



Learning all you Knead!

CERTIFICATE IN BAKING AND PASTRY ARTS



The Certificate in Baking and Pastry Arts programme offers the foundation skills and knowledge for individuals who wish to learn the basics of baking and pastry. The programme includes modules such as basic baking, as well as modules to help individuals get started in baking cookies, pies and soufflés. Students will also get to learn about the Food Service industry and acquire the knowledge of maintaining health and safety standards in the kitchen.

What will I learn?

- Introduction to Food Service Industry
- Safety, Hygiene and Sanitation
- Basic Baking
- Cakes and Cookies
- Pies, Pastries and Souffles

How long is the programme?

The course duration for fulltime study mode is 3 months
Classes takes place Mondays to Fridays for 3 hours each day.

What are the entry qualifications?

- At least 16 years old and above
- Completed secondary 2 education with a pass in English and any other subject
- IELTS 4.5 or equivalent
- Candidates who have taken the English Placement Test and achieved a score equivalent to that of IELTS 4.5 may also be considered.

How will I be assessed?

Your skills will assessed through regular practical assessments that will take place during the course of your studies. At the end of the programme, you are expected to submit a portfolio to showcase your work.

What will I receive?

The Certificate in Baking and Pastry Arts incorporates several qualifications to enhance your career prospects. To ensure that you receive the award, you must;

- Complete and pass all assignments , test, exams and / or practical assessments and;
- Achieve a 90% class attendance for the entire programme.

You will receive the Certificate in Baking and Pastry Arts and the WSQ Basic Food Hygiene Certificate.



Admission Procedure

Online Application form is available at
<http://www.osac.edu.sg/apply-online>

Completed forms with complete set of certified copies of educational certificates and transcripts (translated into English for foreign certificates), and evidence of English Language proficiency (if required) must reach us at least 8 weeks before course commencement.

Application Fee payment can be made via ATM/ Telegraphic transfer - to **DBS Bank Current account no: 001-906070-2** or via cheque made payable to "**OSAC international College Ptd Ltd**".

Successful applicants will be notified in writing. Alternatively, please contact your local representative for assistance.

Withdrawal, Transfer and Refund Policy

Under the guidelines of the Committee for Private Education, Singapore, OSAC is required to disclose information on withdrawals, transfers and refunds. Please refer to our website for more details.

OSAC INTERNATIONAL COLLEGE

CPE Registration No: 201007688N (12/03/2013 - 11/03/2017)

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