



ICAS TRAINING AND  
EDUCATION COLLEGE

## BAKING TECHNIQUES – BREAD MAKING



### Course Objective

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

### Course Content

- Understand the fermentation process of bread
- Understand the different types of dough
- Identify the basic ingredients needed to make a bread dough

### 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**

ICASTEK :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