



ICAS TRAINING AND  
EDUCATION COLLEGE

## BAKING TECHNIQUES – FLAVOURFUL ASIAN PASTRY



### Course Objective

To prepare participants with the basic making skills of Asian Pastries needed to work as an assistant baker in a Traditional Chinese bakery or any bakery.

### Course Content

- Egg Tart
- Char Siew Puff
- Yam Cake
- Glutinous Rice

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

**More Information****Attendance Criteria:** 100%**Course Medium:** English**Course Fees**

\$290

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