

WSQ-Diploma in **PASTRY & BAKERY**

(WSQ-DIPB)



Welcome to the Best Culinary Arts Institution*

Here at the academy, we say "If you want to bake, buy a cook book. If you want to master pastry and bakery, come to At-Sunrice!"

Our 18-month diploma consists of the science, craft and arts of Asian and Western curriculum with 3,100 hours of study and paid apprenticeship. After 12 months of study, you can choose to spend the remaining 6-month industrial attachment overseas, back in your own country or in Singapore.

Many of our graduates start their own businesses, excel in the food profession or complete the global degree pathway.

Join our students and faculty from 32 countries whose mission is to "Feed the Future".

Sign up now at www.at-sunrice.edu.sg

**Best Private Education
Institution in Culinary Arts**
JobsCentral Learning T.E.D Awards 2017



BE A NAVIGATOR, NOT JUST A CHEF



Study & Paid Apprenticeship

Our unique study & work rotation follows the timeless European model of skills training which promotes employment. 90% of our graduates find their job within 3 months of graduation.

Overseas / Singapore Industrial Attachment (OIA / SIA)

Your OIA or SIA can be in food service or food related work such as food media, manufacturing, product development, product supply chain, wellness institutions, vineyards or agriculture.

Work Allowances

All students receive S\$800 a month for apprenticeship and SIA allowances. In addition, Singaporean and Singapore PR students will receive 6 months training allowance for apprenticeship from SkillsFuture Singapore.

For OIA, the monthly allowance depends on respective employers.

Some of our study & work, OIA & SIA partners:



For more information, visit www.at-sunrice.com/about-us/our-partners.

18-MONTH DIPLOMA STRUCTURE



DEGREE PATHWAY



JOHNSON & WALES
UNIVERSITY

Bachelor of Science in Baking & Pastry
Arts and Food Service Management*
2-year programme
(Online Programme Available)

Bachelor of Science in
Food & Beverage Entrepreneurship*
2-year programme
(Online Programme Available)

*Terms and Conditions apply

DURATION Up to 18 months

PROGRAMME DATES*

22 Jan 2018 26 Mar 2018 30 Apr 2018 28 May 2018
23 Jul 2018 24 Sep 2018 29 Oct 2018 3 Dec 2018

*Dates are subject to change.

PROGRAMME FEE[^]

Particulars	International Students	Singaporeans/SPRs with SkillsFuture Singapore (SSG) funding
Programme Fee	\$ 31,020.00	\$ 31,020.00
(Less: SSG Funding)	(\$ -)	(\$ 21,714.00)
Net Programme Fee	\$ 31,020.00	\$ 9,306.00
Application Fee (Non-Refundable)	\$ 100.00	\$ 100.00
Starter Kit	\$ 1,385.00	\$ 1,385.00
Admin Fee	\$ 500.00	\$ 500.00
Medical Insurance	\$ 90.00	\$ 90.00
Fee Protection Scheme	\$ 230.97	\$ -
Total Fees Payable	\$ 33,325.97	\$ 11,381.00
GST 7%	\$ 2,332.82	\$ 796.67
Net Fees Payable	\$ 35,658.79	\$ 12,177.67

[^]Prices are subject to change. All Singaporeans and Singapore PRs enjoy up to 70% WSQ Programme Fee Funding. Singaporeans who are 40 years old and above receive SkillsFuture Mid-Career Enhanced Subsidy of up to 90% programme fee. Singaporeans who are 35 years old and above with monthly income of not more than S\$2,000 are eligible for Workfare Training Support (WTS) Scheme of up to 95% programme fee. Funding For more information, visit www.ssg-wsq.gov.sg

PAYMENT SCHEDULE

- Application fee is due upon submission of application form.
- Fee payment for diploma programme is scheduled over 2 installments:
 - 50% of the net programme fee and other fees will be collected by the academy upon signing of student contract.
 - Balance 50% of the net programme fee is payable 9 months after programme commencement.

ADMISSIONS CRITERIA

- Passion for culinary arts
- At least 17 years old with at least 1 week industry experience in any F&B establishments
- Possess leadership qualities, artistic and disciplined
- Be of good moral character
- Required to undergo an interview and online profile test
- For graduates of At-Sunrice WSQ Certificate Programmes, a minimum average grade of B and above is required

Singaporean / Singapore PR Applicants:

- At least 3 GCE 'N' Level credits (including English) or WPLN Level 5
- Completed / Exempted from National Service (for Singaporean Males only)

International Applicants:

- High school diploma or equivalent
- IELTS 5.5 / TOEFL (internet based total) 46-59 / WPLN Level 5

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Period of registration: 20/05/2014 - 19/05/2018 Validity: 29/08/2016 - 28/08/2020

Module Synopsis– Diploma in Pastry and Bakery (DIPB)

Follow Food & Beverage Safety and Hygiene Policies and Procedures

This unit trains and assesses students on the mandatory requirements to be a certified food handler in Singapore. The topics include personal hygiene, equipment hygiene, work area hygiene and safety while preparing, serving & storing food items. Students learn the subject through lecture, videos, role plays and hands-on practice.

Maintain Safe and Secure Working Environment

This unit enables students to have the knowledge and application skills in maintaining safe and secure working environment in a F&B operational set up and be able to apply them to the workplace. The students are trained on proper lifting, pulling & pushing techniques, handling hazardous materials, using tools and equipment in a safe manner and thereby maintaining a safe work environment.

Maintain Quality Control Procedures

This unit concentrates on maintaining quality in all phases of food preparation and service. Key topics include standards in purchasing, receiving & storing, recipes, portioning & plating guidelines etc. Standard recipe driven production and plating of dishes is practiced during the hands-on component of the unit.

Maintain Food & Beverage Production Environment

This introductory unit trains the students on maintaining the work environment after production of food & beverage. Apart from ensuring the cleanliness of equipment and premises, students learn the importance of replenishing stock, maintaining par stock and following the FIFO methods. Usage of checklists to audit cleanliness and formula based calculation of par stock is taught in this unit.

Prepare Mise En Place 1

The focus of this unit is in training on the essential skills for doing the Mise En Place for food production. Classic vegetable cuts are taught and practiced to acquire precision. Other skills include assembling tools & equipment, weighing & measuring of ingredients, preparing pans for cooking and re-generating dried, frozen & concentrated products for use.

Demonstrate Baking Techniques, Mixing Methods and Piping skills

This WSQ module is aimed at equipping the pastry and bakery students with the knowledge on baking principles and essential skills of the trade. The module introduces the bakeshop ingredients, their characteristics, measuring & scaling techniques and formulas for scaling etc. Students get to practice the skills in creaming, whipping, folding, rolling and piping.

Prepare Pre-mix, Frozen and Bake-off Products

The unit is adopted to enhance the student's basic knowledge in finishing pre-mixes, bake-off and ready to use products. Students are taught on the importance of following the manufacturer's guidelines to create finished products such as cakes, cookies, muffins, scones, puddings, sauces etc.

Prepare Basic Indian breads (Value Add)

This unit is taught as a value-add module with no assessment. The unit is designed to take students in a journey through the wide array of breads from India. Students get an introduction to a variety of products, equipment, preparation methods, cooking techniques and classical accompaniments. Traditional methods like tandoor cooking and production of ethnic breads like nan, dosai, poori, appam etc. are demonstrated and practised.

Conduct Baking Ingredients Experiments

This unit familiarises students to the baking ingredients and the principles behind using their alternatives and replacements. The lessons start by analysing primary bakeshop ingredients, their sensory physical, sensory and chemical characteristics. Hands-on learning happens how those ingredients could be replaced and what are the adjustments to be made in terms of quantity, combinations and process.

Prepare Basic Breads

The fundamentals of boulangerie is covered in this unit. The various topics covered include preparing for various types of bread making, preparing doughs, shaping doughs for desired type of product, proofing and baking breads.

Prepare Basic Cakes

This unit is designed to train students on the preparation of basic cakes. The characteristics of ingredients, their functions and cake making principles are emphasized in the knowledge components. Production recipes include batter cakes, baked cheese cakes, sponge cakes and chiffon cakes.

Prepare Short-Crust Pastry

The goal of this unit is to prepare students with the working knowledge and application skills in preparing short crust pastry and derivative dishes from it. Skills in making different doughs such as mealy, flaky and sweet dough is imparted leading to the production of variety of pies and tarts.

Prepare Icing, Chocolate and Glazes

This unit consists the competency based training in preparing icings, chocolate and glazes. The students learn to prepare different whipped creams, meringues, butter cream, ganache and glazes. Advance level training is delivered on the preparation of finished desserts using these items.

Prepare Sweet and Savoury Fillings, Sauces and Creams

Students will be trained in the preparation of various fillings, sauces and creams that may be used in pastry and bakery production. These include items such as vanilla sauce, pastry cream, syrups, coulis and sweet & savoury fillings. The application of these sauces and fillings in products such as Floating Island, Toffee Caramel Flan, Flan Parisienne, Cherry Clafouti, Chicken Pie and Spanakopita in demonstrated.

Prepare Basic Chinese Desserts

This unit introduces students to the basic Chinese desserts and their production. The dishes produced include honeydew sago, almond jelly, red bean paste with lotus seeds, white fungus, ginkgo nuts & almond, tang yuan, snow skin etc. to name a few. Students do hands-on preparation of these desserts under the guidance of ethnic chefs.

Prepare Basic Malay Desserts

This unit is on sweets from Malay cuisine, which covers the production methods and standards for few popular desserts from Malaysia, Singapore and Indonesia. The dishes in production are onde onde, kuih bingka ubi, kuih koci, pulut inti, pulut hitam and goreng pisang. Customary as well as industrial methods of presentation are emphasized.

Prepare Puff Pastries

In this unit, the students will be trained in the basic competencies for producing puff pastries and are able to apply them in the production of derivative dishes. Different methods of preparation of puff pastry such as quick, traditional and inverted methods are covered in this unit. Production of apple turnover, palmier, millefeuille and cheese stick are demonstrated and practiced.

Prepare Choux Pastries

In this unit, students are trained in preparing for making choux pastries, preparing and shaping choux pastry dough and baking various types of choux pastries.

Prepare Advanced Malay Desserts

This unit covers the production of advanced Malay desserts such as kueh lapis, kueh bakar berlauk, agar gundil, kueh makmur, kueh Ubi bakar and pineapple tart. The use of spices to flavour the desserts is a highlight of this lesson.

Prepare Advanced Chinese Desserts

This unit trains students at advanced level in the preparation of Chinese desserts. Students learn items like walnut/sesame/almond cream, mango pudding, yum paste and gingko nuts and crispy pancake. Knowledge on traditions and etiquettes associated with Asian dining is covered in this lesson.

Prepare Yeast-raised Pastries

This unit covers the essential application skills and knowledge required to prepare yeast raised and laminated pastries. Proper methods of laminating and temperature control during the production of croissant and Danish pastry are emphasized.

Prepare Advanced Cakes

This unit covers application skills and knowledge in the preparation of different kinds of sponges, variety of fillings and techniques to assemble them into European Tortes or Basic Entremets. The students get a hands-on training in layering sponges, soaking them in syrups, filling the layers and finally decorating them. The learning includes preparation of genoise sponge, dacquoise, joconde, butter cream, bavarian cream, fruit curd, meringue, sabayon etc.

Prepare Marzipan Decorations

This unit trains the craft of making marzipan and moulding & shaping them to decorative pieces. The basic shapes of flowers, fruits and animals are demonstrated and practiced during this lesson. The various techniques of assembling and the aesthetics are also explained during the lesson.

Apply Sensory Analysis to Food & Beverage Preparation and Presentation

Students are guided to the sensory analysis of ingredients and taught how to effectively balance the sensory properties in the preparation and presentation of food and beverage. Students get an insight on how the 5 senses and flavours impact a persons' perception about food. Topics such as pairing of food items with beverages are covered in this unit.

Supervise Food Production

The goal of this unit is to train students in the supervisory functions of food production. This includes implementing standards, monitoring production, controlling waste and supervising closing & opening duties. The students get to practise the supervisory skills as part of their student appointment during classroom lessons.

Maintain Inventories

This unit is designed to train the students on how to maintain adequate stock of materials to ensure the smooth operation of a Food & Beverage establishment. The curriculum covers functions such as forecasting the requirements, ordering the right quantity of ingredients, storing the ingredients in the right conditions and internal distribution processes. The candidates get familiar with the calculation of par stock, re order level etc. and use of bin card, meat tag etc.

Prepare Café Style Breads

Prepare Café Style Breads is an advanced lesson that gives a deeper insight to students on boulangerie. The unit covers formulas and processes for making bread doughs in a variety of methods such as with natural starter (levain), sponge dough method (poolish) or fermented dough method (old dough).

Bake Artisan Breads

This unit is on advanced craftsmanship in bread making. Artisan baking is part of the larger food movement away from large scale commercial production and deals with small-scale, hands on production techniques. The unit deals with a lot of high quality traditional ingredients without additives and preservatives. Few traditional breads making terms also are introduced during these lessons.

Bake for Health

This hands-on unit introduces the knowledge and application skills in baking for health. Topics of study include assembling ingredients, tools and equipment for healthy baking, modifying existing formulas to include more nutrient dense ingredients and modifying existing formulas to comply with dietary restrictions.

Understand Nutritional Knowledge and Dietary Requirements

This unit introduces the basic nutritional concepts and dietary pyramid and their applications to lifetime wellness. Topics of study include food alternatives, daily servings, nutritional value of menu items, and food sensitivities. Students apply evidence based science to plan and create nutritionally balanced menus in this unit.

Develop Ice Cream Recipes

By using a combination of classroom training and guided project work, this unit enables students to have the knowledge and application skills in developing new ice cream recipes and apply them for professional use. The unit follows a systematic method of developing a concept, creating new ice cream recipes, trying & troubleshooting recipes and presenting them.

Develop and Implement Budget

This unit aims to familiarise the functions of a manager in Food & Beverage industry, this unit introduces students to the fundamentals of developing a budget and managing the operation according to it. The specific competencies trained include understanding the company's financial goals, budget formats, income & expenses, record keeping, cash control systems etc. The learning happens by gaining fundamental skills in conducting financial audits, preparing financial reports and reporting budget performances.

Develop Menu

In this unit, students will be engaged in the development of new menu and revamping an existing menu based on data provided. Factors to consider while deciding on menu structure and design are discussed and applied in the planning exercises. Analysis of data like volume of sales, cost percentage and popularity of menu items are done in menu revamping.

Carve Fruits and Vegetables for Food Presentation

In this unit, the students will be trained on the fundamental techniques of carving fruits and vegetables for food preparation and presentation. They are further guided in assembling the carved vegetables and fruits to create center pieces for table and buffet decoration.

Design Contemporary Plated Desserts

Students are introduced to the concept of individually plated desserts with a single dessert or assembling a few components in one plate. Apart from creating classical as well as innovative desserts, this topic discusses plate selection, plate design, station organisation, components of a plate, portion control, texture balance etc. The unit teaches the preparation of a variety of hot desserts, chilled desserts, frozen desserts and on how to combine them with the right balance in a complimenting manner.

Fabricate Chocolate Decorations

Students are trained to create chocolate show pieces by creating and assembling decorative components. The process of tempering chocolate from scratch and moulding, piping and shaping it to create show piece components are the essence of this lesson. Students will research, design and assemble theme based decorative pieces in this unit.

Prepare Advanced Petit Fours and Macaroons

This unit focusses on the production techniques of macaroons using different meringues & flavours and creating petite fours. The recipes produced include caramel custard tartlets, coconut sago with pineapple marmalade, and strawberry with rose guimauve to name a few. Contemporary and industry relevant skills in plating and presentation are trained in the classroom.

Prepare Advanced Confectionery

The unit covers the topics of advanced confectionery. Both the science practical application of making jams, caramel, nougat, marshmallow etc. are emphasized in this lesson. The professional application of the prepared confectionaries is demonstrated through production of desserts.

Prepare Advanced Entremets and Tarts

This unit will enable student to have the knowledge and application skills in preparing advanced entremets and tarts. The learning is recipe based with the production of coffee tart, tropical treasure, log cakes and diva torte.

Master Sugar Work Techniques

The fine art and craft of creating sugar works is covered in this unit. Knowledge training includes the various stages of sugar cookery and factors affecting the characteristics at each stage. Skill training includes casting, pulling, spinning and blowing sugar to form different shapes and structures. The fine aesthetics of assembling a decorative show piece and techniques to stabilize it are emphasized during the lesson.

Spice Odyssey Project

This is the end of programme project for Diploma in Culinary Arts and not included under WSQ framework. This is the culmination of the 18-month program that allows students to use all their learned skills and knowledge to create dishes with herbs and spices. It is a group project that emphasizes on teamwork, professionalism, skills, knowledge, and creativity. Students are given 10 kingdoms and are required to create dishes with herbs and spices as the main emphasis of their project presentation.