



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



Baking ingredients and their role in making Cakes



Approaches to preparing and making Cakes



Temperature control when baking Cakes

CONTACT US to book your slots today!

Call **6438 9693** (XpRienz Hotline)

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

Training Provider



XPRIENZ PTE. LTD.
UEN 200409177Z



Learn how to...



Recognize the important principles of baking Cake



Perform the steps involved in making Cake



Identify baking ingredients and their role in making Cake



Check and ensure the quality of baked Cake



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



Adhere to Hygiene & Food and Workplace Safety Requirements



Course Information

TSC Title

Make Basic Cakes



Course Code

TGS-2018500435



Course Duration

20 hours (2 days)



Course Delivery

Classroom Learning (EN)



Funding Validity Period

01/03/19 – 27/04/26



Fees & Funding

Full Course Fee^[1] **\$436.00**

50% Subsidy^[2] **\$236.00**

70% Subsidy^[3] **\$156.00**



T&C's

^[1] Course Fees shown are inclusive of 9% 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

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

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.

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

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