

Class Schedule

BITC @ TAISENG

May / Jun / Jul


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)	
		星期一/二 Mon/Tue, (9am – 7pm) 课程 Class: 七月 Jul 4,5,11,12 评估 Assessment: 七月 Jul 12 (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 星期二/三/四 Tue/Wed/Thurs, (9am – 6pm) 课程 Class: 六月 Jun 8,9,14,15 评估 Assessment: 六月 Jun 15 (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 星期二/三 Tue/Wed, (9am – 6pm) 课程 Class: 六月 Jun 7,8,14,15 评估 Assessment: 六月 Jun 15 (3pm – 6pm)	
		星期六/日 Sat/Sun, (9am – 6pm) 课程 Class: 七月 Jul 16,17,23,24 评估 Assessment: 七月 Jul 24 (3pm – 6pm)	
		星期一/二 Mon/Tue, (9am – 6pm) 课程 Class: 七月 Jul 18,19,25,26 评估 Assessment: 七月 Jul 26 (3pm – 6pm)	
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\$727.60		\$251.60	\$387.60

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

	<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)	
		星期一/二 Mon/Tue, (9am – 7pm) 课程 Class: 七月 Jul 18,19,25,26 评估 Assessment: 七月 Jul 26 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
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高级蛋糕 | PREPARE ADVANCED CAKES (TGS-2018502625) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32


	<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)	
		星期三/四 Wed/Thurs, (9am – 6pm) 课程 Class: 七月 Jul 6,7,13,14 评估 Assessment: 七月 Jul 14 (3pm – 6pm)	
		星期六 Sat, (9am – 6pm) 课程 Class: 七月 Jul 9,16,23,30 评估 Assessment: 七月 Jul 30 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
\$727.60		\$251.60	\$387.60

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


	<ul style="list-style-type: none"> Flaky pastry egg tart 蛋挞酥 Char siu 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	
		星期一/二 Mon/Tue, (9am – 6pm) 课程 Class: 五月 May 30,31,六月 Jun 6 评估 Assessment: 五月 Jun 6 (3pm – 6pm)	
		星期三/四 Wed/Thurs, (9am – 6pm) 课程 Class: 七月 Jul 20,21,27 评估 Assessment: 七月 Jul 27 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
\$642.00		\$222.00	\$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


	<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)	
		星期日 Sun, (9am – 6pm) 课程 Class: 七月 Jul 17,24,31 评估 Assessment: 七月 Jul 31 (3pm – 6pm)	
		星期四/五 Thurs/Fri, (9am – 6pm) 课程 Class: 七月 Jul 28,29, Aug 4 评估 Assessment: 八月 Aug 4 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%)	Normal (50%)
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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	
		星期六/日 Sat/Sun, (9am – 7pm) 课程 Class: 六月 Jun 25,26 七月 Jul 2,3 评估 Assessment: 七月 Jul 3 (3pm – 6pm)	
		星期四/五 Thurs/Fri, (9am – 7pm) 课程 Class: 七月 Jul 7,8,14,15 评估 Assessment: 七月 Jul 15 (3pm – 6pm)	
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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	
		星期一/二 Mon/Tue, (9am – 7pm) 课程 Class: 七月 Jul 4,5,11 评估 Assessment: 七月 Jul 11 (4pm – 6.30pm)	
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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	
		星期二/三 Tue/Wed, (9am – 7pm) 课程 Class: 七月 Jul 6,12,13 评估 Assessment: 七月 Jul 13 (4pm – 6.30pm)	
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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)	
		星期六/日 Sat/Sun, (9am – 6pm) 课程 Class: 七月 Jul 2,3,9 评估 Assessment: 七月 Jul 9 (3pm – 6pm)	
		星期五 Fri, (9am – 6pm) 课程 Class: 七月 Jul 8,15,22 评估 Assessment: 七月 Jul 22 (3pm – 6pm)	
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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)			
星期五 Fri, (9am – 6pm)			
课程 Class: 七月 Jul 22,29, 八月 Aug 5 评估 Assessment: 八月 Aug 5 (3pm – 6pm)			
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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%)	Normal (50%)
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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			
		星期四/五 Thurs/Fri, (9am – 6pm)			
		课程 Class: 六月 Jun 10,16,17 评估 Assessment: 六月 Jun 17 (3pm – 6pm)			
		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
		星期三/四 Wed/Thurs, (9am – 6pm) 课程 Class: 五月 May 25 六月 Jun 1,2 评估 Assessment: 六月 Jun 2 (3pm – 6pm)
		星期六 Sat, (9am – 6pm) 课程 Class: 六月 Jun 4,11,18 评估 Assessment: 六月 Jun 18 (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)
		星期三/四 Wed/Thurs, (9am – 6pm) 课程 Class: 七月 Jul 20,21,27 评估 Assessment: 七月 Jul 27 (3pm – 6pm)
		星期日 Sun, (9am – 6pm) 课程 Class: 七月 Jul 31, 八月 Aug 7,14 评估 Assessment: 八月 Aug 14 (3pm – 6pm)
COURSE FEE EFFECTIVE 1 JAN 2022		MCES – (70%) Normal (50%)
\$642.00		\$222.00 \$342

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 Ngeh 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
		星期四/五 Thurs/Fri, (9am – 6pm) 课程 Class: 五月 May 26,27 六月 Jun 3 评估 Assessment: 六月 Jun 3 (3pm – 6pm)
		星期一/二 Mon/Tue, (9am – 6pm) 课程 Class: 五月 May 31 六月 Jun 6,7 评估 Assessment: 六月 Jun 7 (3pm – 6pm)
		星期日 Sun, (9am – 6pm) 课程 Class: 六月 Jun 5,12,19 评估 Assessment: 六月 Jun 19 (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)
		星期三/四 Wed/Thurs, (9am – 6pm) 课程 Class: 七月 Jul 28, 八月 Aug 3,4 评估 Assessment: 八月 Aug 4 (3pm – 6pm)
		星期六 Sat, (9am – 6pm) 课程 Class: 七月 Jul 30, 八月 Aug 6,13 评估 Assessment: 八月 Aug 13 (3pm – 6pm)
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



+65 6908 0955



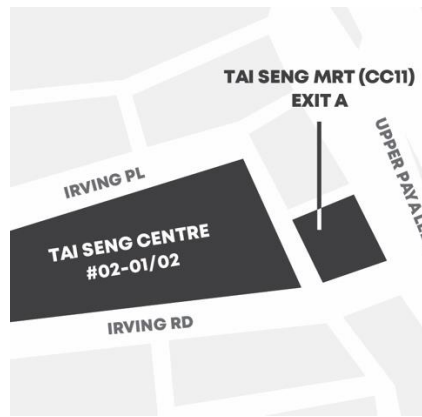
Bakingskills@bitc.edu.sg



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