



ICAS TRAINING AND  
EDUCATION COLLEGE

## BAKING TECHNIQUES – TART MAKING



### Course Objective

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

### Course Content

- Make fruit tarts filing; frangipane filling and pastry cream
- Make custard filling for savory tart
- Assemble fruit tarts with proper slicing of fruits techniques
- Identify the basic common ingredients needed to make a dessert tart
- Identify the basic common ingredients needed to make a savory tart
- Understand the differences between sweet and savory tarts

### 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**

9.5 hours (inclusive of 1-hour break)  
9am – 6.30pm

**Venue**

ICASTE :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](http://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