



Who says you can't bake your cake and have it? Join us and learn how to make your own tasty cakes!



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



Baking ingredients
and their role in
making Cake



Approaches
to preparing and
making Cake



Temperature
control when baking
Cake

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline)

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

Training Provider



XPRIENZ PTE. LTD.
UEN 200409177Z

Join us for our 2 – day Make Classic Cakes Course and learn how to



Recognize
the important principles
of baking Cake



Perform
the steps involved
in making Cake



Identify
baking ingredients
and their role in making
Cake



Check
and ensure
the quality of baked
Cake



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



Adhere
to Hygiene & Food
and Workplace Safety
Requirements

TSC Title

Make Basic Cakes

Course Fees & Funding

Full Course Fee (incl. GST)	\$ 432.00	
	Subsidy	Fees Payable ^[1]
50% subsidy ^[2]	\$ 200.00	\$ 232.00
70% subsidy ^[3]	\$ 280.00	\$ 152.00

^[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-2018500435



Course Delivery
Classroom Learning (EN)



Course Duration
20 hours (2 days)




Funding Validity Period
01 Mar 2019 – 27 Apr 2024

Contact us for more information

 xprienz.com

 6438 9693

 enquiries@xprienz.com

Follow us on Social Media

 /XpRienz

 @xprienzsg