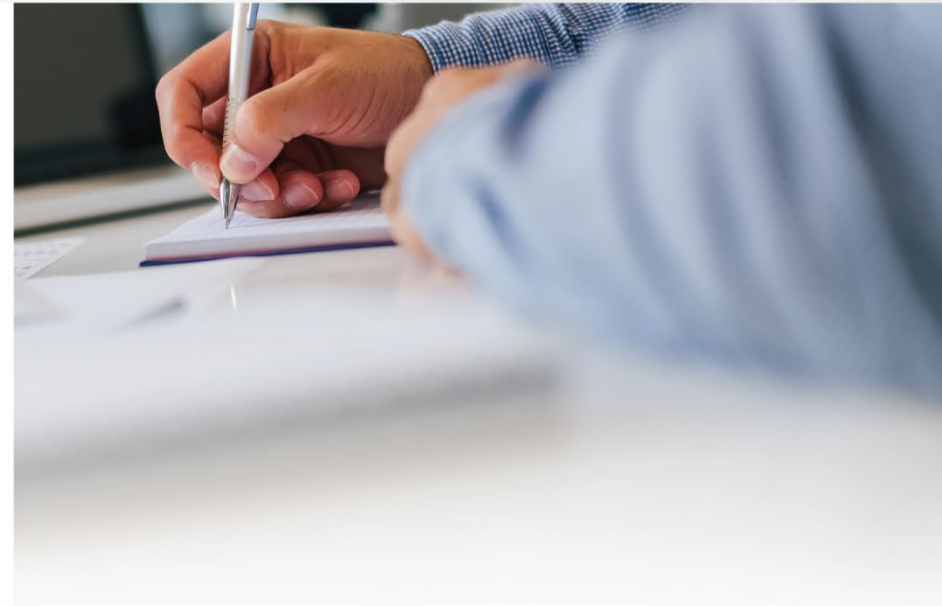




RAFFLES HOTEL SINGAPORE MASTERCLASS

UNVEILING THE CULINARY EVOLUTION OF PASTRY AND BAKING ARTISTRY



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)

This course is designed to equip bakers and pastry chefs with an understanding of techniques, ingredient functions, and temperature control in baking. Participants will gain hands-on experience and theoretical knowledge to enhance their skills, increase efficiency, and stimulate creativity in pastry and baking operations. By the end of this course, participants will be well-equipped to innovate and create new recipes that push the boundaries of traditional baking.

COURSE OUTCOMES

1. Develop deeper understanding of various baking techniques, ingredients functions and temperature control.
2. Apply skills to streamline pastry and baking operations, leading to improved efficiency and productivity.
3. Create new pastry and baking recipes.

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

SKILLSfuture SG