




Class Schedule

BITC @ TAISENG

Apr / May / Jun
2022

基本面包 MAKE BASIC BREADS (TGS-2018500753) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 35		
	<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 星期四/五 Thurs/Fri, (9am – 7pm) 课程 Class: 五月 May 5,6,12,13 评估 Assessment: 五月 May 13 (3pm – 6pm)
		星期六/日 Sat/Sun, (9am – 7pm) 课程 Class: 六月 Jun 18, 19,25,26 评估 Assessment: 六月 Jun 26 (3pm – 6pm)
COURSE FEE EFFECTIVE 1 JAN 2022	MCES – (70%)	Normal (50%)
\$727.60	\$251.60	\$387.60

欧式风格面包 MAKE CAFE STYLE BREADS (TGS-2018502621) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32		
	<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 星期一/三 Mon/Wed, (9am – 6pm) 课程 Class: 四月 Apr 27 五月 May 2,4,9 评估 Assessment: 五月 May 9 (3pm – 6pm)
		星期六/日 Sat/Sun, (9am – 6pm) 课程 Class: 五月 May 10,11,17,18 评估 Assessment: 五月 May 18 (3pm – 6pm)
COURSE FEE EFFECTIVE 1 JAN 2022	MCES – (70%)	Normal (50%)
\$727.60	\$251.60	\$387.60

欧式面包 BAKE ARTISAN AND DECORATIVE BREADS (TGS-2018502633) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32		
	<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, (9am – 6pm) 课程 Class: 四月 Apr 24 五月 May 8,21,22 评估 Assessment: 五月 May 22 (3pm – 6pm)
		星期二/三 Tue/Wed, (9am – 6pm) 课程 Class: 五月 May 10,11,17,18 评估 Assessment: 五月 May 18 (3pm – 6pm)
COURSE FEE EFFECTIVE 1 JAN 2022	MCES – (70%)	Normal (50%)
\$727.60	\$251.60	\$387.60

初级蛋糕 | MAKE BASIC CAKES (TGS-2018500754) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 35



- 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

星期六/日 | Sat/Sun, (9am – 7pm)

课程 | Class: 五月 | May 14,28,29, 六月 | Jun 4
评估 | Assessment: 六月 | Jun 4 (3pm – 6pm)

星期一/二 | Mon/Tue, (9am – 7pm)

课程 | Class: 五月 | May 16,23,24,30
评估 | Assessment: 五月 | May 30 (3pm – 6pm)

星期四/五 | Thurs/Fri, (9am – 7pm)

课程 | Class: 六月 | Jun 23,24,30 七月 | Jul 1
评估 | Assessment: 七月 | Jul 1 (3pm – 6pm)

COURSE FEE EFFECTIVE 1 JAN 2022

\$727.60

MCES – (70%)

\$251.60

Normal (50%)

\$387.60

高级蛋糕 | PREPARE ADVANCED CAKES (TGS-2018502625) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32



- 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

星期四/五 | Thurs/Fri, (9am – 6pm)

课程 | Class: 四月 | Apr 21,22,28,29
评估 | Assessment: 四月 | Apr 29 (3pm – 6pm)

星期四/五 | Thurs/Fri, (9am – 6pm)

课程 | Class: 六月 | Jun 2,3,9,10
评估 | Assessment: 六月 | Jun 10 (3pm – 6pm)

COURSE FEE EFFECTIVE 1 JAN 2022

\$727.60

MCES – (70%)

\$251.60

Normal (50%)

\$387.60

港式点心 (一) | PREPARE BASIC DIM SUM DISHES (TGS-2018502549) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24



- 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

星期四一/二 | Mon/Tue, (9am – 6pm)

课程 | Class: 五月 | May 30,31,Jun 6
评估 | Assessment: 五月 | 6 Jun (3pm – 6pm)

COURSE FEE EFFECTIVE 1 JAN 2022

\$642.00

MCES – (70%)

\$222.00

Normal (50%)

\$342

港式点心 (二) | PREPARE DRY HEAT AND MOIST HEAT ASIAN DESSERTS (INTERMEDIATE DIM SUM)

(TGS-2018502552) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24



- 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 | 葱香煎卷

日期 | DATES

星期一/二 | Mon/Tue, (9am – 6pm)

课程 | Class: 五月 | May 16,23,24
评估 | Assessment: 五月 | May 24 (3pm – 6pm)

星期四/五 | Thurs/Fri, (9am – 6pm)

课程 | Class: 六月 | Jun 24,30 七月 | Jul 1
评估 | Assessment: 七月 | Jul 1 (3pm – 6pm)

COURSE FEE EFFECTIVE 1 JAN 2022

\$642.00


MCES – (70%)

\$222.00

Normal (50%)

\$342


港式点心 (三) | PREPARE ADVANCED DIM SUM DISHES (TGS-2018502547) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24

	<ul style="list-style-type: none"> • 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	
		<p>星期三 Wed, (9am – 6pm)</p> <p>课程 Class: 四月 Apr 6,13,20 评估 Assessment: 四月 Apr 20 (3pm – 6pm)</p> <p>星期四/五 Thurs/Fri, (9am – 6pm)</p> <p>课程 Class: 五月 May 19,20,26 评估 Assessment: 五月 May 26 (3pm – 6pm)</p>	
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蛋挞、水果挞、苹果塔等 MAKE TARTS AND SHORT-CRUST PASTRY (TGS-2018500760) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 35


	<ul style="list-style-type: none"> • 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 Meringue Pie 柠檬蛋白派 • Savoury Quiche 咸挞 	日期 DATES	
		<p>星期六/日 Sat/Sun, (9am – 7pm)</p> <p>课程 Class: 六月 Jun 25,26 七月 Jul 2,3 评估 Assessment: 七月 Jul 3 (3pm – 6pm)</p>	
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饼干 | MAKE COOKIES (TGS-2018500761) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 26.5

	<ul style="list-style-type: none"> • 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	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
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松饼和烤饼 | MAKE MUFFINS AND SCONES (TGS-2018500759) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 26.5

	<ul style="list-style-type: none"> • 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	
		<p>星期四/五 Thurs/Fri, (9am – 7pm)</p> <p>课程 Class: 四月 Apr 22,28,29 评估 Assessment: 四月 Apr 29 (4pm – 6.30pm)</p>	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
\$642.00		\$222.00	\$342

法式泡芙 MAKE CHOUX PASTRIES (TGS-2019503497) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24		
	<ul style="list-style-type: none"> • 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, (9am – 6pm) 课程 Class: 五月 May 13,19,20 评估 Assessment: 五月 May 20 (3pm – 6pm)
		星期六/日 Sat/Sun, (9am – 6pm) 课程 Class: 五月 May 22,28,29 评估 Assessment: 五月 May 29 (3pm – 6pm)
		星期一/二 Mon/Tue, (9am – 6pm) 课程 Class: 六月 Jun 20,21,27 评估 Assessment: 六月 Jun 27 (3pm – 6pm)
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)
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		\$222.00
		\$342


法式牛角、丹麦酥皮面包 MAKE YEAST-RAISED PASTRIES (TGS-2019503479) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24		
	<ul style="list-style-type: none"> • 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
		星期一/二 Mon/Tue, (9am – 6pm) 课程 Class: 四月 Apr 25,26, 五月 May 2 评估 Assessment: 五月 May 2 (3pm – 6pm)
		星期三/五 Wed/Fri, (9am – 6pm) 课程 Class: 五月 May 25,27, 六月 Jun 1 评估 Assessment: 六月 Jun 1 (3pm – 6pm)
		星期六/日 Sat/Sun, (9am – 6pm) 课程 Class: 六月 Jun 5,11,12 评估 Assessment: 六月 Jun 12 (3pm – 6pm)
		星期二/三 Tue/Wed, (9am – 6pm) 课程 Class: 六月 Jun 22,28,29 评估 Assessment: 六月 Jun 29 (3pm – 6pm)
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		\$222.00
		\$342

欧式酥皮糕点 MAKE PUFF PASTRY PRODUCTS (TGS-2019503498) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24		
	<ul style="list-style-type: none"> • 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
		星期一/三 Mon/Wed, (9am – 6pm) 课程 Class: 五月 May 4,9,11 评估 Assessment: 五月 May 11 (3pm – 6pm)
		星期四/五 Thurs/Fri, (9am – 6pm) 课程 Class: 六月 Jun 16,17,23 评估 Assessment: 六月 Jun 23 (3pm – 6pm)
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)
\$642.00		Normal (50%)
		\$222.00
		\$342

基本马来糕点 | PREPARE BASIC MALAY DESSERTS (TGS-2020504748) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24

	<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, (9am – 6pm)</p> <p>课程 Class: 六月 Jun 10,16,17 评估 Assessment: 六月 Jun 17 (3pm – 6pm)</p>	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
\$642.00		\$222.00	\$342

基本娘惹美食 | PREPARE BASIC PERANAKAN CUISINES (TGS-2020504927) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24

	<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>星期二/三 Tue/Wed, (9am – 6pm)</p> <p>课程 Class: 五月 May 10,17,18 评估 Assessment: 五月 May 18 (3pm – 6pm)</p>	
		<p>星期三/四 Wed/Thurs, (9am – 6pm)</p> <p>课程 Class: 五月 May 25 六月 Jun 1,2 评估 Assessment: 六月 Jun 2 (3pm – 6pm)</p>	
		<p>星期六 Sat, (9am – 6pm)</p> <p>课程 Class: 六月 Jun 4,11,18 评估 Assessment: 六月 Jun 18 (3pm – 6pm)</p>	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
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高级娘惹美食 | PREPARE ADVANCED PERANAKAN CUISINES (TGS- 2020504989) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24

	<ul style="list-style-type: none"> • Pongteh Chicken 娘惹焖豆酱鸡 • Ngho 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>星期三/四 Wed/Thurs, (9am – 6pm)</p> <p>课程 Class: 四月 Apr 20,21,27 评估 Assessment: 四月 Apr 27 (3pm – 6pm)</p>	
		<p>星期四/五 Thurs/Fri, (9am – 6pm)</p> <p>课程 Class: 五月 May 5,6,12 评估 Assessment: 五月 May 12 (3pm – 6pm)</p>	
		<p>星期六 Sat, (9am – 6pm)</p> <p>课程 Class: 五月 May 7,14,21 评估 Assessment: 五月 May 21 (3pm – 6pm)</p>	
		<p>星期四/五 Thurs/Fri, (9am – 6pm)</p> <p>课程 Class: 五月 May 26,27 六月 Jun 3 评估 Assessment: 六月 Jun 3 (3pm – 6pm)</p>	
		<p>星期一/二 Mon/Tue, (9am – 6pm)</p> <p>课程 Class: 五月 May 31 六月 Jun 6,7 评估 Assessment: 六月 Jun 7 (3pm – 6pm)</p>	
		<p>星期日 Sun, (9am – 6pm)</p> <p>课程 Class: 六月 Jun 5,12,19 评估 Assessment: 六月 Jun 19 (3pm – 6pm)</p>	
COURSE FEE EFFECTIVE 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

CONTACT US



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Baking Industry Training College



@bakingskillsbitc



BAKING INDUSTRY TRAINING COLLEGE PTE LTD

UEN No.: 201020944E

CPE registered (Validity: 7 March 2021 to 6 March 2025)



Cert No.: EDU-2-2092

Validity : 6/12/2020 - 5/12/2024

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