



**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)	\$ 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-2018500435**



Course Delivery  
**Classroom Learning (EN)**



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



Funding Validity Period  
**01 Mar 2019 – 27 Apr 2024**

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

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**XPRIENZ**  
experience the difference