

Certificate in Flour Confectionery & Dessert

Module Overview

The course modules are grouped into sectors to provide participants with the opportunity to build on the skills & knowledge related to each module as the course progresses.

- Dessert (WSQ Make Hot & Cold Dessert*)
- Chocolate & Confectionery (New – To Be Advised*)
- WSQ Prepare Advanced Cakes*

Funding from SSG for Singaporean & PR, subjected to eligibility criteria

Aim: Provide participants with the knowledge and skills required in the preparation and production of specialty item in a bakery-gateaux, tortens, chocolate & confectionery items, dessert items, ice cream, sorbet, and plated desserts.

Scope:

- ❖ Ingredient selection and functionality in cakes, chocolate & desserts.
- ❖ Selection of ingredients for used to make : mousse, creams, ganache and suitable specialised fillings .
- ❖ Processing methods & parameters to produce :Speciality gateaux, chocolate confectionery items.
- ❖ Process and processing parameters for ice cream and sorbet for use as desserts.
- ❖ Prepare suitable garnishing and finishing stencils and decoration from chocolate and sponge bases for use in cakes and desserts.
- ❖ Temper and process basic couverture chocolates and produce, pralines , nut clusters, moulded figures.
- ❖ Apply finishing and presentation skills on a range of finished products.
- ❖ Baking, cooling, finishing, packaging and storage requirements for speciality products.
- ❖ Hygiene & safety requirements in production of baked items.

Product scope: Gateaux, Tortens, mousse cakes, truffle cakes, chocolate nut clusters , pralines, ice cream, sorbet, bombe, desserts

Program is designed and delivered by CTSBT. Award is presented by CTSBT



Duration:

Full Time
Part Time

105 Hours

5 days/8 hours per day
12/16 hours per week