



Tarts aren't just tasty, they're mini works of art – Join us and learn how to make your own delectable tarts and short-crust pastries!

Want to bake your own Tarts or Short-crust Pastries but don't know where to start? You'll need to understand



Baking ingredients
and their role in making
Tarts and Short-Crust
Pastries




Approaches
to preparing and making
Tarts and Short-Crust
Pastries



Temperature
control when baking
Tarts and Short-Crust
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-TRT-0103-22E17

Join us for our 2 – day

Make Tarts and Short-Crust Pastries Course and learn how to



Recognize the important principles of baking Tarts and Short-Crust Pastries



Perform the steps involved in making Tarts and Short-Crust Pastries



Identify baking ingredients and their role in making Tarts and Short-Crust Pastries



Check and ensure the quality of baked Tarts and Short-Crust Pastries



Prepare the ingredients and equipment needed to make Tarts and Short-Crust Pastries mise-en-place



Adhere to Hygiene & Food and Workplace Safety Requirements

TSC Title

Make Tarts and Short-Crust 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-2018503449



Course Delivery
Classroom Learning (EN)



Course Duration
18 hours (2 days)



Funding Validity Period
01 Jan 2019 – 06 Nov 2024

CONTACT US to book your slots today!

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

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

Training Provider



XPRIENZ PTE. LTD.
UEN 200409177Z