

# HIGHER NITEC IN PASTRY & BAKING [FOR NITEC PROGRESSION STUDENTS (1-YEAR)]

## CERTIFICATION

Credits required for certification:

Core Modules	: 20
Internship Programme Module	: 8
Life Skills Modules	: 3
Elective Modules	: 2
Total	: 33

## COURSE STRUCTURE

Module Title	Credits
<b>CORE MODULES</b>	
Advanced Pastry and Baking	5
Advanced Decorations, Confectionery and Contemporary Desserts	5
Nutrition and Sensory Analytics	5
Pastry Menu Creation and Cost Control	5
<b>INTERNSHIP PROGRAMME MODULE</b>	
Internship Programme	8
<b>ELECTIVES (COURSE SPECIFIC)</b>	
Heritage Pastry	2
Fundamentals of Pastry & Baking	3
<b>ELECTIVES (GENERAL) AND LIFE SKILLS MODULES</b>	
For details, click <a href="#">here</a>	

*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

#### Advanced Pastry and Baking

On completion of this module, students should be able to apply advanced pastry and baking techniques to produce artisan and decorative breads, yeast-raised pastry products and entremets.

#### Advanced Decorations, Confectionery and Contemporary Desserts

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

#### 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.

### **Pastry Menu Creation and Cost Control**

On completion of this module, students should be able to apply principles of pastry menu creation and cost control to design, develop, produce and market a range of suitable pastry products in a restaurant/café set-up.

### **Internship Programme Module**

#### **Internship Programme**

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.

### **Electives (Course Specific)**

#### **Heritage Pastry**

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

#### **Fundamentals of Pastry & Baking**

On completion of this 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.

### **Electives (General) and Life Skills Modules**

For details, click [here](#).