

(SCTP) DIPLOMA IN PASTRY & BAKERY

Programme Name: (SCTP) Diploma in Pastry & Bakery

Qualification Awarded: Diploma in Pastry & Bakery

Duration: 18 months (12 months study + 6 months paid industrial attachment)

TERM 1

Orientation (Value Add)	Prepare Icing, Chocolate and Glazes
FSS-FRC-1004-1.1 Food Safety Course Level 1 (English)	Solve Problems and Make Decisions at operations Level
Maintain Safe and Secure Working Environment	Cultivate a productivity and innovative mind-set
Maintain Food & Beverage Production Environment	Make Tarts and Short-crust Pastries
Prepare equipment and ingredients	Make Basic Cakes
Maintain Quality Control Procedures	Make Basic Breads
Demonstrate Baking Techniques, Mixing Methods and Piping Skills	Prepare Basic Indian Breads
Make cookies	Interact With and Serve F&B Customers
Prepare Basic Malay Desserts	On-The-Job Training (Value Add)
Make Choux Pastries	Field Trips (Value Add)
Prepare Sweet and Savoury Fillings, Sauces and Creams	

TERM 2

Facilitate Effective Communication and Engagement at the Workplace
Supervise Quality Procedures
Facilitate Effective Work Teams
Maintain Workplace Safety and Health Policies and Procedures
Prepare Advanced Cakes
Establish Relationships for Customer Confidence
Prepare Basic Chinese Desserts
Understand Nutritional Knowledge and Dietary Requirements

TERM 3

Prepare Café Style Breads

Prepare Macaroons

Make Puff Pastries Products

Make Yeast-raised Pastries

Administer Purchasing and Receiving Procedures

Conduct Staff Performance Assessment Processes

TERM 4

Develop and Implement Budget

Make Hot and Cold Desserts

Develop Menus

Design Contemporary Plated Desserts

Manage Crisis Situations

Bake for Health

Solve Problems and Make Decisions at Managerial Level

Prepare and Serve Wines

Lead Workplace Communication and Engagement

Prepare Advanced Confectionery

Implement Site/Outlet and Equipment Maintenance Plan

Prepare Advanced Entremets and Tarts

Supervise Food Production

Prepare chocolate decorations make pralines

Maintain Inventories

Fabricate Chocolate Decorations

Maintain Displays

Master Sugar Works Techniques

Bake Artisan and Decorative Bread

Spice Odyssey CAPSTONE PROJECT

Develop Ice Cream Recipes