



ICAS TRAINING AND
EDUCATION COLLEGE

BAKING TECHNIQUES – BISCUITS MAKING



Course Objective

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

Course Content

- Make piped cookies, cookie butter sprit
- Make chocolate biscotti
- Identify the ingredients needed to make biscuits
- Understand the different types of techniques for making biscuits

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

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*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

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