

## XPRIENZ MAKE CLASSIC BREADS

SKILLSFUTURE CREDITS CLAIMABLE!

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



Baking ingredients and their role in making Bread



Approaches to preparing and making Bread



Call

Temperature control when baking Bread

## **CONTACT US** to book your slots today!

6438 9693 (XpRienz Hotline) (C) E-mail enquiries@xprienz.com **Training Provider** 



XPRIENZ PTE. LTD. UEN 200409177Z

## Learn how to...



Recognize the important principles of baking Bread



Perform the steps involved in making Bread



Identify baking ingredients and their role in making Bread



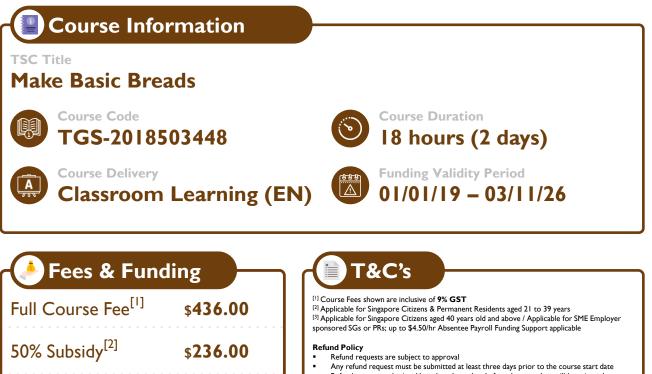
Check and ensure the quality of baked Bread



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

Adhere to Hygiene & Food and Workplace Safety

Requirements



- 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

xperience the differenc

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.

Follow us on Social Media ()/XpRienz ()@ @xprienzsg Contact us for more information () xprienz.com () 6438 9693 () enquiries@xprienz.com () XPRIENZ PTE. LTD. 2024 | 2004091772 | XLBC-BRD-0502-24F06

\$156.00

70% Subsidy<sup>[3]</sup>