

NITEC IN PASTRY & BAKING

CERTIFICATION

Credits required for certification:

Core Modules	: 46
Life Skills Modules	: 9
Elective Modules	: 6
Total	: 61

COURSE STRUCTURE

Module Title	Credits
CORE MODULES	
Introduction to Baking Science	4
Pastry Basics	5
Cake Mixing and Baking	5
Bread Production	5
Desserts and Petit Fours	5
Decorative Work	4
Chocolate and Pralines	5
Interpersonal Skills for Hospitality Professionals	5
Industry Attachment	8
ELECTIVES (COURSE SPECIFIC)	
Pastry Menu Planning and Recipe Costing	3
Asian Sweets	3
ELECTIVES (INTER-DISCIPLINARY)	
Food and Beverage Event Coordination	3
Fundamentals of Wine	3
Fundamentals of Barista Art	3
Fundamentals of Hawker Entrepreneurship	3
Fundamentals of Western Cuisine	3
Fundamentals of Pastry & Baking	3
Hospitality Event Operations	3
Introduction to Hospitality Law and Security	3
Data Analytics for Hospitality	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

Introduction to Baking Science

On completion of the module, students should be able to clean and set up work area, maintain inventory as well as process and store basic baking ingredients according to food hygiene and safety regulations.

Pastry Basics

On completion of the module, students should be able to prepare specified range of different types of pastry products. As well as prepare, evaluate and store pastry fillings.

Cake Mixing and Baking

On completion of the module, students should be able to prepare, decorate and display different types of cakes.

Bread Production

On completion of the module, students should be able to prepare different types of bread products.

Desserts and Petit Fours

On completion of the module, students should be able to prepare a specified range of desserts and petit fours, and assemble and evaluate desserts.

Decorative Work

On completion of the module, students should be able perform decorative work using principles of good cake design and hands-on display techniques.

Chocolates and Pralines

On completion of the module, students should be able to temper couverture, produce and finish chocolate decorations and pralines.

Interpersonal Skills for Hospitality Professionals

On completion of the module, students should be able to handle communications required at the workplace at a functional level. They will be able to apply communicative skills (listening, speaking, reading and writing) in the workplace, in social and cross-cultural settings. Students will also be able to cultivate customer rapport, manage customer needs and expectations and perform service recovery.

Industry Attachment

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

Electives (Course Specific)

Pastry Menu Planning and Recipe Costing

On completion of the module, students should be able to plan menu, calculate recipe costs and prepare budget.

Asian Sweets

On completion of the module, students should be able to prepare a specified range of Asian Sweets.

Electives (Inter-disciplinary)

Food and Beverage Event Coordination

On completion of the module, students should be able to plan and coordinate the arrangements for a theme event.

Fundamentals of Wine

On completion of this module, students should be able to present and serve wine as well as recommend food and wine pairings.

Fundamentals of Barista Art

On completion of the module, students should be able to organise barista workstation, grind coffee beans, prepare common coffee beverages and close barista workstation.

Fundamentals of Hawker Entrepreneurship

On completion of the module, students should be able to set up hawker stall as well as prepare ingredients, spice mix and a range of hawker dishes according to specified recipes.

Fundamentals of Western Cuisine

On completion of the module, students should be able to demonstrate basic knife skills, prepare basic stocks, basic sauces, clear soup (consommé) and a range of main dishes according to specified recipes.

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.

Hospitality Event Operations

On completion of this module, students should be able to prepare an event proposal, organise and assist in running an event. They should also be able to work with various departments to coordinate the logistics required and follow-up on post-event activities.

Introduction to Hospitality Law and Security

On completion of this module, students should be able to identify the local laws and regulations governing the hospitality industry and be cognizant of the legal impact of their actions that may affect them, the guests and the hotel when serving guests.

Data Analytics for Hospitality

On completion of this module, students should be able to identify a business needs, collect, analyse and interpret data using appropriate tools and techniques as well as generate charts and reports to make informed decisions.

Electives (General) and Life Skills Modules

For details, click [here](#).