



ICAS TRAINING AND
EDUCATION COLLEGE

BAKING TECHNIQUES – PIZZA MAKING



Course Objective

To prepare participants with the basic pizza making skills needed to work as an assistant baker in a bakery.

Course Content

- Understand the different types of pizza dough
- Understand the fermentation process
- Understand where pizza originated from
- Identify the ingredients needed to make a pizza

Who should attend

Persons interested in entering the hospitality, food and beverage industry.

Assumed Skills and Knowledge

No requirement.

Entry Requirements

No formal qualification required.

Course Duration and Time

9 hours (inclusive of 1-hour break)

9am – 6pm

Venue

ICASTECH :3 Shenton Way #03-01 Shenton House, Singapore 068805 or
: 1A Short Street Campus #01-05 Singapore 188210

*Venue to be advised

More Information

Attendance Criteria: 100%

Course Medium: English

Course Fees

\$100

** Training grants up to 80% claimable via www.skillsconnect.gov.sg.

Refund Policy	Refund
Withdrawal notification received at least 14 calendar days before course commencement	75% refund of paid fees
Withdrawal notification received less than 14 calendar days from the course commencement OR Upon course commencement	No refund of paid fees

Other Information

Registration will close 2-3 weeks before the course commencement date or when class is full.

Enquiries : 6535 4187