



**Wish that everyday can be a Dim-Sum day?
It can – in addition to ingredients, all you'll
need is**



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)

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

Training Provider



Learn how to...



Mix ingredients to achieve desired tastes of dim sum dishes



Utilize aromatics and flavourful cooking liquids to prepare 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 plating



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



Course Information

TSC Title

Chinese Moist-Heat Dish Preparation and Cooking – 2



Course Code

TGS-2022014073



Course Duration

16 hours (2 days)



Course Delivery

Classroom Learning (EN)



Funding Validity Period

10/06/22 – 09/06/26



Fees & Funding

Full Course Fee^[1] **\$654.00**

50% Subsidy^[2] **\$354.00**

70% Subsidy^[3] **\$234.00**



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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