



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**

ICASTECH : 1A Short Street Campus #01-05 Singapore 188210

**More Information**

**Attendance Criteria:** 100%

**Course Medium:** English

**Course Fees**

\$100

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