



# INTERNATIONAL MANAGEMENT SCHOOL

## **DIPLOMAIN PATISSERIE COURSE**

This course is suitable for aspiring individuals seeking theory knowledge and practices in Patisserie industry and services.

### **Course Objectives:**

Upon completion of this programme, participants will be equipped with a broad understanding of the theoretical and practical (skills) aspects of Patisserie industry and services.

### **Course Outline**

- Food safety and hygiene
- Kitchen Set up Equipment and Ingredients and Pre-mix
- Prepare and Design variety of Decorative Breads
- Prepare and Design variety of Cakes
- Prepare and Design variety of Quick Bread
- Prepare and Design a range of Hot and Cold Dessert

### **Duration:**

The part time course duration is 8 months

### **Assessment & Grading:**

Students will be assessed through a formal examination. 75% class attendance is required. The qualification to be awarded upon course completion & passing of the required examination is “Diploma in Patisserie” awarded by International Management School (200816652R) which is a registered School with the Committee for Private Education.

### **Admission requirement:**

Academic Level: The minimum Entry Requirement is 3 GCE O Level passes, including minimum C6 in English Language or an equivalent qualification of International Certificate, including a pass in English Language,

Language proficiency: Minimum C6 in English Language at GCE O Level, or Grade 2.5 for Philippines & Bangladesh nationals and Grade C for India nationals

Non-academic route: Mature candidate, age 30 years old and above with 8 years of working experience, 3 Secondary 4 level subjects passed including English Language will be considered.

### **Class venue:**

International Management School @ 101 Kitchener Road Jalan Besar Plaza unit 03-39 Singapore 208511

### **Fees:**

The full course fee is S\$3,600 (including local exam), payable by monthly installments over 8 months. Registration fee is S\$50 (no-refundable). Study Material fee is \$100.