

Want to start each day with a fresh loaf for your loved ones?

Join us and learn how to bake
your own freshly made
Bread!

Want to bake your own Bread but don't know
where to start? You'll need to understand



Baking ingredients
and their role in making
Bread



Approaches
to preparing and making
Bread



Temperature
control when baking
Bread

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-BRD-ES-0101-21L08

Join us for our 2 – day

Make Classic Breads Course and learn how to



Recognize
the important principles
of baking Bread



Perform
the steps involved
in making Bread



Identify
baking ingredients
and their role in making
Bread



Check
and ensure
the quality of baked
Bread



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



Adhere
to Hygiene & Food
and Workplace Safety
Requirements

TSC Title

Make Basic Breads

Course Fees and Funding

Full Course Fee (incl. GST)	Subsidy	Fees Payable ^[1]
\$ 428.00		
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-2020512999^[1]



Course Delivery
e-Learning (EN)



Course Duration
18 hours (2 days)



Funding Validity Period
01 Nov 2020 – 14 Sep 2022

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline).....

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

Training Provider



XPRIENZ PTE. LTD.
UEN 200409177Z