

HIGHER NITEC IN PASTRY & BAKING (2 YEARS)

CERTIFICATION

Credits required for certification:

Sector Foundation Modules	: 6
Cluster Core Modules	: 6
Specialisation Modules	: 33
Internship Programme Module	: 8
Life Skills Modules	: 9
Cross-Disciplinary Core Modules	: 6
Elective Modules	: 4
Total	: 69

COURSE STRUCTURE

Module Title	Credits
SECTOR FOUNDATION MODULES	
Safety & Hygiene	3
Sustainability & Care Economy	3
CLUSTER CORE MODULE	
Culinary & Pastry Kitchen Preparation	3
SPECIALISATION MODULES	
Pastry Basics	3
Basic Cake Making	3
Bread Making	3
Desserts & Ice-cream	3
Menu Creation & Promotion	3
Advanced Cake Making	3
Advanced Pastry	3
Cake Design & Decoration	3
Chocolates & Confectionery	3
Nutrition & Sensory Analytics	3
Artisanal Bread	3
INTERNSHIP PROGRAMME MODULE	
Internship Programme	8
CROSS-DISCIPLINARY CORE MODULES	
Digital Marketing & Visual Imagery	3
Introduction to Food Manufacturing	3
ELECTIVES (COURSE SPECIFIC)	
Health & Wellness Alternatives	2
Café & Bistro Pastries (Savoury)	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.

MODULE OBJECTIVES

Sector Foundation Modules

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.

Core Modules

Culinary & Pastry Kitchen Preparation

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

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.

Specialisation Modules

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.

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 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.

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.

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](#).