



# RAFFLES HOTEL SINGAPORE MASTERCLASS

## PASTRY AND BAKING MENTORSHIP PROGRAMME



PROOF-OF-CONCEPT

CREATE AT LEAST 2 NEW BAKED ITEMS

(PASTRY AND/OR BAKES ARE CURATED IN CONSULTATION WITH SME HOTEL – KITCHEN OPERATIONS AND SUSTAINABILITY CONSIDERATIONS)  
RECEIVE FUNDAMENTAL KNOWLEDGE ON COST MANAGEMENT, PRICING STRATEGIES, INVENTORY CONTROL, AND MENU PLANNING, EMPOWERING PARTICIPANTS TO OPTIMISE THEIR OPERATIONS FOR PROFITABILITY AND SUSTAINABILITY

The Pastry and Baking Mentorship Programme is designed to provide pastry chefs and cafe owners personalised guidance and practical skills to elevate their pastry and baking offerings. Led by Raffles Hotel Singapore Executive Pastry Chef, this program provides participants with insights into professional techniques, recipe development, and business strategies tailored to enhance their dining business.

### COURSE OUTCOMES

1. Apply artisanal pastry techniques and skills.
2. Apply skills to streamline pastry and baking operations, leading to improved efficiency and productivity.
3. Create unique and signature pastry and baking recipes that distinguish their offerings in a competitive market, while ensuring consistency and quality across their product range.
4. Apply effective business management strategies specific to the pastry and baking industry.

### WHO SHOULD ATTEND

Pastry Chefs/Assistants/Junior Sous Chefs, Restaurant Chefs, Food and Beverage Managers, Commis Chefs



Raffles Hotel Singapore  
1 Beach Road, Singapore 189673

#### Training Provider

Raffles Hotel Singapore

#### Trainers

Chef Tai Chien Lin

#### Course Fees

100% COMPLIMENTARY

**EMAIL US TO REGISTER NOW!**

SUPPORTED BY

**SKILLS**future SG