

# MAKE CLASSIC COOKIES



SKILLSFUTURE  
CREDITS  
CLAIMABLE!

A QUALITY  
TRAINING  
PROGRAMME BY



**Tea breaks  
will never be  
the same again –  
Join us and learn how to  
make your own yummy  
homemade cookies!**

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



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



**Approaches  
to preparing and making  
Cookies**



**Temperature  
control when baking  
Cookies**

**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 Cookies Course and learn how to



**Recognize the important principles of baking Cookies**



**Perform the steps involved in making Cookies**



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



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



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



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

TSC Title

## Make Basic Cookies

### Course Fees & Funding

	Full Course Fee (incl. GST)	
	Subsidy	Fees Payable <sup>[1]</sup>
<b>50% subsidy <sup>[2]</sup></b>	\$ 175.00	<b>\$ 206.50</b>
<b>70% subsidy <sup>[3]</sup></b>	\$ 245.00	<b>\$ 136.50</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-2018500431**



Course Delivery  
**Classroom Learning (EN)**



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



Funding Validity Period  
**01 Mar 2019 – 02 May 2024**

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

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