



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



Temperature control when baking Bread

**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 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



## Course Information

TSC Title

### Make Basic Breads



Course Code

**TGS-2018503448**



Course Duration

**18 hours (2 days)**



Course Delivery

**Classroom Learning (EN)**



Funding Validity Period

**01/01/19 – 03/11/26**



## Fees & Funding

Full Course Fee<sup>[1]</sup> **\$436.00**

50% Subsidy<sup>[2]</sup> **\$236.00**

70% Subsidy<sup>[3]</sup> **\$156.00**



## T&C's

<sup>[1]</sup> Course Fees shown are inclusive of **9% 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

### 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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