

CHINESE MOIST-HEAT DIM SUM DISHES

A QUALITY
TRAINING
PROGRAMME BY

XPRIENZ
experience the difference

**Give a man a basket
of Siew Mai and he'll
be satisfied for a day
Learn how to make your own
Dim Sum and your cravings
will be satisfied for life!**

Like all culinary dishes, Dim Sum can be made with a recipe.
Unlike other dishes however, preparing Dim Sum requires



An understanding
of how to mix various
ingredients to achieve
desired tastes



Intimate knowledge
of how to perfectly match
aromatics and cooking
liquids



An artistic flair
for balancing flavours,
colours, shapes
and textures

CONTACT US to book your slots today!

Call [6438 9693](tel:64389693) (XpRienz Hotline)

E-mail enquiries@xprienz.com

Training Provider

XPRIENZ
experience the difference

XPRIENZ PTE. LTD.
UEN 200409177Z

Join us for our 2 – day Prepare Chinese Moist-Heat Dim Sum Dishes Course and learn how to



Mix ingredients to achieve desired tastes of Chinese moist-heat dim sum dishes



Utilize aromatics and flavourful cooking liquids to prepare Chinese moist-heat dim sum dishes



Apply methods to use aromatics in moist-heat cooking for dim sum dishes



Combine complementary flavours and cooking techniques in preparing dim sum dishes



Express artistic balances of complementary flavours, colours, shapes and textures in garnishes, food products and plate



Apply different methods of assessing suitable colour, height, shape and texture in finished products

TSC Title

Chinese Moist-Heat Dish Preparation and Cooking – 2

Course Fees & Funding

Full Course Fee (incl. GST)	Subsidy	Fees Payable ^[1]
\$ 654.00		
50% subsidy ^[2]	\$ 300.00	\$ 354.00
70% subsidy ^[3]	\$ 420.00	\$ 234.00

^[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-2022014073



Course Delivery
Classroom Learning (EN)



Course Duration
16 hours (2 days)



Funding Validity Period
10 Jun 2022 – 9 Jun 2024

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

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