

# PREPARE MACAROONS



SKILLSFUTURE  
CREDITS  
CLAIMABLE!

A QUALITY  
TRAINING  
PROGRAMME BY



**Make each day pop  
with a vibrant burst of  
colours and flavours –  
Join us and learn how to bake  
your very own homemade  
macaroons!**

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



**Baking ingredients**  
and their role in making  
Macaroons



**Approaches**  
to preparing and making  
Macaroons



**Temperature**  
control when baking  
Macaroons

**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 Prepare Macaroons Course and learn how to



**Recognize**  
the important principles  
of baking Macaroons



**Perform**  
the steps involved  
in making Macaroons



**Identify**  
baking ingredients  
and their role in making  
Macaroons



**Check**  
and ensure  
the quality of baked  
Macaroons



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



**Adhere**  
to Hygiene & Food  
and Workplace Safety  
Requirements

TSC Title

## Prepare Macaroons

### 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-2019502757**



Course Delivery  
**Classroom Learning (EN)**



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



Funding Validity Period  
**02 Apr 2019 – 01 Apr 2025**

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