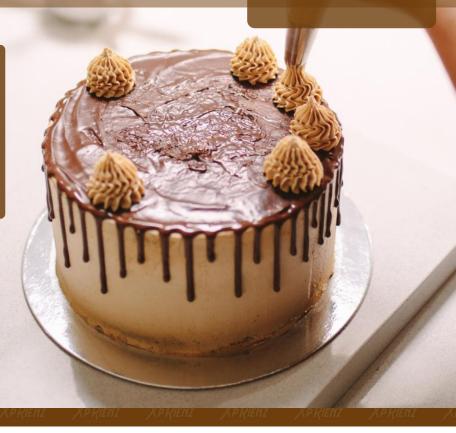
MAKE CLASSIC CAKES







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!



6438 9693 (XpRienz Hotline)



© E-mail enquiries@xprienz.com

Training Provider



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



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 [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

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
- 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





