

HIGHER NITEC IN PASTRY & BAKING (3 YEARS)

CERTIFICATION

Credits required for certification:

Sector Foundation Modules	: 12
Cluster Core Modules	: 6
Specialisation Modules	: 39
Internship Programme Modules	: 12
Life Skills Modules	: 10
Cross-Disciplinary Core Modules	: 12
Elective Modules	: 6
<hr/> Total	<hr/> : 97

COURSE STRUCTURE

Module Title	Credits
SECTOR FOUNDATION MODULES	
Hospitality Communications	3
Safety & Hygiene	3
Sustainability & Care Economy	3
Introduction to Accommodation & Food Services	3
CLUSTER CORE MODULES	
Culinary & Pastry Science	3
Culinary & Pastry Food Preparation	3
SPECIALISATION MODULES	
Pastry Basics	3
Basic Cake Making	3
Bread Making	3
Desserts & Ice-cream	3
Menu Creation & Promotion	3
Traditional Asian Pastry	3
Advanced Cake Making	3
Advanced Pastry	3
Cake Design & Decoration	3
Chocolates & Confectionery	3
Entremets	3
Nutrition and Sensory Analytics	3
Artisanal Bread	3
INTERNSHIP PROGRAMME MODULES	
Internship Programme 1	4
Internship Programme 2	8
CROSS-DISCIPLINARY CORE MODULES	
Digital Marketing & Visual Imagery	3
Introduction to Food Manufacturing	3
Introduction to Hospitality Accounting	3

Module Title	Credits
Becoming an Entrepreneur	3
ELECTIVES (COURSE SPECIFIC)	
Health & Wellness Alternatives	2
Café & Bistro Pastries (Savoury)	2
Pastry Art & Showpiece	2
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.

OBJECTIVES

Sector Foundation Modules

Hospitality Communications

On completion of this module, students should be able to communicate efficiently at a functional level within the workplace. This includes the ability to respond effectively to enquiries, create business documents and deliver oral presentation with confidence.

Safety & Hygiene

On completion of this module, students should be able to apply knowledge and skills to follow workplace safety and food safety procedures and standards according to regulations, practice good personal hygiene, handle and store food safely and maintain cleanliness of utensils, equipment, service and storage areas and attend to accidents and emergencies.

Sustainability & Care Economy

On completion of this module, students should be able to determine areas of work where changes can be made to support sustainability and care economy practices and develop communication collaterals for stakeholders.

Introduction to Accommodation & Food Services

On completing this module, students should be able to articulate a good understanding of the hospitality industry, and be aware of the career prospects and the hospitality industry's expectations of service excellence.

Cluster Core Modules

Culinary & Pastry Science

On completion of this module, students should be able to optimize ingredient selection, process ingredients according to food hygiene and safety requirements and carry out basic food evaluation.

Culinary & Pastry Food Preparation

On completion of this module, students should be able to prepare for operations, prepare ingredients, maintain inventory and demonstrate proficiency in basic culinary and pastry techniques.

Specialisation Modules

Pastry Basics

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

Basic Cake Making

On completion of this module, students should be able to prepare, decorate and display a specified range of baked and creamed cakes.

Bread Making

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

Desserts & Ice-cream

On completion of this module, students should be able to prepare a specified range of desserts and ice-creams.

Menu Creation and Cost Control

On completion of this module, students should be able to create a menu for pastry and dessert products and plan promotional strategies to market the products.

Traditional Asian Pastry

On completion of this module, students should be able to prepare a range of traditional Asian pastries.

Advanced Cake Making

On completion of this module, students should be able to prepare, decorate and display specified range of mousse cakes.

Advanced Pastry

On completion of this module, students should be able to apply advanced pastry and baking techniques to produce puff and short paste pastry products.

Cake Design & Decoration

On completion of this module, students should be able to carry out cake design and perform decorative work using principles of good cake design.

Chocolates & Confectionery

On completion of this module, students should be able to produce chocolate and sugar showpieces, confectionery products and contemporary-plated desserts.

Entremets

On completion of this module, students should be able to prepare a specified range of entremets.

Nutrition and Sensory Analytics

On completion of this 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.

Artisanal Bread

On completion of this module, students should be able to prepare a specified range of artisanal bread using advanced techniques.

Internship Programme Modules

Internship Programme 1

Students will go on a 3-month industry attachment at a pastry outlet i t a pastry outlet or pastry kitchen of a restaurant / hotel to gain hands-on practical training in a real-work environment.

Internship Programme 2

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.

Cross-Disciplinary Core Modules

Digital Marketing & Visual Imagery

On completion of this module, students should be able to apply the fundamentals of photography to help in the organisation's digital marketing efforts through social media platforms.

Introduction to Food Manufacturing

On completion of this module, students should be able to identify a food product suitable for mass production, identify supply, sales and distribution channels, develop the recipe, identify tools and equipment required as well as the post production requirements.

Introduction to Hospitality Accounting

On completion of this module, students should be able to record a business transaction, identify key functions of accounting documents such as a ledger, bank statement and cash flow statement, statements of income and financial position.

Becoming an Entrepreneur

On completion of this module, students should be able to identify business opportunities within the hospitality sector, craft innovative solutions by conceptualizing and articulating their ideas, and effectively employ marketing strategies to create a business plan.

Electives (Course Specific)

Health & Wellness Alternatives

On completion of this module, students should be able to master the art of creating delectable healthy food by substituting traditional ingredients with nutritious alternatives.

Café & Bistro Pastries (Savoury)

On completion of this module, students should be able to prepare and present an array of café and bistro-style pastries, mastering techniques in dough preparation, shaping, baking and finishing.

Pastry Art & Showpiece

On completion of this module, students should be able to design and craft intricate and visually stunning pastry showpieces, demonstrating creativity and skills in sugar and chocolate work.

Electives (General) and Life Skills Modules

For details, click [here](#).