

Class Schedule

BITC @ TAISENG

Jan / Feb / Mar 2024

初级面包 | BREAD PREPARATION LEVEL 1 (TGS-2023020119) DURATION: 2 DAYS, TOTAL TRAINING HOURS: 16

| | | | |
|--|--|--|---------------------|
|  | <ul style="list-style-type: none"> Japanese Mocha 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 | |
| | | 星期日 Sun, (9am – 6pm) 课程 Class: 二月 Feb 18, 25 评估 Assessment: 二月 Feb 25 (3pm – 6pm) | |
| | | 星期五 Fri, (9am – 6pm) 课程 Class: 三月 Mar 8, 15 评估 Assessment: 三月 Mar 15 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$523.20 | | \$187.20 | \$283.20 |

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 Sun, (9am – 7pm) 课程 Class: 一月 Jan 20, 27 二月 3, 17 FEB 评估 Assessment: 二月 Feb 17 (3pm – 6pm) | |
| | | 星期一/三 Sun, (9am – 6pm) 课程 Class: 三月 Mar 4, 6, 11, 13, 18 评估 Assessment: 三月 Mar 18 (9am – 12pm) | |
| | | 星期日 Sun, (9am – 7pm) 课程 Class: 三月 Mar 9, 16, 23, 30 评估 Assessment: 三月 Mar 30 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$741.20 | | \$265.20 | \$401.20 |

欧式风格面包 | MAKE CAFE STYLE BREADS (TGS-2018502621) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32

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|--|---|---|---------------------|
|  | <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 Mon, (9am – 6pm) 课程 Class: 一月 Feb 5, 19, 26 三月 Mar 4 评估 Assessment: 三月 Mar 4 (3pm – 6pm) | |
| | | 星期一/三 Mon/Wed, (9am – 6pm) 课程 Class: 三月 Mar 25, 27 四月 Apr 1, 3 评估 Assessment: 四月 Apr 3 (3pm – 6pm) | |
| | | 星期日 Sun, (9am – 6pm) 课程 Class: 三月 Mar 31 四月 Apr 7, 14, 21 评估 Assessment: 四月 Apr 21 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$741.20 | | \$265.20 | \$401.20 |

欧式面包 | BAKE ARTISAN AND DECORATIVE BREADS (TGS-2018502633) DURATION: 4 DAYS, TOTAL TRAINING HOURS: 32

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|  | <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 | |
| | | 星期二 Tue, (9am – 6pm) 课程 Class: 二月 Feb 20,27 三月 Mar 5,12 评估 Assessment: 三月 Mar 12 (3pm – 6pm) | |
| | | 星期六/日 Sat/Sun, (9am – 6pm) 课程 Class: 三月 Mar 2,3,9,10 评估 Assessment: 三月 Mar 10 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$741.20 | | \$265.20 | \$401.20 |


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

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|---|---|--|---------------------|
|  | <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 | |
| | | 星期日 Sun, (9am – 7pm) 课程 Class: 一月 Jan 21,28 二月 Feb 4,18 评估 Assessment: 二月 Feb 18 (3pm – 6pm) | |
| | | 星期一/三 Mon/Wed, (9am – 6pm) 课程 Class: 一月 Jan 29,31 二月 Feb 5,7,14 评估 Assessment: 二月 Feb 14 (9am – 12pm) | |
| | | 星期日 Sun, (9am – 7pm) 课程 Class: 三月 Mar 3,10,17,24 评估 Assessment: 三月 Mar 24 (3pm – 6pm) | |
| | | 星期三 Wed, (9am – 7pm) 课程 Class: 三月 Mar 6,13,20,27 评估 Assessment: 三月 Mar 27 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$741.20 | | \$265.20 | \$401.20 |

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

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|--|--|---|---------------------|
|  | <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 | |
| | | 星期六 Sat, (9am – 6pm) 课程 Class: 二月 Feb 17,24 三月 Mar 2,9 评估 Assessment: 三月 Mar 9 (3pm – 6pm) | |
| | | 星期一/三 Mon/Wed, (9am – 6pm) 课程 Class: 二月 Feb 19,21,26,28 评估 Assessment: 二月 Feb 28 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$741.20 | | \$265.20 | \$401.20 |

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

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|--|---|---|---------------------|
|  | <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 | |
| | | <p>星期四/五 Thur/Fri, (9am – 6pm)</p> <p>课程 Class: 一月 Jan 26 二月 Feb 1,2 评估 Assessment: 二月 Feb 2 (3pm – 6pm)</p> | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$654.00 | | \$234.00 | \$354.00 |

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

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|--|---|--|---------------------|
|  | <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 | |
| | | <p>星期日 Sun, (9am – 6pm)</p> <p>课程 Class: 一月 Jan 21,28 二月 Feb 4 评估 Assessment: 二月 Feb 4 (3pm – 6pm)</p> | |
| | | <p>星期二/四 Tue/Thu, (9am – 6pm)</p> <p>课程 Class: 二月 Feb 6,8,15 评估 Assessment: 二月 Feb 15 (3pm – 6pm)</p> | |
| | | <p>星期四 Thur, (9am – 6pm)</p> <p>课程 Class: 三月 Mar 21,28 四月 Apr 4 评估 Assessment: 四月 Apr 4 (3pm – 6pm)</p> | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$654.00 | | \$234.00 | \$354.00 |

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

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|--|---|---|---------------------|
|  | <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 茺荳饺 | 日期 DATES | |
| | | <p>星期六 Sat, (9am – 6pm)</p> <p>课程 Class: 二月 Feb 17,24 三月 Mar 2 评估 Assessment: 三月 Mar 2 (3pm – 6pm)</p> | |
| | | <p>星期四 Thur, (9am – 6pm)</p> <p>课程 Class: 二月 Feb 29 三月 Mar 7,14 评估 Assessment: 三月 Mar 14 (3pm – 6pm)</p> | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$654.00 | | \$234.00 | \$354.00 |

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 | |
| | | <p>星期二 Tue, (9am – 7pm)</p> <p>课程 Class: 二月 Feb 20,27 三月 Mar 5,12 评估 Assessment: 三月 Mar 12 (3pm - 6pm)</p> | |
| | | <p>星期六/日 Sat/Sun, (9am – 7pm)</p> <p>课程 Class: 三月 Mar 16,17,23,24 评估 Assessment: 三月 Mar 24 (3pm - 6pm)</p> | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$741.20 | | \$265.20 | \$401.20 |

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



- 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

星期三 | Wed, (9am – 7pm)

课程 | Class: 一月 | Jan 24,31 二月 | Feb 7
评估 | Assessment: 二月 | Feb 7 (4pm - 6.30pm)

星期五 | Fri, (9am – 7pm)

课程 | Class: 三月 | Mar 22 四月 | Apr 5,12
评估 | Assessment: 四月 | Apr 12 (4pm - 6.30pm)

FULL COURSE FEE

MCES – (70%)

Normal (50%)

\$654.00

\$234.00

\$354.00

松饼和烤饼 | MAKE MUFFINS AND SCONES (TGS-2018500759) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 26.5



- 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: 三月 | Mar 19,20,26
评估 | Assessment: 三月 | Mar 26 (4pm - 6.30pm)

FULL COURSE FEE

MCES – (70%)

Normal (50%)

\$654.00

\$234.00

\$354.00

法式泡芙 | MAKE CHOUX PASTRIES (TGS-2019503497) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24



- 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 | Sat, (9am – 6pm)

课程 | Class: 一月 | Jan 20,27 二月 | Feb 3
评估 | Assessment: 二月 | Feb 3 (3pm – 6pm)

星期四/五 | Thur/Fri, (9am – 6pm)

课程 | Class: 三月 | Mar 21,22,28
评估 | Assessment: 三月 | Mar 28 (3pm – 6pm)

FULL COURSE FEE

MCES – (70%)

Normal (50%)

\$654.00

\$234.00

\$354.00

法式牛角、丹麦酥皮面包 | MAKE YEAST-RAISED PASTRIES (TGS-2019503479) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24



- 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: 一月 | Jan 28 二月 | Feb 4,18
评估 | Assessment: 二月 | Feb 18 (3pm – 6pm)

星期二/四 | Tue/Thurs, (9am – 6pm)

课程 | Class: 二月 | Feb 6,8,15
评估 | Assessment: 二月 | Feb 15 (3pm – 6pm)

星期五 | Fri, (9am – 6pm)

课程 | Class: 三月 | Mar 1,8,15
评估 | Assessment: 三月 | Mar 15 (3pm – 6pm)

星期日 | Sun, (9am – 6pm)

课程 | Class: 三月 | Mar 3,10,17
评估 | Assessment: 三月 | Mar 17 (3pm – 6pm)

FULL COURSE FEE

MCES – (70%)

Normal (50%)

\$654.00

\$234.00

\$354.00


欧式酥皮糕点 | MAKE PUFF PASTRY PRODUCTS (TGS-2019503498) DURATION: 3 DAYS, TOTAL TRAINING HOURS: 24

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|--|--|--------------|--------------|
|  | <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 | |
| | | | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$654.00 | | \$234.00 | \$354.00 |


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

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|--|---|--------------|--------------|
|  | <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 Brenton Tarts 草莓开心果布伦顿挞 | 日期 DATES | |
| | | | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$850.20 | | \$304.20 | \$460.20 |

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

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|---|--|--|--------------|
|  | <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 Thur, (9am – 6pm) 课程 Class: 二月 Feb 22,29 三月 Mar 7 评估 Assessment: 三月 Mar 7 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$654.00 | | \$234.00 | \$354.00 |

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 | |
| | | 星期三 Wed, (9am – 6pm) 课程 Class: 二月 Feb 14,21,28 评估 Assessment: 二月 Feb 28 (3pm – 6pm) | |
| | | 星期六/日 Sat/Sun, (9am – 6pm) 课程 Class: 二月 Feb 17,24,25 评估 Assessment: 二月 Feb 25 (3pm – 6pm) | |
| | | 星期一 Mon, (9am – 6pm) 课程 Class: 三月 Mar 11,18,25 评估 Assessment: 三月 Mar 25 (3pm – 6pm) | |
| FULL COURSE FEE | | MCES – (70%) | Normal (50%) |
| \$654.00 | | \$234.00 | \$354.00 |

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|--|--|--|---------------------------------|
|  | <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 | |
| | | 星期六 Sat, (9am – 6pm) 课程 Class: 一月 Jan 20,27 二月 Feb 3 评估 Assessment: 二月 Feb 3 (3.00pm – 6pm) | |
| | | 星期一/二 Mon/Tue, (9am – 6pm) 课程 Class: 一月 Jan 23,29,30 评估 Assessment: 一月 Jan 30 (3.00pm – 6pm) | |
| | | 星期五 Fri, (9am – 6pm) 课程 Class: 二月 Feb 16,23 三月 Mar 1 评估 Assessment: 三月 Mar 1 (3.00pm – 6pm) | |
| | | 星期六 Sat, (9am – 6pm) 课程 Class: 三月 Mar 16,23,30 评估 Assessment: 三月 Mar 30 (3.00pm – 6pm) | |
| | | 星期二 Tue, (9am – 6pm) 课程 Class: 三月 Mar 19,26 四月 Apr 2 评估 Assessment: 四月 Apr 2 (3.00pm – 6pm) | |
| FULL COURSE FEE \$741.20 | | MCES – (70%) \$265.20 | Normal (50%) \$401.20 |




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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-  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

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