

FESTIVE PROGRAMMES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax								
<p>Savouring Tradition - Unveiling the secret of Dragon Boat Festival Cuisine <i>Limited Time Only!</i></p> <p>Who should attend this course: This course is designed for people who want to prepare Kee Chang and Nyonya-Style Chicken Rice Dumplings during Dragon Boat Festive.</p>	<ul style="list-style-type: none"> In this 5-hour workshop, you will learn how to make traditional Kee Chang and Nyonya-Style Chicken Rice Dumplings. These delicious items can be enjoyed with your family as you celebrate the Dragon Boat Festival and share the joy of preparing these symbolic delicacies together. Prepare the following: <ul style="list-style-type: none"> Kee Chang Nyonya-Style Chicken Rice Dumplings 	5 Hours	<p><u>Session:</u> Half-Day</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>31 May 2024 (9am – 2pm)</td> </tr> <tr> <td>2</td> <td>04 Jun 2024 (1pm – 6pm)</td> </tr> <tr> <td>3</td> <td>08 Jun 2024 (9am – 2pm)</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	31 May 2024 (9am – 2pm)	2	04 Jun 2024 (1pm – 6pm)	3	08 Jun 2024 (9am – 2pm)	Full Course Fee incl. GST: S\$ 196.20
Intake	Date											
1	31 May 2024 (9am – 2pm)											
2	04 Jun 2024 (1pm – 6pm)											
3	08 Jun 2024 (9am – 2pm)											

CLASS @SHATEC
 (College for Lifelong Aspirations and Skills)
LIFESTYLE PROGRAMME CALENDAR

(Information is updated as of 16 May 2024 and is subjected to changes)

MASTERCLASSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax										
Liu Shifu's Kitchen Supported by Dou You Bo Who should attend this course: Foodies, home cooks, beginners, and intermediate cooks	<ul style="list-style-type: none"> Introduction to ingredients and equipment Preparation of homecooked Chinese cuisine Basic knife skills and cooking techniques Prepare the following: <ul style="list-style-type: none"> <u>Intake 1</u> <ul style="list-style-type: none"> Braised Duck with Yam Rice Xiao Bai Chye with Garlic Soya Sauce <u>Intake 2</u> <ul style="list-style-type: none"> Braised Chicken Rice Stir Fried Baby Kailan <u>Intake 3</u> <ul style="list-style-type: none"> Lo Mai Kai Steam Siew Mai <u>Intake 4</u> <ul style="list-style-type: none"> Stir Fry Chicken with Plain Rice Wok Fried Broccoli with Ginger 	4 Hours	Session: Half-Day (9am – 1pm) <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>12 Jun 2024</td> </tr> <tr> <td>2</td> <td>15 Jun 2024</td> </tr> <tr> <td>3</td> <td>20 Jun 2024</td> </tr> <tr> <td>4</td> <td>22 Jun 2024</td> </tr> </tbody> </table> Registration closes 1 week before course commencement. Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729	Intake	Date	1	12 Jun 2024	2	15 Jun 2024	3	20 Jun 2024	4	22 Jun 2024	Full Course Fee incl. GST: S\$ 139.52 <i>Enjoy a 20% discount with early bird registration! Sign up by May 26, 2024, 11:59 PM.</i>
Intake	Date													
1	12 Jun 2024													
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3	20 Jun 2024													
4	22 Jun 2024													

MASTERCLASSES

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Flavours of Indonesia Who should attend this course: Foodies, home cooks, beginners, and intermediate cooks	<ul style="list-style-type: none"> • Introduction to Indonesian Cuisine • Preparation of regional dishes from different parts of Indonesia • Introduction to techniques for making traditional Indonesian cuisine • Prepare the following: <ul style="list-style-type: none"> <u>Intake 1 Regional Specialties</u> <ul style="list-style-type: none"> - Nasi Liwet Bandung - Mutton Rendang (Minangkabau) - Klepon <u>Intake 2 Sambal Sensations: Exploring Chilli Pastes</u> <ul style="list-style-type: none"> - Sambal Terasi - Sambal Ijo - Sambal Uleg - Sambal Nenas - Sambal Tempoyak <u>Intake 3 Streetside Bites: Indonesian Street Eats</u> <ul style="list-style-type: none"> - Rujak Uleg - Karedok - Asinan Bogor <u>Intake 4 Indulgent Sweets: Delightful Desserts</u> <ul style="list-style-type: none"> - Martabak Manis - Serabi Bogor <u>Intake 5 Sweet Temptations: Indonesian Dessert Delights</u> <ul style="list-style-type: none"> - Bubur Sago Durian - Es Teler 	3 Hours	Session: Half-Day (9am – 1pm) <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>06 Jul 2024</td> </tr> <tr> <td>2</td> <td>13 Jul 2024</td> </tr> <tr> <td>3</td> <td>20 Jul 2024</td> </tr> <tr> <td>4</td> <td>27 Jul 2024</td> </tr> <tr> <td>5</td> <td>03 Aug 2024</td> </tr> </tbody> </table> Registration closes 1 week before course commencement. Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729	Intake	Date	1	06 Jul 2024	2	13 Jul 2024	3	20 Jul 2024	4	27 Jul 2024	5	03 Aug 2024	Full Course Fee incl. GST: S\$ 139.52 <i>Enjoy a 20% discount with early bird registration! Sign up by May 26, 2024, 11:59 PM.</i>
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(Information is updated as of 16 May 2024 and is subjected to changes)

MASTERCLASSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax				
<p>SHATEC Star Series</p> <p>Who should attend this course: Foodies, home cooks, beginners, and intermediate cooks</p> <p>The SHATEC Star Series features ten sessions led by accomplished chefs, each focusing on different culinary specialties ranging from desserts to savory dishes. You will engage in hands-on cooking sessions where you will learn the techniques and recipes necessary to recreate these dishes at home. Through interactive demonstrations and guidance from experienced instructors, you will gain valuable culinary knowledge and practical skills</p>	<ul style="list-style-type: none"> This session led by Chef Pratheep will be preparing the following: <ul style="list-style-type: none"> Tropical Fruits Charlotte Classic Tiramisu In A Jar 	3 Hours	<p><u>Session:</u> Evening (6pm – 9pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>07 Jun 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	07 Jun 2024	Full Course Fee incl. GST: S\$ 196.20
	Intake		Date					
	1		07 Jun 2024					
<ul style="list-style-type: none"> This session led by Chef Elizabeth will be preparing the following: <ul style="list-style-type: none"> Prawn Chee Cheong Fun Siew Mai 	<p><u>Session:</u> Evening (6pm – 9pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>14 Jun 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	14 Jun 2024			
Intake	Date							
1	14 Jun 2024							
<ul style="list-style-type: none"> This session led by Chef Michael will be preparing the following: <ul style="list-style-type: none"> Locally Farmed Mushroom & Spinach Salad Plant-based Rigatoni Bolognese Pasta 	<p><u>Session:</u> Evening (6pm – 9pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>28 Jun 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	28 Jun 2024			
Intake	Date							
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	Intake		Date					
	1		05 Jul 2024					
<ul style="list-style-type: none"> This session led by Chef Nicholas will be preparing the following: <ul style="list-style-type: none"> - Ossobuco, Gremolata - Saffron Risotto 	<p><u>Session:</u> Evening (6pm – 9pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>12 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	12 Jul 2024			
Intake	Date							
1	12 Jul 2024							
<ul style="list-style-type: none"> This session led by Chef Cindy will be preparing the following: <ul style="list-style-type: none"> - Dorayaki - Dango 	<p><u>Session:</u> Evening (6pm – 9pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>19 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	19 Jul 2024			
Intake	Date							
1	19 Jul 2024							

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	Intake		Date					
	1		26 Jul 2024					
<ul style="list-style-type: none"> This session led by Chef Pratheep will be preparing the following: <ul style="list-style-type: none"> Double Chocolate Voyage Loaf 	<p><u>Session:</u> Evening (6pm – 9pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>02 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	02 Aug 2024			
Intake	Date							
1	02 Aug 2024							
<ul style="list-style-type: none"> This session led by Chef Elizabeth will be preparing the following: <ul style="list-style-type: none"> Character Bao 	<p><u>Session:</u> Evening (6pm – 9pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>16 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	16 Aug 2024			
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Intake	Date							
1	23 Aug 2024							

PASTRY & BAKERY – WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax										
<p>Basic Pastry Preparation</p> <p>Who should attend the course: New entrants to the industry and/or people who love to bake</p> <p>Course Reference Number: TGS-2022015371</p> <p>TSC Code: FSS-FBS-1017-1.1</p>	<ul style="list-style-type: none"> • Introduction – History and Evolution of Pastry • Introductions to Pastries • Bakeshop Math • Product Qualities • Prepare the following: <ul style="list-style-type: none"> - Mango Swiss Roll - French Meringue - Choux Paste, Sablée Crust, Chocolate Chantilly - Lychee Martini Shortcake - Chocolate Brownie - Banana Crumble Cake - Madeleine - Financier 	46 Hours	<p>Session: 6 days (Day 1 to 5: 9am – 6pm, Day 6: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>08, 09, 15, 15, 22, 23 Jun 2024</td> </tr> <tr> <td>2</td> <td>18, 19, 20, 25, 26, 27 Jun 2024</td> </tr> <tr> <td>3</td> <td>06, 07, 13, 14, 20, 21 Jul 2024</td> </tr> <tr> <td>4</td> <td>08, 09, 10, 15, 16, 17 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	08, 09, 15, 15, 22, 23 Jun 2024	2	18, 19, 20, 25, 26, 27 Jun 2024	3	06, 07, 13, 14, 20, 21 Jul 2024	4	08, 09, 10, 15, 16, 17 Jul 2024	<p>Full Course Fee incl. GST: S\$ 1,083.02</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 324.91</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 126.19</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 126.19</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Date													
1	08, 09, 15, 15, 22, 23 Jun 2024													
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<p>Fundamental Pastry Preparation</p> <p>Who should attend the course: New entrants to the industry and/or people who love to bake</p> <p>Course Reference Number: TGS-2022015356</p> <p>TSC Code: FSS-FBS-2017-1.1</p>	<ul style="list-style-type: none"> • Introduction & Overview • Make Tarts & Short-Crust Pastries • Make Cookies • Make Quick Breads • Assembling & Decorating Basic Cakes • Prepare the following: <ul style="list-style-type: none"> - Tarte Bourdaloue - Tarte Tatin - English Scones - Double Chocolate Chips Cookies - Chocolate Fudge Cake - Baked Cheesecake 	38 Hours	<p>Session: 5 days (Day 1 to 4: 9am – 6pm, Day 5: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>01, 08, 15, 22, 29 Jun 2024</td> </tr> <tr> <td>2</td> <td>12, 13, 19, 20, 26 Jun 2024</td> </tr> <tr> <td>3</td> <td>03, 10, 17, 24, 31 Jul 2024</td> </tr> <tr> <td>4</td> <td>13, 14, 20, 21, 27 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	01, 08, 15, 22, 29 Jun 2024	2	12, 13, 19, 20, 26 Jun 2024	3	03, 10, 17, 24, 31 Jul 2024	4	13, 14, 20, 21, 27 Jul 2024	<p>Full Course Fee incl. GST: S\$ 894.67</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 268.40</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 104.24</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 104.24</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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PASTRY & BAKERY – WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax										
<p>Basic Bread Preparation</p> <p>Who should attend the course: New entrants to the industry and/or people who love to bake</p> <p>Course Reference Number: TGS-2022015361</p> <p>TSC Code: FSS-FBS-1004-1.1</p>	<ul style="list-style-type: none"> Explain with an understanding of foundational knowledge skills on how they can acquire in making basic bread products. Outline the baking science such as baker percentages and formulas. Describe the various functions of ingredients in making basic breads. Emphasize technique required in attaining quality breads. Apply standards of professionalism to the baking industry. Prepare the following: <ul style="list-style-type: none"> Olive Tomato Focaccia 3 Strand Raisin Bread Milk Bread Loaf French Baguette 	26 Hours	<p>Session: 4 days (Day 1 to 3: 9am – 5pm, Day 4: 9am – 3pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>02, 09, 16, 23 Jun 2024</td> </tr> <tr> <td>2</td> <td>18, 19, 25, 26 Jun 2024</td> </tr> <tr> <td>3</td> <td>04, 11, 18, 25 Jul 2024</td> </tr> <tr> <td>4</td> <td>07, 14, 21, 28 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	02, 09, 16, 23 Jun 2024	2	18, 19, 25, 26 Jun 2024	3	04, 11, 18, 25 Jul 2024	4	07, 14, 21, 28 Jul 2024	<p>Full Course Fee incl. GST: S\$ 612.14</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 183.64</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 71.32</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 71.32</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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<p>Fundamental Bread Preparation</p> <p>Who should attend the course: New entrants to the industry and/or people who love to bake</p> <p>Course Reference Number: TGS-2022015355</p> <p>TSC Code: FSS-FBS-2004-1.2</p>	<ul style="list-style-type: none"> Perform the baking of basic level of standards breads. Demonstrate a mastery of baking principles in bakery production. Incorporate standardized recipe adjustment into bakery track. Examine the quality and analyse the texture of breads. Suggest corrections to the baking faults to attain desired outcomes. Prepare the following: <ul style="list-style-type: none"> Chicken Floss Bread Pandan Kaya Bread Red Bean Paste Bun Hotdog Cheese Bread 	22 Hours	<p>Session: 3 days (Day 1 to 2: 9am – 6pm, Day 3: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>01, 02, 08 Jun 2024</td> </tr> <tr> <td>2</td> <td>02, 09, 16 Jul 2024</td> </tr> <tr> <td>3</td> <td>06, 13, 20 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	01, 02, 08 Jun 2024	2	02, 09, 16 Jul 2024	3	06, 13, 20 Jul 2024	<p>Full Course Fee incl. GST: S\$ 517.97</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 155.39</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 60.35</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 60.35</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>		
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CULINARY – WSQ COURSES																		
Courses	Content	Duration	Training Schedule	Course Fee Per Pax														
<p>Asian Desserts</p> <p>Course Reference Number: TGS-2022015339</p> <p>TSC Code: FSS-FBS-2002-1.2</p>	<ul style="list-style-type: none"> Use recipes and methods of preparing different Asian cold dishes and desserts. Identify principles of preparing Asian cold dishes and desserts Apply techniques for preparing Asian cold dishes and desserts. Identify types, complementary combinations and correct proportions of garnishes suited for Asian cold dishes and desserts. Explain the impact of cold temperature on flavour of cold desserts. Explain types and functions of gelatine and gelatine-substitute products. Ensure consistency of preparing Asian cold dishes and desserts Assess the quality characteristics of Asian cold dishes and desserts. Apply methods of presenting finished bread. Describe the artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plate. Prepare the following: <ul style="list-style-type: none"> Osmanthus Wolfberry Jelly Mango Pomelo Soup Coconut Milk and Rock Melon Sago Beancurd (Cold set) Ginkgo Barley Foo Chok Soup Mango Sticky Rice Rose Lychee Jelly Bowl Tang Yuan Tau Suan Ondeh Ondeh Pandan Water Chestnut Jelly Hong Kong Style Coconut Pudding 	38 Hours	<p>Session: 5 full days (Day 1 - 4: 9am – 6pm + Day 5: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>01, 08, 15, 22, 29 Jun 2024</td> </tr> <tr> <td>2</td> <td>05, 06, 07, 13, 14 Jun 2024</td> </tr> <tr> <td>3</td> <td>01, 08, 15, 22, 29 Jul 2024</td> </tr> <tr> <td>4</td> <td>06, 07, 13, 14, 20 Jul 2024</td> </tr> <tr> <td>5</td> <td>03, 10, 17, 24, 31 Aug 2024</td> </tr> <tr> <td>6</td> <td>19, 20, 21, 26, 27 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	01, 08, 15, 22, 29 Jun 2024	2	05, 06, 07, 13, 14 Jun 2024	3	01, 08, 15, 22, 29 Jul 2024	4	06, 07, 13, 14, 20 Jul 2024	5	03, 10, 17, 24, 31 Aug 2024	6	19, 20, 21, 26, 27 Aug 2024	<p>Full Course Fee incl. GST: S\$894.67</p> <p>^{1a, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$268.40</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$104.24</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$104.24</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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CULINARY – WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax						
<p>Basic Western Dry-heat Dish Preparation and Cooking</p> <p>Who should attend the course: New entrants to the industry and/or people who love to cook</p> <p>Course Reference Number: TGS-2022015342</p> <p>TSC Code: FSS-FBS-1021-1.1</p>	<ul style="list-style-type: none"> Describe the principles of dry heat cooking. Describe the 9 different techniques of dry heat cooking. Describe the use of salt and pepper and gravy and sauces in dry heat dishes. Describe the use of smoking, brining and marination to introduce flavours into dry heat dishes. Describe the different condiments used to accompany dry-heat dishes such as: Mustard, Pickles and relishes, Dips and Chutney. Describe the use of Herbs and Spices. Describe the qualities and characteristics of listed ingredients: Poultry, Beef, Lamb, Fish and Seafood. Prepare the following: <ul style="list-style-type: none"> All About Eggs (Scrambled, Sunny Side-Up, French Omelette) Healthy Grilled Chicken Breast with Caesar Salad Hamburger with Thick Cut Fries Battered Seafood Basket (Deep fried Fish and Prawns) Pan-Grilled Squid Stuffed with Quinoa 	46 Hours	<p>Session: 6 days (Day 1 to 5: 9am – 6pm, Day 6: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>06, 07, 13, 14, 20, 21 Jun 2024</td> </tr> <tr> <td>2</td> <td>13, 14, 20, 21, 27, 28 Jul 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	06, 07, 13, 14, 20, 21 Jun 2024	2	13, 14, 20, 21, 27, 28 Jul 2024	<p>Full Course Fee incl. GST: S\$ 1,083.02</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 324.91</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 126.19</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 126.19</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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1	06, 07, 13, 14, 20, 21 Jun 2024									
2	13, 14, 20, 21, 27, 28 Jul 2024									

CULINARY – WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax						
<p>Fundamental Western Dry-Heat Dish Preparation and Cooking</p> <p>Who should attend the course: New entrants to the industry and/or people who love to cook</p> <p>Course Reference Number: TGS-2022015360</p> <p>TSC Code: FSS-FBS-2002-1.2</p>	<ul style="list-style-type: none"> Identify quality characteristics of Western dry-heat dishes. Use recipes and methods of preparing different types of Western dry heat dishes. Complementary, combinations of spread, filling, and garnish ingredients best suited for different types of sandwiches and wraps. Caramelisation process and importance of even caramelisation. Various use of compound butters. Methods of presenting finished products. Artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plate. Methods of assessing suitable colour, height, shape, and texture in finished products Prepare the following: <ul style="list-style-type: none"> Handmade Crabcakes with Fresh Tartare Sauce Roast Chicken with Gravy in Pita Bread 	22 Hours	<p>Session: 3 days (Day 1 & 2: 9am – 6pm, Day 3: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>16, 17, 18 Jul 2024</td> </tr> <tr> <td>2</td> <td>08, 15, 22 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	16, 17, 18 Jul 2024	2	08, 15, 22 Sep 2024	<p>Full Course Fee incl. GST: S\$ 517.97</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 155.39</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 60.35</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 60.35</p> <p>⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Date									
1	16, 17, 18 Jul 2024									
2	08, 15, 22 Sep 2024									

CULINARY– WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax						
<p>Basic Western Cold Dish Preparation</p> <p>Who should attend the course: New entrants to the industry and/or people who love to cook</p> <p>Course Reference Number: TGS-2022015340</p> <p>TSC Code: FSS-FBS-1020-1.1</p>	<ul style="list-style-type: none"> Types and uses of kitchen tools and equipment. Types, characteristics, functions, and quality indicators of ingredients. Methods to measure ingredients. Methods and techniques of handling knives for Western cold dishes. Importance of controlling time and temperature at various stages of preparation. Impact of heat and vinegar on ingredients. Impact of different types of oils and acidic ingredients on characteristics of emulsion sauces. Common faults in Western cold dishes preparation and how to prevent them. Methods of storing ingredients and finished products. Types of sauces, garnishes, condiments, herbs, and spices used in Western cold dishes. Prepare the following: <ul style="list-style-type: none"> Nicoise Salad Mayonnaise Green Goddess Sauce Italian Vinaigrette Sauce Tatare Sauce Spiced Carrot Sauce Radish and Carrot Pickle Prawn Sandwich - 	26 Hours	<p>Session: 3 days (Day 1 to 3: 9am – 5pm, Day 4: 9am – 3pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>13, 14, 20, 21 Jul 2024</td> </tr> <tr> <td>2</td> <td>04, 11, 18, 25 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	13, 14, 20, 21 Jul 2024	2	04, 11, 18, 25 Sep 2024	<p>Full Course Fee incl. GST: S\$ 612.14</p> <p>^{1b, 2, 4, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 183.64</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 71.32</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 71.32</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
Intake	Date									
1	13, 14, 20, 21 Jul 2024									
2	04, 11, 18, 25 Sep 2024									
<p>Fundamental Seafood Storage and Fabrication</p> <p>Who should attend the course: New entrants to the industry and/or people who love to cook</p> <p>Course Reference Number: TGS-2022015357</p> <p>TSC Code: FSS-FBS-2018-1.1</p>	<ul style="list-style-type: none"> Identify fish parts and their respective usage and purposes. Recognise the nutritional value of different types of seafood. Prepare the following: <ul style="list-style-type: none"> Crabcakes Pasta with Mussels Fish Stock Clam Chowder Pan Fry Fish in Compound Butter Simmered Octopus Leg 	22 Hours	<p>Session: 3 days (Day 1 & 2: 9am – 6pm, Day 3: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>20, 21, 22 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	20, 21, 22 Aug 2024	<p>Full Course Fee incl. GST: S\$ 517.97</p> <p>^{1b, 2, 4, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 155.39</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 60.35</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 60.35</p> <p>⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>		
Intake	Date									
1	20, 21, 22 Aug 2024									

CLASS @SHATEC
(College for Lifelong Aspirations and Skills)
LIFESTYLE PROGRAMME CALENDAR

(Information is updated as of 16 May 2024 and is subjected to changes)

CULINARY – WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax						
<p>Fundamental Specialty Cuisine Preparation & Cooking</p> <p>Who should attend this course: Hobbyists and fresh entrants to the industry with a budding interest in culinary</p> <p>Course Reference Number: TGS-2022015372</p> <p>TSC Code: FSS-FBS-2019-1.1</p>	<ul style="list-style-type: none"> Identify quality characteristics of specialty cuisine dishes. Use recipes and methods of preparing different types of specialty cuisine dishes. Apply methods of presenting finished products. Maintain artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plate. Apply methods of assessing suitable colour, height, shape, and texture in finished products. Prepare the following: <ul style="list-style-type: none"> <u>French</u> <ul style="list-style-type: none"> Boeuf Bourguignon Pomme Anna <u>Italian</u> <ul style="list-style-type: none"> Fresh Ravioli Fresh Pasta Carbonara <u>Spanish</u> <ul style="list-style-type: none"> Salmorejo Suquet de Peix Paella (Chicken) <u>Middle Eastern</u> <ul style="list-style-type: none"> Chicken Kebab Baba Ghanoush Shakshuka <u>Mexico</u> <ul style="list-style-type: none"> Corn Meal Taco Quesadilla Chicken Tinga Salsa Verde 	38 Hours	<p>Session: 5 days (Day 1 to 4: 9am – 6pm, Day 5: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>12, 13, 14, 20, 21 Jun 2024</td> </tr> <tr> <td>2</td> <td>17, 18, 23, 24, 25 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	12, 13, 14, 20, 21 Jun 2024	2	17, 18, 23, 24, 25 Aug 2024	<p>Full Course Fee incl. GST: S\$ 894.67</p> <p>^{1b, 2, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 268.40</p> <p>^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 104.24</p> <p>^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 104.24</p> <p>⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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1	12, 13, 14, 20, 21 Jun 2024									
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CULINARY – WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax						
<p>Fundamental Western Moist-Heat Dish Preparation and Cooking</p> <p>Who should attend the course: New entrants to the industry and/or people who love to cook</p> <p>Course Reference Number: TGS-2022015362</p> <p>TSC Code: FSS-FBS-2022-1.1</p>	<ul style="list-style-type: none"> Identify quality characteristics of Western moist heat dishes. Use recipes and methods of preparing different types of Western moist heat dishes. Apply complementary combinations of spread, filing and garnish ingredients best suited for different types of pasta and sandwiches. Understand the importance of seasoning, herbs, and spices. Apply methods of presenting finished products Apply methods to prepare flavourful cooking liquids. Understand the importance of matching aromatics and cooking liquids to main food ingredients. Maintain artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plate. Apply methods of assessing suitable colour, height, shape, and texture in finished products. Prepare the following: <ul style="list-style-type: none"> Soups and Stocks (White Chicken Stock, Cream of Mushroom) Seafood Pasta: Mussels in Marinara Sauce 	22 Hours	<p>Session: 3 days (Day 1 & 2: 9am – 6pm, Day 3: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>25, 26, 27 Jun 2024</td> </tr> <tr> <td>2</td> <td>21, 22, 23 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	25, 26, 27 Jun 2024	2	21, 22, 23 Aug 2024	<p>Full Course Fee incl. GST: S\$ 517.97</p> <p>^{1b, 2, 4, 5, 7} Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 155.39</p> <p>^{3, 4, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 60.35</p> <p>^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 60.35</p> <p>⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p>
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HOME CHEF – NON-WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax																
<p>Lost with Time, Hawker Food Revival</p> <p>Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for Peranakan cuisine</p>	<ul style="list-style-type: none"> Prepare the ingredients and apply the correct cooking methods and techniques to bring out the luxurious and indulgent flavors of dishes. Understanding the use of local ingredients like fresh herbs and spices. Prepare the following: <ul style="list-style-type: none"> Chicken Curry Naan, Gajar Halwa 	3 Hours	<p>Session: Half-day (9pm – 12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>27 Jul 2024</td> </tr> <tr> <td>2</td> <td>07 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	27 Jul 2024	2	07 Aug 2024	Full Course Fee incl. GST: S\$ 163.50										
	Intake		Date																	
1	27 Jul 2024																			
2	07 Aug 2024																			
<ul style="list-style-type: none"> Prepare the following: <ul style="list-style-type: none"> Otak Otak Kueh Pulot Serikaya 	<p>Session: Half-day (9pm – 12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>07 Jun 2024</td> </tr> <tr> <td>2</td> <td>08 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	07 Jun 2024	2	08 Sep 2024	Full Course Fee incl. GST: S\$ 163.50												
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2	08 Sep 2024																			
<p>Mediterranean Turkish Cuisine</p> <p>Who should attend this course: Foodies as well as professional home cooks who are keen to learn more about Mediterranean cuisine.</p>	<ul style="list-style-type: none"> Prepare mouthwatering Mediterranean - Turkish specialty items from a Turkish Master Chef. Using traditional ingredients and methods based on recipes that have been passed down through the generations. Prepare the following: <ul style="list-style-type: none"> Pita Bread Hummus Ala Nazik 	3.5 Hours	<p>Session: Half-day (9am-12.30pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>05 Jun 2024</td> </tr> <tr> <td>2</td> <td>27 Jul 2024</td> </tr> <tr> <td>3</td> <td>28 Aug 2024</td> </tr> <tr> <td>4</td> <td>21 Sep 2024</td> </tr> <tr> <td>5</td> <td>22 Oct 2024</td> </tr> <tr> <td>6</td> <td>02 Nov 2024</td> </tr> <tr> <td>7</td> <td>23 Dec 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	05 Jun 2024	2	27 Jul 2024	3	28 Aug 2024	4	21 Sep 2024	5	22 Oct 2024	6	02 Nov 2024	7	23 Dec 2024	Full Course Fee incl. GST: S\$ 163.50
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HOME CHEF – NON-WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax								
<p>Peranakan Kitchen Secrets: Cooking Tok-Panjang's Finest</p> <p>Who should attend this course: Foodies as well as professional and home cooks would like to learn how to prepare Peranakan dishes.</p>	<ul style="list-style-type: none"> Prepare the ingredients and apply the correct cooking methods and techniques to bring out the luxurious and indulgent flavors of dishes Understand the difference in cuisine Prepare the following: <ul style="list-style-type: none"> Ayam Buah Keluak Bakwan Kepiting Nasi Ulam 	3 Hours	<p>Session: Half-day (9am-12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>06 Jun 2024</td> </tr> <tr> <td>2</td> <td>06 Jul 2024</td> </tr> <tr> <td>3</td> <td>05 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	06 Jun 2024	2	06 Jul 2024	3	05 Aug 2024	Full Course Fee incl. GST: S\$ 163.50
Intake	Date											
1	06 Jun 2024											
2	06 Jul 2024											
3	05 Aug 2024											
<p>Prepare Festive Meat</p> <p>Who should attend the course: This course is designed for people who want to discover the art of cooking meat and selecting the perfect wine to complement their dish.</p> <p>Entry Requirement: Participant(s) must be at least 18 years old and above, i.e. legal drinking age in Singapore</p>	<ul style="list-style-type: none"> The trainer will demonstrate the techniques of making caramelized duck salad and provide essential insights on choosing the ideal wine to enhance the flavors of the dish. After the demonstration, you will get to enjoy them with your dear ones during the wine pairing session Prepare the following: <ul style="list-style-type: none"> Caramelized Duck Salad Wine Pairing 	3 Hours	<p>Session: Half day (9am-12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>12 Jun 2024</td> </tr> <tr> <td>2</td> <td>13 Jul 2024</td> </tr> <tr> <td>3</td> <td>26 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p>	Intake	Date	1	12 Jun 2024	2	13 Jul 2024	3	26 Aug 2024	Full Course Fee incl. GST: S\$ 163.50
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HOME CHEF – NON-WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax												
<p>Savouring Tradition: Unveiling the Secrets of Teochew Kuehs</p> <p>Who should attend this course: Foodies as well as professional and home cooks would like to learn how to prepare Teochew Kuehs</p>	<ul style="list-style-type: none"> Prepare the ingredients and apply the correct cooking methods and techniques to bring out the luxurious and indulgent flavors of dishes Prepare the following: <ul style="list-style-type: none"> Soon Kueh Png Kueh Ku Chye Kueh 	4 Hours	<p>Session: Half-day (9am-1pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>09 Jun 2024</td> </tr> <tr> <td>2</td> <td>19 Jul 2024</td> </tr> <tr> <td>3</td> <td>06 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	09 Jun 2024	2	19 Jul 2024	3	06 Sep 2024	Full Course Fee incl. GST: S\$ 163.50				
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2	19 Jul 2024															
3	06 Sep 2024															
<p>Plant-Based Yummylicious Goodness</p> <p>Who should attend this course: Foodies as well as professional and home cooks who are keen to learn more about Plant-Based cuisine.</p>	<ul style="list-style-type: none"> Learn how to create nutritious and flavourful dishes that are sure to impress. Gain the skills and knowledge healthy, delicious, and sustainable plant-based meals that nourish your body and taste buds. Prepare the following: <ul style="list-style-type: none"> Barbeque Tempeh Burger Lontong Goreng Tofu Agenomo 	3 Hours	<p>Session: Half-day (9am-12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>28 May 2024</td> </tr> <tr> <td>2</td> <td>01 Jun 2024</td> </tr> <tr> <td>3</td> <td>02 Jul 2024</td> </tr> <tr> <td>4</td> <td>31 Aug 2024</td> </tr> <tr> <td>5</td> <td>12 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	28 May 2024	2	01 Jun 2024	3	02 Jul 2024	4	31 Aug 2024	5	12 Sep 2024	Full Course Fee incl. GST: S\$ 163.50
Intake	Date															
1	28 May 2024															
2	01 Jun 2024															
3	02 Jul 2024															
4	31 Aug 2024															
5	12 Sep 2024															

HOME CHEF – NON-WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax										
<p>Prepare Heritage Kueh</p> <p>Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for heritage kuehs</p>	<ul style="list-style-type: none"> Prepare the following: <ul style="list-style-type: none"> Ang Ku Kueh Kueh Dadar Pulut inti 	3 Hours	<p><u>Session:</u> Half-day (9am – 12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>22 Jun 2024</td> </tr> <tr> <td>2</td> <td>09 Jul 2024</td> </tr> <tr> <td>3</td> <td>02 Aug 2024</td> </tr> <tr> <td>4</td> <td>16 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	22 Jun 2024	2	09 Jul 2024	3	02 Aug 2024	4	16 Sep 2024	Full Course Fee incl. GST: S\$ 163.50
Intake	Date													
1	22 Jun 2024													
2	09 Jul 2024													
3	02 Aug 2024													
4	16 Sep 2024													

HOME BAKER – NON-WSQ COURSES

Courses	Content	Duration	Training Schedule	Course Fee Per Pax										
<p>Artisan Bread Making</p> <p>Who should attend the course: Adult learners and hobbyists interested in baking basic sourdough bread at home and acquiring a comprehensive understanding of the baking process</p>	<ul style="list-style-type: none"> Learn the fundamentals of sourdough baking through hands-on experience and develop your own sourdough starter using simple ingredients. Prepare the following: <ul style="list-style-type: none"> Basic Sourdough Crusty Loaf Seeded Crusty Loaf Wholemeal Loaf Variety of Focaccia Loaves 	12 Hours	<p>Session: 3 Days (9am – 12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>03, 04, 05 Jun 2024</td> </tr> <tr> <td>2</td> <td>06, 13, 20 Jul 2024</td> </tr> <tr> <td>3</td> <td>12, 19, 26 Aug 2024</td> </tr> <tr> <td>4</td> <td>07, 14, 21 Sep 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	03, 04, 05 Jun 2024	2	06, 13, 20 Jul 2024	3	12, 19, 26 Aug 2024	4	07, 14, 21 Sep 2024	Full Course Fee incl. GST: S\$ 305.20
Intake	Date													
1	03, 04, 05 Jun 2024													
2	06, 13, 20 Jul 2024													
3	12, 19, 26 Aug 2024													
4	07, 14, 21 Sep 2024													
<p>Bake Whole Cake</p> <p>Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for baking cakes</p>	<ul style="list-style-type: none"> Prepare the following: <ul style="list-style-type: none"> Berry Tiramisu (non-alcohol and coffee) 	3 Hours	<p>Session: Half-day</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>09 Jun 2024 (2pm – 5pm)</td> </tr> <tr> <td>2</td> <td>25 Jul 2024 (9am – 12pm)</td> </tr> <tr> <td>3</td> <td>03 Aug 2024 (2pm – 5pm)</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	09 Jun 2024 (2pm – 5pm)	2	25 Jul 2024 (9am – 12pm)	3	03 Aug 2024 (2pm – 5pm)	Full Course Fee incl. GST: S\$ 163.50		
Intake	Date													
1	09 Jun 2024 (2pm – 5pm)													
2	25 Jul 2024 (9am – 12pm)													
3	03 Aug 2024 (2pm – 5pm)													
<p>Bake Café Style Bread</p> <p>Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for baking café style breads at home to enjoy and share with loved ones</p>	<ul style="list-style-type: none"> Prepare the following: <ul style="list-style-type: none"> Matcha Twist Bread 	3 Hours	<p>Session: Half-day</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>15 Jun 2024 (2pm – 5pm)</td> </tr> <tr> <td>2</td> <td>05 Jul 2024 (9am – 12pm)</td> </tr> <tr> <td>3</td> <td>03 Aug 2024 (2pm – 5pm)</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Intake	Date	1	15 Jun 2024 (2pm – 5pm)	2	05 Jul 2024 (9am – 12pm)	3	03 Aug 2024 (2pm – 5pm)	Full Course Fee incl. GST: S\$ 163.50		
Intake	Date													
1	15 Jun 2024 (2pm – 5pm)													
2	05 Jul 2024 (9am – 12pm)													
3	03 Aug 2024 (2pm – 5pm)													

CLASS @SHATEC
 (College for Lifelong Aspirations and Skills)
 LIFESTYLE PROGRAMME CALENDAR

(Information is updated as of 16 May 2024 and is subjected to changes)

SIP & SAVOUR – COFFEE & TEA

Courses	Content	Delivery / Duration	Training Schedule	Course Fee Per Pax										
<p>Introduction to Latte Art: Infuse Creativity into Your Coffee</p> <p>Who should attend the course: Adult learners and hobbyists who wish to attend a short and introductory lesson to Exploring Latte Art.</p>	<ul style="list-style-type: none"> • Introduction to Latte Art • Different types of Milk (Fresh vs Low Fat vs Oat vs Soy) • Essence of Milk Frothing Techniques • Let's get Creative! 	<p><u>Delivery</u> In-Person Training</p> <p><u>Duration</u> 4 hours</p>	<p><u>Session:</u> Half-day (9am – 1pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>07 Jun 2024</td> </tr> <tr> <td>2</td> <td>15 Jun 2024</td> </tr> <tr> <td>3</td> <td>21 Jun 2024</td> </tr> <tr> <td>4</td> <td>29 Jun 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Run	Date	1	07 Jun 2024	2	15 Jun 2024	3	21 Jun 2024	4	29 Jun 2024	<p>Full Course Fee incl. GST: S\$ 130.80</p>
Run	Date													
1	07 Jun 2024													
2	15 Jun 2024													
3	21 Jun 2024													
4	29 Jun 2024													

SIP & SAVOUR – COFFEE & TEA												
Courses	Content	Delivery / Duration	Training Schedule	Course Fee Per Pax								
<p><u>The Essence of Water</u></p> <p>Who should attend the course: Adult learners and hobbyists who wish to learn more about the nuances in everyday necessity, water!</p>	<ul style="list-style-type: none"> Categories of water - Natural Mineral Water, Carbonated Water, Distilled/Purified Water, Tap Water Singapore Water - 4 main sources History of Sembawang Hot Spring Mineral content for health and nutrition HORECA - Glassware, service, presentation & temperature, packaging, storage & expiry, reading labels, Nordaq / Soda Stream Tasting of 8 types of Still and Sparkling Waters Water and cheese; Water and wine pairing 	<p><u>Delivery</u> In-Person Training</p> <p><u>Duration</u> 4 Hours</p>	<p><u>Session:</u> 1/2 day (9am – 1pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>22 Jun 2024</td> </tr> <tr> <td>2</td> <td>14 Jul 2024</td> </tr> <tr> <td>3</td> <td>17 Aug 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Run	Date	1	22 Jun 2024	2	14 Jul 2024	3	17 Aug 2024	<p>Full Course Fee incl. GST: S\$ 196.20</p>
Run	Date											
1	22 Jun 2024											
2	14 Jul 2024											
3	17 Aug 2024											
<p><u>Whisky 101 with Food Pairing</u></p> <p>Who should attend the course: Adult learners and hobbyists who wish to have an introductory yet eye opening session to learn more about the intricacies of food and whisky pairing!</p>	<ul style="list-style-type: none"> What is whisky and the origin of this beloved liquid? Understanding the history and provenance of whisky. Whisky Production Processes. Understanding different Whisky flavor profiles. Differentiating official and independent whisky labels and understanding whisky food pairing. 	<p><u>Delivery</u> In-Person Training</p> <p><u>Duration</u> 2.5 Hours</p>	<p><u>Session:</u> 1/2 day (7pm – 9:30pm)</p> <table border="1"> <thead> <tr> <th>Run</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>26 Jun 2024</td> </tr> </tbody> </table> <p><i>Registration closes 1 week before course commencement.</i></p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p>	Run	Date	1	26 Jun 2024	<p>Full Course Fee incl. GST: S\$ 139.52</p>				
Run	Date											
1	26 Jun 2024											

Customised classes may be specially arranged too!

Please contact our friendly course consultants for more information.

CONTACT US

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(College for Lifelong Aspirations and Skills)

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Email : cet@shatec.sg

LOCATE US

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1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729

Office Hours: 9.00am to 5.00pm
Monday to Friday (excluding Public Holidays)

^{1a}Singaporeans and Singapore PRs, aged 21 and above, will be eligible for up to 50% SSG funding. Funding is subjected to SSG's prevailing corporate policies and final approval.

^{1b}Singaporeans and Singapore PRs, aged 21 and above, will be eligible for up to 70% SSG funding. Funding is subjected to SSG's prevailing corporate policies and final approval.

²Singaporeans may also utilize available funds within their Post-Secondary Education Account (PSEA) or SkillsFuture Credits (where applicable) to offset total net course fee payable. All Singaporeans aged 25 and above can use their \$500 SkillsFuture Credit from the government to pay for a wide range of approved skills-related courses. Visit the SkillsFuture Credit website www.skillsfuture.sg/credit to choose from the courses available on the SkillsFuture Credit course directory.

³The SkillsFuture MES is for Singaporeans aged 40 years old and above.

⁴NTUC members enjoy 50% unfunded course fee support for up to \$250 each year (or up to \$500 for NTUC members aged 40 years old and above) when you sign up for courses supported under UTAP (Union Training Assistance Programme). Please visit e2i's at <https://e2i.com.sg/individuals/employability/union-training-assistance-programme-utap/> to find out more.

⁵Training support will be extended to Long Term Visit Pass Plus (LTVP+) Holders with effect from 1 October 2021. The LTVP+ scheme applies to lawful foreign spouses of Singapore Citizens (SCs) with (i) at least one SC child or are expecting one from the marriage, or at least three years of marriage, and (ii) where the SC sponsor is able to support the family. LTVP+ holders will be identified with their green visit pass cards, with the word 'PLUS' on the back of the card.

⁶SME companies are required to log-in to Enterprise Portal for Jobs and Skills to update their SME status if they have not done so. All companies will be notified to log in to the portal to declare monthly salary and hours worked per week in order to receive Absentee Payroll.

⁷Companies and individuals are liable for the full course fee in the event that the SSG funding and subsidy are not approved.

⁸Class commencement is subjected to minimum class size met. Public holidays are excluded, where applicable

⁹Eligible companies can offset the additional out-of-pocket expenses with the SkillsFuture Enterprise Credit (SFEC). Please refer to <https://www.enterprisejobskills.gov.sg/content/upgrade-skills/sfec.html> for more information.