

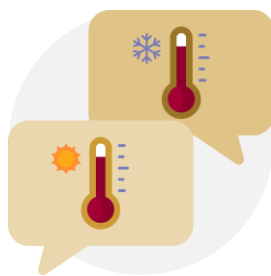


Bid adieu to overpriced high-teas at Restaurants – We'll show you how to prepare a tantalizing array of delectable pastries which impress in both looks and taste!

Have the basics of baking down and want to add another layer to your culinary skills? You'll need to know how to



Use suitable techniques to prepare ice creams, meringues, entremets, and more



Recognize the impacts of temperature on flavour of hot and cold desserts



Determine how the laminated dough process works and laminate and rest doughs

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline)

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

Training Provider

XPRIENZ
experience the difference

XPRIENZ PTE. LTD.
UEN 200409177Z

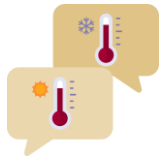
Join us for our 4 – day Intermediate Pastry Preparation Course and learn how to



Utilize the principles of baking to bake at least 3 intermediate level pastry products



Imitate the recipes and methods of baking at least 3 intermediate level pastry products



Explain at least 2 impacts of temperature on flavour of hot and cold desserts



Prepare and assemble components of at least 3 intermediate level pastry products



Determine types and methods assembling, finishing, and decorating at least 2 intermediate level pastry products



Apply finishing touches and decorations for plating and presentation of at least 2 intermediate pastry products

TSC Title

Pastry Preparation – 3

Course Fees & Funding

Full Course Fee (incl. GST)	\$ 1,199.00	
	Subsidy	Fees Payable ^[1]
50% subsidy ^[2]	\$ 550.00	\$ 649.00
70% subsidy ^[3]	\$ 770.00	\$ 429.00

^[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-2022016130



Course Delivery
Classroom Learning (EN)



Course Duration
32 hours (4 days)



Funding Validity Period
02 Nov 2022 – 01 Nov 2024

Follow us on Social Media /XpRienz @xprienzsg

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

© XPRIENZ PTE. LTD. 2023 | 200409177Z | XLBC-IPP-0103-23K02

XPRIENZ
experience the difference