MAKE CHOUX PASTRIES

High teas will never be the same again – Join us and learn how to make your own tasty Choux Pastries!

Want to make your own Choux Pastries but don't know where to start? You'll need to understand

Baking ingredients and their role in making Choux Pastries

Approaches to preparing and making Choux Pastries

Temperature control when baking Choux Pastries

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline)

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

Join us for our 2 – day Make Choux Pastries Course and learn how to

Recognize the important principles of baking Choux Pastries

Perform the steps involved in making Choux Pastries

Identify baking ingredients and their role in making Choux Pastries

Check and ensure the quality of baked Choux Pastries

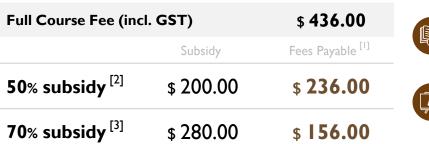**Prepare the ingredients** and equipment needed to make Choux Pastries mise-en-place

Adhere to Hygiene & Food and Workplace Safety Requirements

TSC Title
Make Choux Pastries

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-2019502759

Course Delivery
Classroom Learning (EN)

Course Duration
18 hours (2 days)

Funding Validity Period
01 Apr 2019 – 31 Mar 2025