


# Class Schedule


BITC @ TAISENG

Jun / Jul / Aug

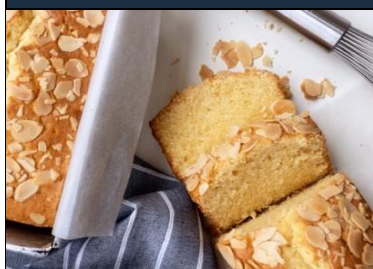
2022

| 基本面包   MAKE BASIC BREADS (TGS-2018500753) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 35  |  |  |
|---|--|--|
|  <ul style="list-style-type: none"> <li>Sandwich Loaf   佐餐面包</li> <li>Dinner Roll (Soft/Hard)   面包卷</li> <li>Baguette   法国长棍</li> <li>Cob Bread   玉米面包</li> </ul> | <b>日期   DATES</b>  |  |
|   | <b>星期六/日   Sat/Sun, (9am – 7pm)</b><br>课程   Class: 六月   Jun 18, 19, 25, 26<br>评估   Assessment: 六月   Jun 26 (3pm – 6pm) |  |
|   | <b>星期一/二   Mon/Tue, (9am – 7pm)</b><br>课程   Class: 七月   Jul 4, 5, 11, 12<br>评估   Assessment: 七月   Jul 12 (3pm – 6pm)   |  |
|   |  | <b>星期一/二   Mon/Tue, (9am – 7pm)</b><br>课程   Class: 八月   Aug 15, 16, 22, 23<br>评估   Assessment: 八月   Aug 23 (3pm – 6pm) |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>  |  | <b>MCES – (70%)</b>  |
| <b>\$727.60</b>   |  | <b>Normal (50%)</b>  |
|   |  | <b>\$251.60</b>  |
|   |  | <b>\$387.60</b>  |

| 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"> <li>Wholemeal   全麦面包</li> <li>Multigrain   杂粮面包</li> <li>Dark Rye/ German Rye Walnut   黑麦核桃面包</li> <li>Asian Sweet Bun   甜面包</li> <li>Fruit Bread   水果面包</li> <li>Hamburger Bun   汉堡面包</li> <li>Raisin Crusty Roll   葡萄干脆皮卷</li> </ul> | <b>日期   DATES</b>  |                     |
|  | <b>星期四/五   Thurs/Fri, (9am – 6pm)</b><br>课程   Class: 八月   Aug 11, 12, 18, 19<br>评估   Assessment: 八月   Aug 19 (3pm – 6pm) |                     |
|  |  |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>   |  | <b>MCES – (70%)</b> |
| <b>\$727.60</b>  |  | <b>Normal (50%)</b> |
|  |  | <b>\$251.60</b>     |
|  |  | <b>\$387.60</b>     |

| 欧式面包   BAKE ARTISAN AND DECORATIVE BREADS (TGS-2018502633) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32  |  |  |
|--|--|--|
|  <ul style="list-style-type: none"> <li>Classic Sourdough   老面包</li> <li>Crusty Bread   硬皮面包</li> <li>White Bread using Poolish   酵头白面包</li> <li>Tortilla (Flat Bread)   卷饼皮</li> <li>Zopf Bread   瑞士奶油面包</li> <li>Focaccia   佛卡夏</li> <li>Light Ciabatta   爵巴塔面包</li> </ul> | <b>日期   DATES</b>  |  |
|  | <b>星期六/日   Sat/Sun, (9am – 6pm)</b><br>课程   Class: 七月   Jul 16, 17, 23, 24<br>评估   Assessment: 七月   Jul 24 (3pm – 6pm) |  |
|  | <b>星期一/二   Mon/Tue, (9am – 6pm)</b><br>课程   Class: 七月   Jul 18, 19, 25, 26<br>评估   Assessment: 七月   Jul 26 (3pm – 6pm) |  |
|  |  | <b>星期三/四   Wed/Thurs, (9am – 6pm)</b><br>课程   Class: 八月   Aug 24, 25, 31 九月   Sep 1<br>评估   Assessment: 九月   Sep 1 (3pm – 6pm) |
|  |  | <b>星期六/日   Sat/Sun, (9am – 6pm)</b><br>课程   Class: 八月   Aug 27, 28 九月   Sep 3, 4<br>评估   Assessment: 九月   Sep 4 (3pm – 6pm)    |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>   |  | <b>MCES – (70%)</b>  |
| <b>\$727.60</b>  |  | <b>Normal (50%)</b>  |
|  |  | <b>\$251.60</b>  |
|  |  | <b>\$387.60</b>  |

**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)

**星期一/二 | Mon/Tue, (9am – 7pm)**

课程 | Class: 八月 | Aug 29,30 九月 | Sep 5,6  
评估 | Assessment: 九月 | Sep 6 (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)

**星期一/二 | Mon/Tue, (9am – 6pm)**

课程 | Class: 八月 | Aug 15,16,22,23  
评估 | Assessment: 八月 | Aug 23 (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)

**星期三 | Wed, (9am – 6pm)**

课程 | Class: 八月 | Aug 3,10,17  
评估 | Assessment: 八月 | Aug 17 (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

|  |   |   |                     |
|--|---|---|---------------------|
|  | <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> | <b>日期   DATES</b>   |                     |
|  |   | <b>星期四/五   Thurs/Fri, (9am – 6pm)</b><br>课程   Class: 六月   Jun 24,30 七月   Jul 1<br>评估   Assessment: 七月   Jul 1 (3pm – 6pm) |                     |
|  |   | <b>星期日   Sun, (9am – 6pm)</b><br>课程   Class: 七月   Jul 17,24,31<br>评估   Assessment: 七月   Jul 31 (3pm – 6pm)                |                     |
|  |   | <b>星期四/五   Thurs/Fri, (9am – 6pm)</b><br>课程   Class: 七月   Jul 29, 八月   Aug 4,5<br>评估   Assessment: 八月   Aug 5 (3pm – 6pm) |                     |
|  |   | <b>星期六/日   Sat/Sun, (9am – 6pm)</b><br>课程   Class: 八月   Aug 14,20,21<br>评估   Assessment: 八月   Aug 21 (3pm – 6pm)          |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>   |   | <b>MCES – (70%)</b>   | <b>Normal (50%)</b> |
| \$642.00   |   | \$222.00  | \$342               |


## 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"> <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 Meringue Pie   柠檬蛋白派</li> <li>Savoury Quiche   咸挞</li> </ul> | <b>日期   DATES</b>   |                     |
|   |  | <b>星期六/日   Sat/Sun, (9am – 7pm)</b><br>课程   Class: 六月   Jun 25,26 七月   Jul 2,3<br>评估   Assessment: 七月   Jul 3 (3pm – 6pm)   |                     |
|   |  | <b>星期四/五   Thurs/Fri, (9am – 7pm)</b><br>课程   Class: 七月   Jul 7,8,14,15<br>评估   Assessment: 七月   Jul 15 (3pm – 6pm)         |                     |
|   |  | <b>星期四/五   Thurs/Fri, (9am – 7pm)</b><br>课程   Class: 八月   Aug 25,26 九月   Sep 1,2<br>评估   Assessment: 九月   Sep 2 (3pm – 6pm) |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>  |  | <b>MCES – (70%)</b>   | <b>Normal (50%)</b> |
| \$727.60  |  | \$251.60  | \$387.60            |


## 饼干 | MAKE COOKIES (TGS-2018500761) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 26.5

|  |   |   |                     |
|--|---|---|---------------------|
|  | <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> | <b>日期   DATES</b>   |                     |
|  |   | <b>星期一/二   Mon/Tue, (9am – 7pm)</b><br>课程   Class: 七月   Jul 4,5,11<br>评估   Assessment: 七月   Jul 11 (4pm – 6.30pm) |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>   |   | <b>MCES – (70%)</b>   | <b>Normal (50%)</b> |
| \$642.00   |   | \$222.00  | \$342               |


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"> <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> | <b>日期   DATES</b>   |                     |
|  |   | 星期二/三   Tue/Wed, (9am – 7pm)<br>课程   Class: 七月   Jul 6,12,13<br>评估   Assessment: 七月   Jul 13 (4pm – 6.30pm) |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>   |   | <b>MCES – (70%)</b>   | <b>Normal (50%)</b> |
| \$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"> <li>• Craquelin (Durian/ Cempedak)   脆皮泡芙 (榴莲/尖不辣)</li> <li>• Gourmet Lychee Éclair   精致荔枝闪电泡芙</li> <li>• Paris Brest   车轮泡芙</li> <li>• Religieuse   修女泡芙</li> <li>• Mini Croquembouche   迷你泡芙塔</li> </ul> | <b>日期   DATES</b>  |                     |
|  |   | 星期一/二   Mon/Tue, (9am – 6pm)<br>课程   Class: 六月   Jun 20,21,27<br>评估   Assessment: 六月   Jun 27 (3pm – 6pm)    |                     |
|  |   | <b>星期六/日   Sat/Sun, (9am – 6pm)</b><br>课程   Class: 七月   Jul 2,3,9<br>评估   Assessment: 七月   Jul 9 (3pm – 6pm) |                     |
|  |   | <b>星期五   Fri, (9am – 6pm)</b><br>课程   Class: 七月   Jul 8,15,22<br>评估   Assessment: 七月   Jul 22 (3pm – 6pm)    |                     |
|  |   | <b>星期一/二   Mon/Tue, (9am – 6pm)</b><br>课程   Class: 八月   Aug 1,2,8<br>评估   Assessment: 八月   Aug 8 (3pm – 6pm) |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>   |   | <b>MCES – (70%)</b>  | <b>Normal (50%)</b> |
| \$642.00   |   | \$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"> <li>• Croissants (Plain, Cheese, Almond)   法式牛角面包 (原味, 芝士, 杏仁)</li> <li>• Pain Au Chocolat   法式巧克力面包</li> <li>• Sultana Danish   丹麦酥皮面包</li> <li>• Cinnamon Roll   肉桂卷</li> <li>• Vanilla Custard   熊爪酥皮面包 (Items may vary)</li> </ul> | <b>日期   DATES</b>  |                     |
|  |   | 星期二/三   Tue/Wed, (9am – 6pm)<br>课程   Class: 六月   Jun 22,28,29<br>评估   Assessment: 六月   Jun 29 (3pm – 6pm)          |                     |
|  |   | <b>星期五   Fri, (9am – 6pm)</b><br>课程   Class: 七月   Jul 22,29, 八月   Aug 5<br>评估   Assessment: 八月   Aug 5 (3pm – 6pm) |                     |
|  |   | <b>星期六/日   Sat/Sun, (9am – 6pm)</b><br>课程   Class: 八月   Aug 6,7,13<br>评估   Assessment: 八月   Aug 13 (3pm – 6pm)     |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>   |   | <b>MCES – (70%)</b>  | <b>Normal (50%)</b> |
| \$642.00   |   | \$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"> <li>• Pithivier   国王派</li> <li>• Pineapple and Peach Jalousie   凤梨桃子酥皮点心</li> <li>• Pear Turnover   梨子酥皮角</li> <li>• Chicken Curry Puff   鸡肉咖喱角</li> <li>• Tomato and Duo Cheese Tart   番茄芝士挞</li> <li>• Palmiers   法国蝴蝶酥 (Items may vary)</li> </ul> | <b>日期   DATES</b><br><b>星期一/二   Mon/Tue, (9am – 6pm)</b><br>课程   Class: 八月   Aug 1,2,8<br>评估   Assessment: 八月   Aug 8 (3pm – 6pm) |                     |
|  |  | <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>  | <b>MCES – (70%)</b> |
| <b>\$642.00</b>  | <b>\$222.00</b>  | <b>\$342</b>  |                     |

| 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"> <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> | <b>日期   DATES</b>                      |                     |
|   |  | <b>COURSE FEE EFFECTIVE 1 JAN 2022</b> | <b>MCES – (70%)</b> |
| <b>\$642.00</b>   | <b>\$222.00</b>  | <b>\$342</b>                           |                     |

| 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"> <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> | <b>日期   DATES</b><br><b>星期二/三   Tue/Wed, (9am – 6pm)</b><br>课程   Class: 六月   Jun 22, 28, 29<br>评估   Assessment: 六月   Jun 29 (3pm – 6pm) |                     |
|  |   | <b>星期三/四   Wed/Thurs, (9am – 6pm)</b><br>课程   Class: 七月   Jul 20, 21, 27<br>评估   Assessment: 七月   Jul 27 (3pm – 6pm)                    |                     |
| <b>星期日   Sun, (9am – 6pm)</b><br>课程   Class: 七月   Jul 31, 八月   Aug 7, 14<br>评估   Assessment: 八月   Aug 14 (3pm – 6pm) |   | <b>星期四/五   Thurs/Fri, (9am – 6pm)</b><br>课程   Class: 八月   Aug 11, 12, 18<br>评估   Assessment: 八月   Aug 18 (3pm – 6pm)                    |                     |
| <b>星期六/日   Sat/Sun, (9am – 6pm)</b><br>课程   Class: 八月   Aug 20, 21, 28<br>评估   Assessment: 八月   Aug 28 (3pm – 6pm)   |   | <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>  | <b>MCES – (70%)</b> |
| <b>\$642.00</b>  | <b>\$222.00</b>   | <b>Normal (50%)</b>   | <b>\$342</b>        |

|   |   |                     |
|---|---|---------------------|
|  <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> | <b>日期   DATES</b>   |                     |
|   | <b>星期一/二   Mon/Tue, (9am – 6pm)</b><br>课程   Class: 六月   Jun 20,21,27<br>评估   Assessment: 六月   Jun 27 (3pm – 6pm)          |                     |
|   | <b>星期三/四   Wed/Thurs, (9am – 6pm)</b><br>课程   Class: 七月   Jul 28, 八月   Aug 3,4<br>评估   Assessment: 八月   Aug 4 (3pm – 6pm) |                     |
|   | <b>星期六   Sat, (9am – 6pm)</b><br>课程   Class: 七月   Jul 30, 八月   Aug 6,13<br>评估   Assessment: 八月   Aug 13 (3pm – 6pm)       |                     |
|   | <b>星期三   Wed, (9am – 6pm)</b><br>课程   Class: 八月   Aug 10,17,24<br>评估   Assessment: 八月   Aug 24 (3pm – 6pm)                |                     |
|   | <b>星期日   Sun, (9am – 6pm)</b><br>课程   Class: 九月   Sep 4,11,18<br>评估   Assessment: 九月   Sep 18 (3pm – 6pm)                 |                     |
| <b>COURSE FEE EFFECTIVE 1 JAN 2022</b>  | <b>MCES – (70%)</b>   | <b>Normal (50%)</b> |
| \$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

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**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/>

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