



Class Schedule


BITC @ TAISENG


Sep 2023 / Oct 2023 / Nov 2023

初级面包 BREAD PREPARATION LEVEL 1 (TGS-2023020119) DURATION: 2 DAYS, TOTAL TRAINING HOURS: 16			
	<ul style="list-style-type: none">• Japanese Macha Bread 日式抹茶面包• Mocha-Walnut Bread 摩卡核桃面包• Italian Olives, Herb and Pumpkin Seeds Bread 意大利橄榄、香草南瓜籽面包	日期 DATES	
		星期二 Tue, (9am – 6pm) 课程 Class: 十月 Oct 3,10 评估 Assessment: 十月 Oct 10 (3pm – 6pm)	
		星期六 Sat, (9am – 6pm) 课程 Class: 十月 Oct 21,28 评估 Assessment: 十月 Oct 28 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$518.40		\$182.40	\$278.40

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 Thurs, (9am – 7pm)	
		课程 Class: 十一月 Nov 16,23,30 十二月 Dec 7	
		评估 Assessment: 十二月 Dec 7 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$734.40		\$258.40	\$394.40


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	
		星期三/四 Wed/Thurs, (9am – 6pm)	
		课程 Class: 十月 Oct 18,19,26 十一月 Nov 2 评估 Assessment: 十一月 Nov 2 (3pm – 6pm)	
		星期三/五 , (9am – 6pm)	
		课程 Class: 十一月 Nov 22,24,29 十二月 Dec 1 评估 Assessment: 十二月 Dec 1 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$734.40		\$258.40	\$394.40

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: 九月 Sep 23,24,30 十月 Oct 1 评估 Assessment: 十月 Oct 1 (3pm – 6pm)	
		星期三/四 Wed/Thurs, (9am – 6pm)	
		课程 Class: 九月 Sep 27,28 十月 Oct 4,5 评估 Assessment: 十月 Oct 5 (3pm – 6pm)	
		星期二/三 Tue/Wed, (9am – 6pm)	
		课程 Class: 十月 Oct 24,25,31 十一月 Nov 1 评估 Assessment: 十一月 Nov 1 (3pm – 6pm)	
星期六 Sat, (9am – 6pm)			
课程 Class: 十一月 Nov 11,18,25 十二月 Dec 2 评估 Assessment: 十二月 Dec 2 (3pm – 6pm)			
星期二 Tue, (9am – 6pm)			
课程 Class: 十一月 Nov 14,21,28 十二月 Dec 5 评估 Assessment: 十二月 Dec 5 (3pm – 6pm)			
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	
\$734.40		Normal (50%)	
		\$258.40	
		\$394.40	

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: 九月 Sep 14,21,22,29 评估 Assessment: 九月 Sep 29 (3pm – 6pm)	
		星期六/日 Sat/Sun, (9am – 7pm)	
		课程 Class: 十月 Oct 7,8,14,15 评估 Assessment: 十月 Oct 15 (3pm – 6pm)	
		星期一/四 Mon/Tue, (9am – 7pm)	
		课程 Class: 十月 Oct 30 十一月 2,6,9 Nov 评估 Assessment: 十一月 Nov 9 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$734.40		\$258.40	\$394.40

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	
		星期一/二 Wed/Thurs , (9am – 6pm)	
		课程 Class: 九月 Sep 25,26 十月 Oct 2,3 评估 Assessment: 九月 Oct 3 (3pm – 6pm)	
		星期四 Thurs , (9am – 6pm)	
		课程 Class: 十一月 Nov 9,16,23,30 评估 Assessment: 十一月 Nov 30 (3pm – 6pm)	
		星期日 Sun , (9am – 6pm)	
		课程 Class: 十一月 Nov 19,26 十二月 Dec 3,10 评估 Assessment: 十二月 Dec 10 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	
\$734.40		Normal (50%)	
		\$258.40	
		\$394.40	

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 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	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00


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 Thurs, (9am – 6pm)	
		课程 Class: 十月 Oct 12,19,26 评估 Assessment: 十月 Oct 26 (3pm – 6pm)	
		星期六 Sat, (9am – 6pm)	
		课程 Class: 十月 Oct 21,28 十一月 Nov 4 评估 Assessment: 十一月 Nov 4 (3pm – 6pm)	
		星期二/三 Tue/Wed, (9am – 6pm)	
		课程 Class: 十一月 Nov 7,8,15 评估 Assessment: 十一月 Nov 15 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00


3 天 - 港式点心（三） | 3 DAYS – PREPARE ADVANCED DIM SUM DISHES (TGS-TGS-2022014675)


	<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 siew) 港式鸡/叉烧包• Coriander dumpling 茼蒿饺	日期 DATES	
		星期/五 Fri, (9am – 6pm)	
		课程 Class: 十月 Oct 6,13,20 评估 Assessment: 十月 Oct 20 (3pm – 6pm)	
		星期/五 Fri, (9am – 6pm)	
		课程 Class: 十月 Oct 6,13,20 评估 Assessment: 十月 Oct 20 (3pm – 6pm)	
		星期五 Fri, (9am – 6pm)	
		课程 Class: 十一月 Nov 3,10,17 评估 Assessment: 十一月 Nov 17 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00


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	
		星期五 Fri, (9am – 7pm)	
		课程 Class: 十月 Oct 6,13,20,27 评估 Assessment: 十月 Oct 27 (3pm – 6pm)	
		星期一 Mon, (9am – 7pm)	
		课程 Class: 十一月 Nov 13,20,27 十二月 Dec 4 评估 Assessment: 十二月 Dec 4 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$734.40		\$258.40	\$394.40

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: 十月 Oct 16,17,23 评估 Assessment: 十月 Oct 23 (4pm – 6.30pm)	
		星期日 Sun, (9am – 7pm) 课程 Class: 十月 Oct 22,29 十一月 Nov 5 评估 Assessment: 十一月 Nov 5 (4pm – 6.30pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00


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	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00

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	
		星期二 Tue, (9am – 6pm) 课程 Class: 十月 Oct 17,24,31 评估 Assessment: 十月 Oct 31 (3pm – 6pm)	
		星期三/五 Wed/Fri, (9am – 6pm) 课程 Class: 十一月 Nov 24,29 十二月 Dec 6 评估 Assessment: 十二月 Dec 6 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00

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	
		星期日 Sun, (9am – 6pm) 课程 Class: 十月 Oct 1,8,15 评估 Assessment: 十月 Oct 15 (3pm – 6pm)	
		星期二/三 Tue/Wed, (9am – 6pm) 课程 Class: 十月 Oct 10,11,18 评估 Assessment: 十月 Oct 18 (3pm – 6pm)	
		星期五 Fri, (9am – 6pm) 课程 Class: 十一月 Nov 3,10,17 评估 Assessment: 十一月 Nov 17 (3pm – 6pm)	
		星期日 Sun, (9am – 6pm) 课程 Class: 十一月 Nov 19,26 十二月 Dec 3 评估 Assessment: 十二月 Dec 3 (3pm – 6pm)	
		COURSE FEE EFFECTIVE 1 JAN 2023	
\$648.00		MCES – (70%) \$228.00	Normal (50%) \$348.00

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	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00


中级酥皮糕点 – 法式蛋糕和挞 PREPARE INTERMEDIATE PASTRIES – ENTREMETS & TARTS (TGS-2022015890)			
DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32			
	<ul style="list-style-type: none">• Lemon Curd Cruffins 柠檬酪可芬• Lychee Rose Macarons 荔枝玫瑰马卡龙• Chocolate Roche Cake 巧克力岩层蛋糕• Strawberry Pistachio Breton Tarts 草莓开心果布列顿挞	日期 DATES	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$842.40		\$296.40	\$452.40

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	
		星期六 Sat, (9am – 6pm) 课程 Class: 十月 Oct 7,14,21 评估 Assessment: 十月 Oct 21 (3pm – 6pm)	
		星期三/五 Wed/Fri, (9am – 6pm) 课程 Class: 十月 Oct 25, 27 十一月 Nov 1 评估 Assessment: 十一月 Nov 1 (3pm – 6pm)	
		星期三 Wed, (9am – 6pm) 课程 Class: 十一月 NOV 8,15,22 评估 Assessment: 十一月 Nov 22 (3pm – 6pm)	
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00

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	
		星期五 Fri, (9am – 6pm)	
		课程 Class: 九月 Sep 15,22,29	
		评估 Assessment: 九月 Sep 29 (3pm – 6pm)	
		星期三/四 Wed/Thurs, (9am – 6pm)	
		课程 Class: 十月 Oct 4,11,12	
		评估 Assessment: 十月 Oct 12 (3pm – 6pm)	
		星期日 Sun, (9am – 6pm)	
课程 Class: 十月 Oct 22,29 十一月 Nov 5			
评估 Assessment: 十一月 Nov 5 (3pm – 6pm)			
星期一/二 Mon/Tue, (9am – 6pm)			
课程 Class: 十月 Oct 30 十一月 Nov 6,7			
评估 Assessment: 十一月 Nov 7 (3pm – 6pm)			
星期二 Tue, (9am – 6pm)			
课程 Class: 十一月 Nov 14,21,28			
评估 Assessment: 十一月 Nov 28 (3pm – 6pm)			
星期六 Sat, (9am – 6pm)			
课程 Class: 十一月 Nov 18,25 十二月 Dec 2			
评估 Assessment: 十二月 Dec 2 (3pm – 6pm)			
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$648.00		\$228.00	\$348.00

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• Nghoh 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	
		星期六 Sat, (9am – 6pm)	
		课程 Class: 九月 Sep 16,23,30	
		评估 Assessment: 九月 Sep 30 (3.00pm – 6pm)	
		星期一 Mon, (9am – 6pm)	
		课程 Class: 十月 Oct 9,16,23	
		评估 Assessment: 十月 Oct 23 (3.00pm – 6pm)	
		星期六 Sat, (9am – 6pm)	
课程 Class: 十月 Oct 28 十一月 Nov 4,11			
评估 Assessment: 十一月 Nov 11 (3.00pm – 6pm)			
星期一 Mon, (9am – 6pm)			
课程 Class: 十一月 Nov 13,20,27			
评估 Assessment: 十一月 Nov 27 (3.00pm – 6pm)			
COURSE FEE EFFECTIVE 1 JAN 2023		MCES – (70%)	Normal (50%)
\$734.40		\$258.40	\$394.40

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



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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

Scan Online Application:



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