

HIGHER NITEC IN PASTRY & BAKING

CERTIFICATION

Credits required for certification:

Core Modules	: 28
Life Skills Modules	: 3
Elective Modules	: 2
<hr/> Total	<hr/> : 33

COURSE STRUCTURE

Module Title	Credits
CORE MODULES	
Advanced Pastry and Baking	5
Advanced Decorations, Confectionery and Contemporary Desserts	5
Nutrition and Sensory Analytics	5
Pastry Menu Creation and Cost Control	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Heritage Pastry	2
Fundamentals of Pastry & Baking	3
ELECTIVES (GENERAL) AND LIFE SKILLS MODULES	
For details, click here	

Note: The offer of electives is subject to the training schedule of respective ITE Colleges. Students are advised to check with their Class Advisors on the availability of the elective modules they intend to pursue.

MODULE OBJECTIVES

Core Modules

Advanced Pastry and Baking

On completion of the module, students should be able to apply advanced pastry and baking techniques to produce artisan and decorative breads, yeast-raised pastry products and entremets.

Advanced Decorations, Confectionery and Contemporary Desserts

On completion of the module, students should be able to apply advanced pastry and baking techniques to produce chocolate and sugar showpieces, confectionery products and contemporary-plated desserts.

Nutrition and Sensory Analytics

On completion of the module, students should be able to apply the principles of food nutrition to analyse the nutritional value and calorie content of the pastry menu items and provide healthy pastry product choices. They should also be able to apply the principles of sensory analytics to evaluate the composition of pastry and baking products in terms of its appearance, taste and texture.

Pastry Menu Creation and Cost Control

On completion of the module, students should be able to apply principles of pastry menu creation and cost control to design, develop, produce and market a range of suitable pastry products in a restaurant/café set-up.

Industry Attachment

Students will go on a 6-month industry attachment at a pastry outlet or pastry kitchen of a restaurant/hotel to gain hands-on practical training in a real-work environment.

Electives (Course Specific)

Heritage Pastry

On completion of the module, students should be able to prepare a range of heritage pastries.

Fundamentals of Pastry & Baking

On completion of the module, students should be able to prepare a range of sweet pastry, choux pastry, cookies, basic cakes as well as mousse cakes according to specified recipes.

Electives (General) and Life Skills Modules

For details, click [here](#).