



**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 Code:** TGS-2022012509

### Course Objectives

At the end of the course, participants should be able to:

- Identify and use a variety of baking tools, equipment and ingredients
- Explain the principles of baking basic breads and the importance of each stage in the process
- Prepare, shape and proof different types of doughs
- Prepare fillings and toppings for desired bread products
- Bake proofed dough into desired bread products

### Course Content/Description

This course will equip participants with the knowledge and skills to effectively make basic bread products. This includes preparing, shaping, proofing and baking different types of dough for different desired products. Participants will learn to appreciate and use a variety of baking tools, equipment and ingredients in the process, and how to maintain the quality of ingredients during preparation and quality of their bread products during baking, cooling and storage.

### Learning Outcome

At the end of the course, participants should be able to:

- Identify and use a variety of baking tools, equipment and ingredients
- Explain the principles of baking basic breads and the importance of each stage in the process
- Prepare, shape and proof different types of doughs
- Prepare fillings and toppings for desired bread products
- Bake proofed dough into desired bread products

### Course Duration

24 Hours (22 Hours Training and 2 Hours Assessment)

**Trainer to Learner Ratio:** 1:20

### Mode of Delivery

- Classroom and Practical Training

### Assessment

- Practical performance (PP)
- Written assessment (WA)

### Entry Requirements

- Aged 18 and above
- At least PSLE or equivalent
- Ability to understand, read, write and speak English at a proficiency level equivalent to the Employability Skills System Workplace Literacy (WPL) Level 2
- No prior work experience required
- Learners who do not qualify in terms of education but have the relevant working experience will be admitted on a case-by-case basis (to be evaluated by the Management Representative)

### Attendance Requirement: 75%

All learners are strongly encouraged to have full attendance for all classes unless there are unforeseen circumstances, E.g. due to medical reasons where documentary proof can be provided

### Course Fee

Singapore Citizen/ Permanent Resident of Singapore: \$600.00 (Before subsidy and GST)  
 Non Singapore Citizen: \$600.00 (Before GST)

### Payment Mode

Learners can make use of any of the following payment mode:

- Cash
- Cheque
- PayNow
- Skillsfuture Credit (if applicable)

### Certification

Upon successful completion of the course and passing all assessments, participant will be awarded with a Statement of Attainment (SOA) by SSG.

### Venue

141 Cecil Street, #03-01, Tung Ann Association Building, Singapore 069541.

### Other Information

Registration will close 2 weeks before the course commencement date or when class is full.

Group Category	Funding Support
Singaporean citizens and permanent residents (Self-sponsored individuals must be at least 21 years old)	Up to 50% of course fees
Singaporean citizens aged 40 years old and above	Up to 70% of course fees
SMEs	Up to 70% of course fees

  

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

