High teas will never be the same again –

Join us and learn how to make your own tasty Choux Pastries!

Want to make your own Choux Pastries but don't know where to start? You'll need to understand

Baking ingredients
and their role in making Choux Pastries

Approaches
to preparing and making Choux Pastries

Temperature
control when baking Choux Pastries

WE'RE HERE TO HELP!

Hi there! my name is _____

To register, contact me at _____

A quality training programme by

XPRIENZ
experience the difference

XLBC-CHX-0101-21L08

Join us for our 2 – day

Make Choux Pastries Course and learn how to

Recognize
the important principles
of baking Choux Pastries

Perform
the steps involved
in making Choux Pastries

Identify
baking ingredients
and their role in making
Choux Pastries

Check
and ensure
the quality of baked
Choux Pastries

Prepare
the ingredients
and equipment needed to make
Choux Pastries mise-en-place

Adhere
to Hygiene & Food
and Workplace Safety
Requirements

TSC Title

Make Choux Pastries

Course Fees and Funding

Full Course Fee (incl. GST)		**$ 428.00**
	Subsidy	Fees Payable [1]
50% subsidy [2]	$ 200.00	**$ 228.00**
70% subsidy [3]	$ 280.00	**$ 148.00**

[1] Course Fees shown are inclusive of GST
[2] Applicable for Singapore Citizens & Permanent Residents aged 21 to 39 years
[3] Applicable for Singapore Citizens aged 40 years old and above / Applicable for SME Employer sponsored SGs or PRs; up to $4.50/hr Absentee Payroll Funding Support applicable

All information shown is correct at the time of printing. XpRienz reserves the right to make changes at any time without notice in its absolute discretion.

Course Information

Course Code
TGS-2019502759

Course Delivery
Classroom Learning (EN)

Course Duration
18 hours (2 days)

Funding Validity Period
01 Apr 2019 – 31 Mar 2023

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline)

E-mail **enquiries@xprienz.com**

Training Provider
XPRIENZ

XPRIENZ PTE. LTD.
UEN 200409177Z