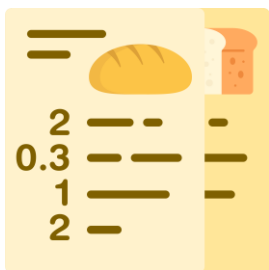




**Bread is like the Sun – it rises in the yeast and sets in the waist!**  
Join us and learn how to bake your own tasty breads!

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



**Recipes**  
and methods of preparing basic bread



**Processes**  
involved when preparing basic bread



**Presentation**  
techniques to complete your tasty creations

**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 Basic Breads Course and learn how to



**Understand**  
**at least 2 recipes**  
and doughmaking methods  
of preparing different types  
of basic breads



**Recognise**  
**quality characteristics**  
and precautionary measures  
to take in the preparation  
of bread products



**Describe**  
**at least 2 types of yeast**  
and its functionality and requirements  
for growth during the fermentation  
stage



**Prepare**  
**doughs using a variety**  
of bread preparation techniques  
for at least 2 types of basic  
breads



**Illustrate**  
**at least 2 types**  
of sweet and savoury fillings,  
glazes, icing and dustings  
for basic breads



**Explain 2 types of**  
**mixing, piping and baking**  
methods and apply different mixing  
methods and baking processes  
for basic breads

TSC Title

## Bread Preparation – 2

### Course Fees & Funding

Full Course Fee (incl. GST)	\$ 436.00	
	Subsidy	Fees Payable <sup>[1]</sup>
<b>50% subsidy <sup>[2]</sup></b>	\$ 200.00	<b>\$ 236.00</b>
<b>70% subsidy <sup>[3]</sup></b>	\$ 280.00	<b>\$ 156.00</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.

#### 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-2022015261**



Course Delivery  
**Classroom Learning (EN)**



Course Duration  
**18 hours (2 days)**



Funding Validity Period  
**03 Oct 2022 – 02 Oct 2024**

Follow us on Social Media /XpRienz @xprienzsg

Contact us for more information xprienz.com 6438 9693 enquiries@xprienz.com

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**XPRIENZ**  
experience the difference