

	Cost per		95% FUNDING			90% FUNDING			80% FUNDING		
	Hr	Module (SGD)	5%	GST	Cash / SkillsFuture	10%	GST	Cash / SkillsFuture	20%	GST	Cash / SkillsFuture
Maintain Food and Beverage Production Environment * FSS-FBP-2004-1.1	15.5	\$ 335.00	\$ 16.75	\$ 23.45	\$ 40.20	\$ 33.50	\$ 23.45	\$ 56.95	\$ 71.50	\$ 23.45	\$ 94.95*
Make Basic Breads FSS-FBP-2019-1.1	35	\$ 682.50	\$ 34.13	\$ 47.78	\$ 81.90	\$ 68.25	\$ 47.78	\$ 116.03	\$ 136.50	\$ 47.78	\$ 184.28
Make Cafe Style Breads FSS-FBP-3002-1.1	35	\$ 682.50	\$ 34.13	\$ 47.78	\$ 81.90	\$ 68.25	\$ 47.78	\$ 116.03	\$ 136.50	\$ 47.78	\$ 184.28
Make Artisan and Decorative Breads * FSS-FBP-4005-1.1	35	\$ 740.00	\$ 37.00	\$ 51.80	\$ 88.80	\$ 74.00	\$ 51.80	\$ 125.80	\$ 370.00	\$ 47.78	\$ 421.80**
Make Basic Cakes FSS-FBP-2005-1.1	35	\$ 682.50	\$ 34.13	\$ 47.78	\$ 81.90	\$ 68.25	\$ 47.78	\$ 116.03	\$ 136.50	\$ 47.78	\$ 184.28
Make Muffins & Scones FSS-FBP-3007-1.1	27	\$ 546.00	\$ 27.30	\$ 38.22	\$ 65.52	\$ 54.60	\$ 38.22	\$ 92.82	\$ 109.20	\$ 38.22	\$ 147.42
Make Tarts and Short-crust Pastry FSS-FBP-2008-1.1	35	\$ 682.50	\$ 34.13	\$ 47.78	\$ 81.90	\$ 68.25	\$ 47.78	\$ 116.03	\$ 136.50	\$ 47.78	\$ 184.28
Make Cookies FSS-FBP-2006-1.1	27	\$ 546.00	\$ 27.30	\$ 38.22	\$ 65.52	\$ 54.60	\$ 38.22	\$ 92.82	\$ 109.20	\$ 38.22	\$ 147.42
Make Choux Pastries FSS-FBP-3007-1.1	27	\$ 546.00	\$ 27.30	\$ 38.22	\$ 65.52	\$ 54.60	\$ 38.22	\$ 92.82	\$ 109.20	\$ 38.22	\$ 147.42
Make Puff Pastries Products FSS-FBP-3004-1.1	27	\$ 546.00	\$ 27.30	\$ 38.22	\$ 65.52	\$ 54.60	\$ 38.22	\$ 92.82	\$ 109.20	\$ 38.22	\$ 147.42
Make Yeast-raised Pastries FSS-FBP-3005-1.1	27	\$ 546.00	\$ 27.30	\$ 38.22	\$ 65.52	\$ 54.60	\$ 38.22	\$ 92.82	\$ 109.20	\$ 38.22	\$ 147.42
Prepare Sweet & Savoury Fillings Sauces & Creams FSS-FBP-2031-1.1	26	\$ 546.00	\$ 27.30	\$ 38.22	\$ 65.52	\$ 54.60	\$ 38.22	\$ 92.82	\$ 109.20	\$ 38.22	\$ 147.42
Make Hot & Cold Desserts* FSS-FBP-4003-1.1	35	\$ 682.50	\$ 34.13	\$ 47.78	\$ 81.90	\$ 68.25	\$ 47.78	\$ 116.03	\$ 341.25	\$ 47.78	\$ 389.03
Prepare Advanced Cake FSS-FBP-3020-1.1	35	\$ 740.00	\$ 34.13	\$ 47.78	\$ 81.90	\$ 68.25	\$ 47.78	\$ 116.03	\$ 148.00	\$ 51.80	\$ 199.80
Prepare Chocolate Decorations & Make Praline (To Be Developed)	35	TBA	-	-	-	-	-	-	-	-	-
Bake for Health (To Be Developed)	35	TBA	-	-	-	-	-	-	-	-	-
Total Cost		\$8,503.50	\$ 425.18	\$ 595.25	\$ 1,020.42 (Nett + GST)	\$ 850.35	\$ 595.25	\$ 1,445.60 (Nett + GST)	\$ 2,131.95	\$ 595.25	\$ 2,727.30 (Nett + GST)

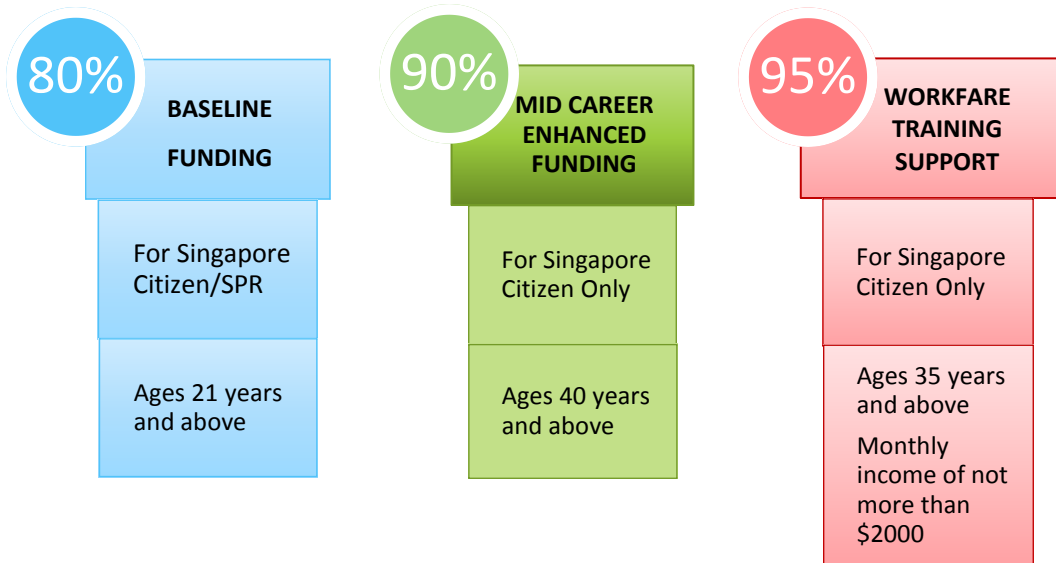
* Funding based on 50% of course fee (for 80% funding only) - For enquiries, please refer https://www.skillsconnect.gov.sg/sop/WebPageHandler?pn=WP_TMCourseSearch&p=L3E&action=advance#

FUNDING STRUCTURE



SSG FUNDING IS NOW AVAILABLE FOR SELF-SPONSORED APPLICATION

* ADMINISTRATIVE / MISCELLANEOUS FEE



ADMINISTRATIVE CHARGES	MISCELLANEOUS FEE	UNIFORM
<p><u>\$37.45</u> per module / to be paid upon registration</p> <hr style="border-top: 1px dashed black;"/> <p><u>16 Modules</u></p> <p><u>Total \$599.20</u></p>	<p><u>\$48.15</u> per module (ingredients / tutorial / exam)</p> <hr style="border-top: 1px dashed black;"/> <p><u>16 Modules</u></p> <p><u>Total \$770.40</u></p>	<p><u>\$33.17</u> (Apron/Cap) or <u>\$64.20</u> (Chef Jacket)</p> <hr style="border-top: 1px dashed black;"/> <p><u>\$97.37/full set</u> (one-time payment)</p>

Program is designed and delivered by CTSBT.
 CEREALTECH SCHOOL OF BAKING TECHNOLOGY CPE Registration No 200821327E
 Registration Validity Period 21 June 2015 to 20 June 2019