## CHINESE MOIST-HEAT **DIM SUM DISHES**



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 (XpRienz Hotline) (C) E-mail enquiries@xprienz.com

Training Provider



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

Express artistic balances of complementary flavours, colours, shapes and textures in

garnishes, food products and plate



# dim sum dishes

**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) \$654.00 Course Code Fees Payable <sup>[1]</sup> Subsidy **50% subsidy**<sup>[2]</sup> \$ 300.00 \$354.00 **70% subsidy** <sup>[3]</sup> \$ 420.00 **\$ 234.00**

<sup>[1]</sup> Course Fees shown are inclusive of GST

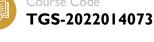
<sup>[2]</sup> Applicable for Singapore Citizens & Permanent Residents aged 21 to 39 years <sup>[3]</sup> Applicable for Singapore Citizens aged 40 years old and above / Applicable for SME Employer sponsored SGs or PRs; up to \$4.50/hr Absentee Payroll Funding Support applicable

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 Delivery** Classroom Learning (EN)



Course Duration 16 hours (2 days)



Funding Validity Period 10 Jun 2022 – 9 Jun 2024

