

# Brighten up each day with delectable little bundles of joy!

Join us and learn how to bake your own delicious muffins and scones!



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



**Baking ingredients**  
and their role in making  
Muffins & Scones



**Approaches**  
to preparing and making  
Muffins & Scones



**Temperature control**  
when baking  
Muffins & Scones

**WE'RE HERE TO HELP!**



Hi there! my name is \_\_\_\_\_



To register, contact me at \_\_\_\_\_

A quality training programme by



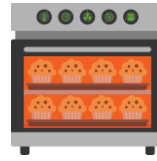
experience the difference  
XLBC-MSC-ES-0101-21L08

Join us for our 2 – day

# Make Muffins & Scones Course and learn how to



**Recognize**  
the important principles  
of baking Muffins & Scones



**Perform**  
the steps involved in  
making Muffins & Scones



**Identify**  
baking ingredients  
and their role in making  
Muffins & Scones



**Check**  
and ensure  
the quality of baked  
Muffins & Scones



**Prepare**  
the ingredients  
and equipment needed to make  
Muffins & Scones mise-en-place



**Adhere**  
to Hygiene & Food  
and Workplace Safety  
Requirements

TSC Title

## Make Muffins & Scones

### Course Fees and Funding

| Full Course Fee (incl. GST)      | Subsidy          | Fees Payable <sup>[1]</sup> |
|----------------------------------|------------------|-----------------------------|
| <b>\$ 428.00</b>                 |                  |                             |
| <b>50% subsidy<sup>[2]</sup></b> | <b>\$ 200.00</b> | <b>\$ 228.00</b>            |
| <b>70% subsidy<sup>[3]</sup></b> | <b>\$ 280.00</b> | <b>\$ 148.00</b>            |

<sup>[1]</sup> Course Fees shown are inclusive of GST

<sup>[2]</sup> Applicable for Singapore Citizens & Permanent Residents aged 21 to 39 years

<sup>[3]</sup> 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-2020513053**



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



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