MAKE CLASSIC BREADS

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

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline)

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

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 & Funding

Full Course Fee (incl. GST)		$ 436.00
	Subsidy	Fees Payable [1]
50% subsidy [2]	$ 200.00	**$ 236.00**
70% subsidy [3]	$ 280.00	**$ 156.00**

[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.

Refund Policy
- Refund requests are subject to approval
- Any refund request must be submitted at least three days prior to the course start date
- Refund requests submitted less than three days before the start date will be rejected
- No refund will be issued once the course has commenced, or, if the participant does not complete the assessment
- Refund requests must be submitted in writing using a provided form
- All approved refunds and/or any other forms of refunds will be processed within 4-6 weeks after the course end date

Course Information

Course Code
TGS-2018503448

Course Delivery
Classroom Learning (EN)

Course Duration
18 hours (2 days)

Funding Validity Period
05 Nov 2018 – 03 Nov 2024