

NITEC IN PASTRY & BAKING

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.