



ICAS TRAINING AND  
EDUCATION COLLEGE

**Our Vision:** To provide quality education to foster continual growth and development for the community.

**Our Mission:** We are committed to impart quality skills to our students and to work in partnership with our accredited partners to meet the students' aspirations and goals beyond post-secondary education and to finally, provide an avenue towards a rewarding career path.

**Culture:** "Serve with pride, lead the change"

**Core Values:** Be committed to our student's performance, Life-long learning, Integrity & Ethics, Care for the Environment and Community

### Course Details

The objective of the Certificate in Patisserie is to develop student knowledge in the field of patisserie with strong emphasis on practical skills and requisite knowledge and understanding in the operational level in the pastry kitchen environment.

### Objectives and Expected Outcomes

At the end of the program, the students will have acquired:

- Fundamental skills in pastry and baking operations
- Understanding of pastry kitchen environment and operations.

### Course Duration / Mode of Delivery

The total duration of the program is 6 months full-time comprising 3 months of theory and practical training in school and 3 months of Industrial Attachment.

- Theory Lessons
- Practical Lessons
- Work Experience

3 months of Work Experience (Industrial Attachment) is mandatory

*\*Subject to academic performance, interview by employer and approval from Ministry of Manpower. Should student fail to get an Industrial Attachment placement, student will have to undertake a project assignment under the supervision of trainer from the College.*

### Entry Requirements

- Minimum Age: 16 years old for local, 18 years old for foreigner
- Academic Level: Secondary School education, High School or equivalent
- Language Proficiency: IELTS 3.5 or equivalent

### Course Fee

FOREIGN: S\$7,364.81

LOCAL : S\$6,527.00

(\* Total Course Fee inclusive of GST)

### Documents Required

- ✓ Completed application forms
- ✓ Birth certificate (with parent's names indicated)
- ✓ Highest educational qualification certificate
- ✓ Financial Statement
- ✓ Photocopy of passport
- ✓ 4 recent passport-sized photographs

### Assessment

i) Each Module will be assessed via the coursework the following formats:

- Class Participation;
- Assignments;
- Written and/or Practical Examinations;

ii) The examinations will be set and marked by ICASTEC.

iii) 3-months Work Experience is assessed through an "Industrial Attachment" Logbook.

### Examination

The examination will cover both written and practical examinations. The written paper shall comprise multiple-choice questions.

### Examination Schedule

Bi-Monthly Exam: Feb, Apr, Jun, Aug, Oct & Dec

### Eligibility for Graduation

Students are expected to attain a minimum of 40% in order to pass each examination paper.

Students who have successfully passed all required modules and achieve minimum average score of 50% will be eligible for graduation.

Should Students fail in any module, one can re-register for following with costs:

- Re-examination with revision
- Re-take entire module (with exam and revision)

### Certification

Students who have completed and passed all the required modules will be awarded

- **CERTIFICATE IN PATISSERIE**

### Progression Path

Students are able to progress to ICASTEC Diploma in Patisserie and Catering Management (DPCM)

### Core Modules

#### **Personal Development and Hospitality English**

This module incorporates personal development such as staff appearance, student service attitude, dealing with guest service etiquette, personal and interview skills via through theory and concept, personal experience and role play. Students will be taught to apply and use hospitality vocabulary, idiomatic expressions and abbreviations generally used in the Hospitality Industry which focuses on listening, Speaking, Reading and Writing skills.

#### **Food Safety and Hygiene**

This module introduces students on how to practice and maintain good cleanliness and hygiene at all time. Students are also taught on how to prevent cross contamination.

#### **Kitchen Safety**

In this module, students will learn how to take appropriate action to care for person in the event of injury. They will be able to carry out workshop hazard inspection, check for fire safety equipment and recognize dangerous substances, handle and store appropriately.

#### **Introduction to Food and Beverage and Kitchen Operation**

In this module, students will learn the different roles and responsibilities in the various departments of restaurant and kitchen operation.

#### **Customer Care and Experience**

In this module, students are taught on various methods of greeting and handling of customers, and understanding and establishing customer needs, and providing appropriate services and recovering from customer complaints.

#### **Work Experience**

The Industrial Attachment is a short-term work experience for students to have an opportunity to put into practice their knowledge and skills which they have acquired during their study into the real world workplace. This allows students to gain valuable real life experience while working under the supervision of experienced supervisor(s) and thus enhancing their learning experience. A variety of skills that can be applied may include teamwork, analytical skills, knowledge & competency acquired during their study.

### Patisserie Modules

#### **Understanding Mis en Place**

This module introduce student to preparing their workstation prior to commencing actual cooking. Basic cut and preparation of ingredients will also be taught in this module.

#### **Prepare and Bake Cake and Sponge**

In this module, students are taught how to prepare cakes and sponges using the traditional methods and prepare sponge-related products. Students are also taught to produce fruitless cakes, light, medium and heavy fruit cakes, and test and judge products to be cooked.

#### **Prepare Hot and Cold Sauce**

In this module, students are taught on how to prepare hot and cold sauces. Students are also taught on how to select ingredients and equipment and test and judged sauces to be processed / cooked.

#### **Prepare and Bake Classic French Pastry and Dessert**

In this module, students will learn to prepare and bake classical French pastry, including the different ingredients used.

#### **Prepare and Bake Basic Bread**

In this module, students will learn to prepare basic bread and artisan bread and other fermented products.

#### **Prepare and Bake Asian Pastry and Dessert**

In this module, students will learn different types of Asian pastry and dessert ranging from local to Chinese, Thai and Japanese.

#### **Address:**

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**School Of Hospitality**  
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