2018500753)			
	<ul style="list-style-type: none"> 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) 课程 Class: 二月 Feb 7, 8, 14, 15 评估 Assessment: 二月 Feb 15 (3pm – 6pm)	
		星期六/日 Sat/Sun, (9am – 7:00pm) 课程 Class: 二月 Feb 12, 13, 19, 20 评估 Assessment: 二月 Feb 20 (3pm – 6pm)	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$727.60		\$251.60	\$387.60


4天 - 欧式风格面包 4 DAYS – MAKE CAFE STYLE BREADS (TGS-2018502621)			
	<ul style="list-style-type: none"> 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	
		星期一/二 Mon/Tues 课程 Class: 三月 Mar 21, 22, 28, 29 评估 Assessment: 三月 Mar 29	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$727.60		\$251.60	\$387.60

4天 - 欧式面包 4 DAYS – BAKE ARTISAN AND DECORATIVE BREADS (TGS-2018502633)			
	<ul style="list-style-type: none"> 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	
		星期六/日 Sat/Sun 课程 Class: 一月 Jan 15, 16, 22, 23 评估 Assessment: 一月 Jan 23	
		星期三/四 Wed/Thurs 课程 Class: 二月 Feb 23, 24, 三月 Mar 2, 3 评估 Assessment: 三月 Mar 3	
		星期六/日 Sat/Sun 课程 Class: 二月 Feb 26, 27, 三月 Mar 5, 6 评估 Assessment: 三月 Mar 6	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$727.60		\$251.60	\$387.60


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

	<ul style="list-style-type: none"> 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: 二月 Feb 7, 8, 14, 15 评估 Assessment: 二月 Feb 15 (3pm – 6pm)	
		星期四/五 Thurs/Fri, (9am – 7:00pm) 课程 Class: 三月 Mar 10, 11, 17, 18 评估 Assessment: 三月 Mar 18 (3pm – 6pm)	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$727.60		\$251.60	\$387.60


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

	<ul style="list-style-type: none"> Strawberry Shortcake 草莓奶油蛋糕 Galaxy Glaze 镜面巧克力蛋糕 Classic French Opera 法式歌剧院蛋糕 Fondant Cake 翻糖蛋糕 	日期 DATES	
		星期一/二 Mon/Tues 课程 Class: 二月 Feb 21, 22, 28, 三月 Mar 1 评估 Assessment: 三月 Mar 1 (3pm – 6pm)	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$727.60		\$251.60	\$387.60

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

	<ul style="list-style-type: none"> Flaky pastry egg tart 蛋挞酥 Char siew puff 叉烧酥 Winter-melon crisp 老婆饼 Century-egg crisp 皮蛋酥 Chrysanthemum crisp 菊花酥 Shanghai mooncake 上海月饼 	日期 DATES	
		星期二/三 Tues/Wed 课程 Class: 三月 Mar 8, 9, 15 评估 Assessment: 三月 Mar 15	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$642.00		\$222.00	\$342

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"> Siew Mai 烧卖 Steam yam cake 芋头糕 Shrimp/5 spice chicken beancurd roll 五香马蹄鸡卷 Sichuan hot & spicy dumpling 四川红油抄手 Steamed water chestnut cake 马蹄糕 Steamed pandan ma lai cake 斑斓马来糕 Pan-fried Scallion pancake 香葱煎卷 	日期 DATES	
		星期三/四 Wed/Thurs 课程 Class: 二月 Feb 9, 10, 16 评估 Assessment: 三月 Feb 16	
		星期一 Mon 课程 Class: 二月 Feb 21, 28, 三月 Mar 7 评估 Assessment: 三月 Mar 7	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$642.00		\$222.00	\$342

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



- Mantou | 松软奶香馒头
- Mandarin Rolls | 花卷
- Longevity buns | 寿桃莲蓉包
- Crystal dumplings | 港式水晶饺
- Various baos (chicken/char siu) | 港式鸡/叉烧包
- Coriander dumpling | 芫荽饺

日期 | DATES

星期四/五 | Thurs/Fri

课程 | Class: 二月 | Feb 11, 17, 18

评估 | Assessment: 二月 | Feb 18

星期三/四 | Wed/Thurs

课程 | Class: 三月 | Mar 10, 16, 17

评估 | Assessment: 三月 | Mar 17

COURSE FEE STARTING ON OR AFTER 1 JAN 2022

\$642.00

MCES – (70%)

\$222.00

Normal (50%)

\$342

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



- Shortbread | 苏格兰酥饼
- Apple/ Fruits Tarts | 苹果/ 水果挞
- Egg Tarts | 蛋挞
- Apple Crumble | 苹果金宝
- Lemon/ Chocolate Tarts | 柠檬/ 巧克力塔

日期 | DATES

星期六/日 | Sat/Sun

课程 | Class: 三月 | Mar 12, 13, 19, 20

评估 | Assessment: 三月 | Mar 20

COURSE FEE STARTING ON OR AFTER 1 JAN 2022

\$727.60

MCES – (70%)

\$251.60

Normal (50%)

\$387.60

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



- Double Chocolate Lava | 熔岩巧克力饼干
- Almond Biscotti | 杏仁脆饼
- Sea Salt Orange Macarons | 海盐橙子马卡龙
- Classic Viennese Matcha with white chocolate | 香甜抹茶曲奇饼干
- Cherry shortbread | 樱桃苏格兰酥饼

日期 | DATES

星期五 | Fri

课程 | Class: 二月 | Feb 25, 三月 | Mar 4, 11

评估 | Assessment: 三月 | Mar 11

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\$342

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



- Blueberry streusel Muffin | 金宝酥粒蓝莓玛芬
- Double chocolate Muffin | 香浓巧克力玛芬
- Cheesy polenta Muffin | 芝士玉米糊玛芬
- Cheddar and scallion scones | 芝士香葱烤饼
- Lemon scented scones | 柠檬烤饼
- Cranberry scones | 蔓越莓烤饼

日期 | DATES

星期一/二 | Mon/Tues

课程 | Class: 三月 | Mar 7, 8, 14

评估 | Assessment: 三月 | Mar 14

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\$342

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

星期四/五 | Thurs/Fri

课程 | Class: 二月 | Feb 11, 17, 18
评估 | Assessment: 二月 | Feb 18

星期日 | Sun

课程 | Class: 三月 | Mar 6, 13, 20
评估 | Assessment: 三月 | Mar 20

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\$342

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

星期六/日 | Sat/Sun

课程 | Class: 一月 | Jan 15, 16, 22
评估 | Assessment: 一月 | Jan 22

星期三/四 | Wed/Thurs

课程 | Class: 二月 | Feb 9, 10, 16
评估 | Assessment: 二月 | Feb 16

星期日 | Sun

课程 | Class: 二月 | Feb 13, 20, 27
评估 | Assessment: 二月 | Feb 27

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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

星期二/三 | Tues/Wed

课程 | Class: 二月 | Feb 22, 23, 三月 | Mar 1
评估 | Assessment: 三月 | Mar 1

星期四/五 | Thurs/Fri

课程 | Class: 三月 | Mar 24, 25, 四月 | Apr 1
评估 | Assessment: 四月 | Apr 1

COURSE FEE STARTING ON OR AFTER 1 JAN 2022

\$642.00

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\$342

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

	<ul style="list-style-type: none"> • Pisang Goreng Kipas 炸香蕉 • Ondeh Ondeh 椰丝球 • Bubur Pulut Hitam 椰浆黑糯米粥 • Bingka Ubi 烤木薯糕 • Kueh Dadar 香兰椰丝卷 • Pandan Kueh Salat 香兰沙拉糕 	日期 DATES	
		<p>星期四/五 Thurs /Fri</p> <p>课程 Class: 三月 Mar 24,25,31 评估 Assessment: 三月 Mar 31</p>	
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3 天 - 基本娘惹美食 | 3 DAYS – PREPARE BASIC PERANAKAN CUISINES (TGS-2020504927)

	<ul style="list-style-type: none"> • Achar 亚杂菜 • Nyonya Mee Siam 娘惹米暹 • Kapitan Chicken Curry 甲必丹咖喱鸡 • Nyonya popiah 娘惹薄饼 • Pie Tie 娘惹小金杯 • Sugee Cake 苏芝蛋糕 	日期 DATES	
		<p>星期六 Sat</p> <p>课程 Class: 二月 Feb 12, 19, 26 评估 Assessment: 二月 Feb 26</p>	
		<p>星期三/四 Wed/Thurs</p> <p>课程 Class: 三月 Mar 2, 3, 9 评估 Assessment: 三月 Mar 9</p>	
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3 天 - 高级娘惹美食 | 3 DAYS – PREPARE ADVANCED PERANAKAN CUISINES (TGS- 2020504989)

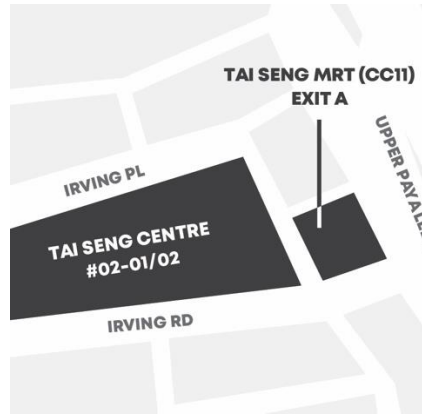
	<ul style="list-style-type: none"> • Pongteh Chicken 娘惹焖豆酱鸡 • Ngoh Hiang 五香 • Otak Otak 乌达 • Rempah Udang 娘惹香辣虾糯米卷 • Kueh Lapis Legit 千层糕 	日期 DATES	
		<p>星期四/五 Thurs/Fri</p> <p>课程 Class: 二月 Feb 24, 25, 三月 Mar 4 评估 Assessment: 三月 Mar 4</p>	
		<p>星期六 Sat</p> <p>课程 Class: 三月 Mar 5, 12, 19 评估 Assessment: 三月 Mar 19</p>	
		<p>星期二/三 Tues/Wed</p> <p>课程 Class: 三月 Mar 15, 22, 23 评估 Assessment: 三月 Mar 23</p>	
		<p>星期日 Sun</p> <p>课程 Class: 三月 Mar 27, 四月 Apr 3, 10 评估 Assessment: 四月 Apr 10</p>	
COURSE FEE STARTING ON OR AFTER 1 JAN 2022		MCES – (70%)	Normal (50%)
\$727.60		\$251.60	\$387.60

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



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