

| Sam WELLNESS SERIES (FOR COPORATE TEAM BUILDING / EVENTS) | | | | |
|--|--|----------|--|---------------------------------------|
| Courses | Content | Duration | Training Schedule | Course Fee Per Pax |
| <p>Unlock your Ikigai: Transform Passion into Profession (Coming Soon!)</p> <p>Who should attend the course: Anyone interested in discovering their true calling and integrating it into their profession.</p> | <ul style="list-style-type: none"> Discover their career aspirations and key limitations using interactive methods and Oh Cards. Identify their passions and talent <p>Fundamental Pastry Preparation</p> <ul style="list-style-type: none"> s and learn how to integrate these into their professional growth using Neurographica methods | 9 Hours | <p><u>Session:</u> 1 Day: 9am to 6pm</p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Full Course Fee incl. GST: S\$ 313.92 |
| <p>Effective Goal Setting using Holistic Approach (Coming Soon!)</p> <p>Who should attend the course: Anyone looking to overcome barriers to achieving personal and professional goals</p> | <ul style="list-style-type: none"> Discover their current state of mind and its importance in setting and achieving goals. Learn techniques to calm and focus the mind for better goal setting. Identify their passions and incorporate them into realistic and achievable goals. Internalize these goals for greater success and personal empowerment. | 4 Hours | <p><u>Session:</u> 0.5 Day: 9am to 1pm or 2pm to 6pm</p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Full Course Fee incl. GST: S\$ 183.12 |
| <p>Alternative Approach to achieve Effective Communication at Workplace (Coming Soon!)</p> <p>Who should attend the course: Anyone looking to overcome barriers to achieving personal and professional goals</p> | <ul style="list-style-type: none"> The importance of effective communication at work Common communication barriers and how to overcome them Strategies for resolving conflicts Techniques for self-reflection and understanding personal communication styles Methods to calm the mind for improved communication | 4 Hours | <p><u>Session:</u> 0.5 Day: 9am to 1pm or 2pm to 6pm</p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Full Course Fee incl. GST: S\$ 183.12 |
| <p>Confidence and Self-Esteem: A Transformative Approach using Neurographica method (Coming Soon!)</p> <p>Who should attend the course: Anyone interested in personal growth and transformation using creative and reflective methods</p> | <ul style="list-style-type: none"> Discover their self-perceptions and identify limiting beliefs Undergo a transformative process to improve self-confidence and self-esteem Learn reflective techniques to understand their personality and self-ideal Identify and address gaps between their current and ideal self Dissolve self-conflicts and internalize positive self-affirmations | 4 Hours | <p><u>Session:</u> 0.5 Day: 9am to 1pm or 2pm to 6pm</p> <p><u>Venue:</u> CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Full Course Fee incl. GST: S\$ 183.12 |

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>10, 11, 12, 13, 14, 15 Feb 2025</td> </tr> <tr> <td>2</td> <td>03, 10, 17, 24, 30, 31 May 2025</td> </tr> <tr> <td>3</td> <td>03, 10, 17, 24, 30, 31 Aug 2025</td> </tr> <tr> <td>4</td> <td>01, 08, 15, 22, 29, 30 Nov 2025</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 | 10, 11, 12, 13, 14, 15 Feb 2025 | 2 | 03, 10, 17, 24, 30, 31 May 2025 | 3 | 03, 10, 17, 24, 30, 31 Aug 2025 | 4 | 01, 08, 15, 22, 29, 30 Nov 2025 | <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 | 10, 11, 12, 13, 14, 15 Feb 2025 | | | | | | | | | | | | | | | |
| 2 | 03, 10, 17, 24, 30, 31 May 2025 | | | | | | | | | | | | | | | |
| 3 | 03, 10, 17, 24, 30, 31 Aug 2025 | | | | | | | | | | | | | | | |
| 4 | 01, 08, 15, 22, 29, 30 Nov 2025 | | | | | | | | | | | | | | | |
| <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>07, 14, 21, 27, 28 Feb 2025</td> </tr> <tr> <td>2</td> <td>01, 08, 15, 21, 22 Feb 2025</td> </tr> <tr> <td>3</td> <td>06, 13, 20, 26, 27 Jun 2025</td> </tr> <tr> <td>4</td> <td>05, 12, 19, 25, 26 Sep 2025</td> </tr> <tr> <td>5</td> <td>06, 13, 20, 26, 27 Dec 2025</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, 14, 21, 27, 28 Feb 2025 | 2 | 01, 08, 15, 21, 22 Feb 2025 | 3 | 06, 13, 20, 26, 27 Jun 2025 | 4 | 05, 12, 19, 25, 26 Sep 2025 | 5 | 06, 13, 20, 26, 27 Dec 2025 | <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> |
| Intake | Date | | | | | | | | | | | | | | | |
| 1 | 07, 14, 21, 27, 28 Feb 2025 | | | | | | | | | | | | | | | |
| 2 | 01, 08, 15, 21, 22 Feb 2025 | | | | | | | | | | | | | | | |
| 3 | 06, 13, 20, 26, 27 Jun 2025 | | | | | | | | | | | | | | | |
| 4 | 05, 12, 19, 25, 26 Sep 2025 | | | | | | | | | | | | | | | |
| 5 | 06, 13, 20, 26, 27 Dec 2025 | | | | | | | | | | | | | | | |

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>08, 15, 22, 29 Mar 2025</td> </tr> <tr> <td>2</td> <td>03, 10, 17, 24 May 2025</td> </tr> <tr> <td>3</td> <td>07, 14, 21, 28 Jul 2025</td> </tr> <tr> <td>4</td> <td>01, 08, 15, 22 Sep 2025</td> </tr> <tr> <td>5</td> <td>01, 08, 15, 22 Nov 2025</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, 15, 22, 29 Mar 2025 | 2 | 03, 10, 17, 24 May 2025 | 3 | 07, 14, 21, 28 Jul 2025 | 4 | 01, 08, 15, 22 Sep 2025 | 5 | 01, 08, 15, 22 Nov 2025 | <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> |
| Intake | Date | | | | | | | | | | | | | | | |
| 1 | 08, 15, 22, 29 Mar 2025 | | | | | | | | | | | | | | | |
| 2 | 03, 10, 17, 24 May 2025 | | | | | | | | | | | | | | | |
| 3 | 07, 14, 21, 28 Jul 2025 | | | | | | | | | | | | | | | |
| 4 | 01, 08, 15, 22 Sep 2025 | | | | | | | | | | | | | | | |
| 5 | 01, 08, 15, 22 Nov 2025 | | | | | | | | | | | | | | | |
| <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>08, 15, 22 Feb 2025</td> </tr> <tr> <td>2</td> <td>09, 10, 11 Apr 2025</td> </tr> <tr> <td>3</td> <td>03, 10, 17 May 2025</td> </tr> <tr> <td>4</td> <td>05, 12, 19 Jul 2025</td> </tr> <tr> <td>5</td> <td>06, 13, 20 Dec 2025</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, 15, 22 Feb 2025 | 2 | 09, 10, 11 Apr 2025 | 3 | 03, 10, 17 May 2025 | 4 | 05, 12, 19 Jul 2025 | 5 | 06, 13, 20 Dec 2025 | <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> |
| Intake | Date | | | | | | | | | | | | | | | |
| 1 | 08, 15, 22 Feb 2025 | | | | | | | | | | | | | | | |
| 2 | 09, 10, 11 Apr 2025 | | | | | | | | | | | | | | | |
| 3 | 03, 10, 17 May 2025 | | | | | | | | | | | | | | | |
| 4 | 05, 12, 19 Jul 2025 | | | | | | | | | | | | | | | |
| 5 | 06, 13, 20 Dec 2025 | | | | | | | | | | | | | | | |

| 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, 02, 08, 09, 15 Feb 2025</td> </tr> <tr> <td>2</td> <td>14, 15, 21, 22, 28 Jun 2025</td> </tr> <tr> <td>3</td> <td>06, 07, 13, 14, 20 Sep 2025</td> </tr> <tr> <td>4</td> <td>08, 09, 15, 16, 22 Nov 2025</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, 09, 15 Feb 2025 | 2 | 14, 15, 21, 22, 28 Jun 2025 | 3 | 06, 07, 13, 14, 20 Sep 2025 | 4 | 08, 09, 15, 16, 22 Nov 2025 | <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>⁶Absentee Payroll Absentee Payroll rate at S\$4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year</p> |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 01, 02, 08, 09, 15 Feb 2025 | | | | | | | | | | | | | |
| 2 | 14, 15, 21, 22, 28 Jun 2025 | | | | | | | | | | | | | |
| 3 | 06, 07, 13, 14, 20 Sep 2025 | | | | | | | | | | | | | |
| 4 | 08, 09, 15, 16, 22 Nov 2025 | | | | | | | | | | | | | |

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>12, 15, 19, 22, 26, 29 Mar 2025</td> </tr> <tr> <td>2</td> <td>11, 14, 18, 21, 25, 28 Jun 2025</td> </tr> <tr> <td>3</td> <td>03, 06, 10, 13, 17, 20 Sep 2025</td> </tr> <tr> <td>4</td> <td>03, 06, 10, 13, 17, 20 Dec 2025</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, 15, 19, 22, 26, 29 Mar 2025 | 2 | 11, 14, 18, 21, 25, 28 Jun 2025 | 3 | 03, 06, 10, 13, 17, 20 Sep 2025 | 4 | 03, 06, 10, 13, 17, 20 Dec 2025 | <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 | 12, 15, 19, 22, 26, 29 Mar 2025 | | | | | | | | | | | | | |
| 2 | 11, 14, 18, 21, 25, 28 Jun 2025 | | | | | | | | | | | | | |
| 3 | 03, 06, 10, 13, 17, 20 Sep 2025 | | | | | | | | | | | | | |
| 4 | 03, 06, 10, 13, 17, 20 Dec 2025 | | | | | | | | | | | | | |

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>19, 20, 21 Feb 2025</td> </tr> <tr> <td>2</td> <td>23, 24, 25 Apr 2025</td> </tr> <tr> <td>3</td> <td>25, 26, 27 Jun 2025</td> </tr> <tr> <td>4</td> <td>20, 21, 22 Aug 2025</td> </tr> <tr> <td>5</td> <td>29, 30, 31 Oct 2025</td> </tr> <tr> <td>6</td> <td>10, 11, 12 Dec 2025</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 | 19, 20, 21 Feb 2025 | 2 | 23, 24, 25 Apr 2025 | 3 | 25, 26, 27 Jun 2025 | 4 | 20, 21, 22 Aug 2025 | 5 | 29, 30, 31 Oct 2025 | 6 | 10, 11, 12 Dec 2025 | <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> |
| Intake | Date | | | | | | | | | | | | | | | | | |
| 1 | 19, 20, 21 Feb 2025 | | | | | | | | | | | | | | | | | |
| 2 | 23, 24, 25 Apr 2025 | | | | | | | | | | | | | | | | | |
| 3 | 25, 26, 27 Jun 2025 | | | | | | | | | | | | | | | | | |
| 4 | 20, 21, 22 Aug 2025 | | | | | | | | | | | | | | | | | |
| 5 | 29, 30, 31 Oct 2025 | | | | | | | | | | | | | | | | | |
| 6 | 10, 11, 12 Dec 2025 | | | | | | | | | | | | | | | | | |

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>08, 15, 22, 29 Mar 2025</td> </tr> <tr> <td>2</td> <td>07, 14, 21, 28 Jun 2025</td> </tr> <tr> <td>3</td> <td>06, 13, 20, 27 Sep 2025</td> </tr> <tr> <td>4</td> <td>06, 13, 20, 27 Dec 2025</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, 15, 22, 29 Mar 2025 | 2 | 07, 14, 21, 28 Jun 2025 | 3 | 06, 13, 20, 27 Sep 2025 | 4 | 06, 13, 20, 27 Dec 2025 | <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 | 08, 15, 22, 29 Mar 2025 | | | | | | | | | | | | | |
| 2 | 07, 14, 21, 28 Jun 2025 | | | | | | | | | | | | | |
| 3 | 06, 13, 20, 27 Sep 2025 | | | | | | | | | | | | | |
| 4 | 06, 13, 20, 27 Dec 2025 | | | | | | | | | | | | | |
| <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>18, 19, 20 Feb 2025</td> </tr> <tr> <td>2</td> <td>17, 18, 19 Jun 2025</td> </tr> <tr> <td>3</td> <td>16, 17, 18 Sep 2025</td> </tr> <tr> <td>4</td> <td>02, 03, 04 Dec 2025</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 | 18, 19, 20 Feb 2025 | 2 | 17, 18, 19 Jun 2025 | 3 | 16, 17, 18 Sep 2025 | 4 | 02, 03, 04 Dec 2025 | <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 | 18, 19, 20 Feb 2025 | | | | | | | | | | | | | |
| 2 | 17, 18, 19 Jun 2025 | | | | | | | | | | | | | |
| 3 | 16, 17, 18 Sep 2025 | | | | | | | | | | | | | |
| 4 | 02, 03, 04 Dec 2025 | | | | | | | | | | | | | |

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>04, 11, 18, 24, 25 Jan 2025</td> </tr> <tr> <td>2</td> <td>01, 02, 08, 09, 15 Mar 2025</td> </tr> <tr> <td>3</td> <td>01, 08, 15, 22, 29 Mar 2025</td> </tr> <tr> <td>4</td> <td>03, 10, 17, 24, 31 May 2025</td> </tr> <tr> <td>5</td> <td>05, 12, 19, 26, 27 Jul 2025</td> </tr> <tr> <td>6</td> <td>06, 07, 13, 14, 20 Sep 2025</td> </tr> <tr> <td>7</td> <td>06, 13, 20, 27, 28 Sep 2025</td> </tr> <tr> <td>8</td> <td>01, 08, 15, 22, 29 Nov 2025</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 | 04, 11, 18, 24, 25 Jan 2025 | 2 | 01, 02, 08, 09, 15 Mar 2025 | 3 | 01, 08, 15, 22, 29 Mar 2025 | 4 | 03, 10, 17, 24, 31 May 2025 | 5 | 05, 12, 19, 26, 27 Jul 2025 | 6 | 06, 07, 13, 14, 20 Sep 2025 | 7 | 06, 13, 20, 27, 28 Sep 2025 | 8 | 01, 08, 15, 22, 29 Nov 2025 | <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> |
| Intake | Date | | | | | | | | | | | | | | | | | | | | | |
| 1 | 04, 11, 18, 24, 25 Jan 2025 | | | | | | | | | | | | | | | | | | | | | |
| 2 | 01, 02, 08, 09, 15 Mar 2025 | | | | | | | | | | | | | | | | | | | | | |
| 3 | 01, 08, 15, 22, 29 Mar 2025 | | | | | | | | | | | | | | | | | | | | | |
| 4 | 03, 10, 17, 24, 31 May 2025 | | | | | | | | | | | | | | | | | | | | | |
| 5 | 05, 12, 19, 26, 27 Jul 2025 | | | | | | | | | | | | | | | | | | | | | |
| 6 | 06, 07, 13, 14, 20 Sep 2025 | | | | | | | | | | | | | | | | | | | | | |
| 7 | 06, 13, 20, 27, 28 Sep 2025 | | | | | | | | | | | | | | | | | | | | | |
| 8 | 01, 08, 15, 22, 29 Nov 2025 | | | | | | | | | | | | | | | | | | | | | |

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>22, 23, 24 Jan 2025</td> </tr> <tr> <td>2</td> <td>26, 27, 28 Mar 2025</td> </tr> <tr> <td>3</td> <td>21, 22, 23 May 2025</td> </tr> <tr> <td>4</td> <td>23, 24, 25 Jul 2025</td> </tr> <tr> <td>5</td> <td>24, 25, 26 Sep 2025</td> </tr> <tr> <td>6</td> <td>19, 20, 21 Nov 2025</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 | 22, 23, 24 Jan 2025 | 2 | 26, 27, 28 Mar 2025 | 3 | 21, 22, 23 May 2025 | 4 | 23, 24, 25 Jul 2025 | 5 | 24, 25, 26 Sep 2025 | 6 | 19, 20, 21 Nov 2025 | <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 | 22, 23, 24 Jan 2025 | | | | | | | | | | | | | | | | | |
| 2 | 26, 27, 28 Mar 2025 | | | | | | | | | | | | | | | | | |
| 3 | 21, 22, 23 May 2025 | | | | | | | | | | | | | | | | | |
| 4 | 23, 24, 25 Jul 2025 | | | | | | | | | | | | | | | | | |
| 5 | 24, 25, 26 Sep 2025 | | | | | | | | | | | | | | | | | |
| 6 | 19, 20, 21 Nov 2025 | | | | | | | | | | | | | | | | | |

MASTERCLASSES

| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | |
|--|---|----------|--|--------------------|------|---|-----|--|
| <p>Peranakan Masterclass: A Heritage Feast by Nonyanita Peranakan (NEW!)</p> <p>Who should attend the course: Culinary enthusiasts, aspiring chefs, foodies, home cooks, beginners, and intermediate cooks.</p> | <ul style="list-style-type: none"> Prepare the following <ul style="list-style-type: none"> Ayam Buah Keluak Nonya Chap Chye Banana Santan | 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>TBA</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Intake | Date | 1 | TBA | <p>Full Course Fee incl. GST: S\$174.40</p> <p>Early Bird Special Course Fee incl. GST: S\$139.52 (Until 31 October 2024, 23:59 hrs)</p> |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |
| <p>Flavors of Excellence: A Gourmet Journey with Chef Benny</p> <p>Who should attend the course: Culinary enthusiasts, aspiring chefs, foodies, home cooks, beginners, and intermediate cooks.</p> | <ul style="list-style-type: none"> Prepare the following <ul style="list-style-type: none"> Chicken Dum Biryani Lamb Curry | 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>TBA</td> </tr> </tbody> </table> <p><i>Registration closes 5 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Intake | Date | 1 | TBA | <p>Full Course Fee incl. GST: S\$174.40</p> <p>Early Bird Special Course Fee incl. GST: S\$139.52 (Until 31 October 2024, 23:59 hrs)</p> |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |



MASTERCLASSES

| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | | | | | | | | | | | |
|--|---|----------|---|--------------------|------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|
| <p>Flavours of Indonesia</p> <p>Who should attend this course: Foodies, home cooks, beginners, and intermediate cooks</p> | <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>Menu 1: Regional Specialties</u> - Nasi Liwet Bandung - Mutton Rendang (Minangkabau) - Klepon <u>Menu 2 Sambal Sensations: Exploring Chilli Pastes</u> - Sambal Terasi - Sambal Ijo - Sambal Uleg - Sambal Nenas - Sambal Tempoyak <u>Menu 3 Streetside Bites: Indonesian Street Eats</u> - Rujak Uleg - Karedok - Asinan Bogor <u>Menu 4 Indulgent Sweets: Delightful Desserts</u> - Martabak Manis - Serabi Bogor <u>Menu 5 Sweet Temptations: Indonesian Dessert Delights</u> - Bubur Sago Durian - Es Teler | 3 Hours | <p><u>Session:</u> Half-Day (9am – 1pm)</p> <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>04 Jan 2025</td> </tr> <tr> <td>2</td> <td>08 Mar 2025</td> </tr> <tr> <td>3</td> <td>10 May 2025</td> </tr> <tr> <td>4</td> <td>12 Jul 2025</td> </tr> <tr> <td>5</td> <td>13 Sep 2025</td> </tr> <tr> <td>6</td> <td>08 Nov 2025</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 | 04 Jan 2025 | 2 | 08 Mar 2025 | 3 | 10 May 2025 | 4 | 12 Jul 2025 | 5 | 13 Sep 2025 | 6 | 08 Nov 2025 | Full Course Fee incl. GST: S\$ 139.52 per session |
| Intake | Date | | | | | | | | | | | | | | | | | |
| 1 | 04 Jan 2025 | | | | | | | | | | | | | | | | | |
| 2 | 08 Mar 2025 | | | | | | | | | | | | | | | | | |
| 3 | 10 May 2025 | | | | | | | | | | | | | | | | | |
| 4 | 12 Jul 2025 | | | | | | | | | | | | | | | | | |
| 5 | 13 Sep 2025 | | | | | | | | | | | | | | | | | |
| 6 | 08 Nov 2025 | | | | | | | | | | | | | | | | | |


MASTERCLASSES

| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | |
|--|--|----------|---|--------------------|------|---|------------------|--|
| <p><u>Bao & Beyond: Unveiling Chinese Delights</u></p> <p>Who should attend the course: Culinary enthusiasts, aspiring chefs, and anyone interested in mastering the art of Chinese dumplings and delicacies.</p> | <ul style="list-style-type: none"> Prepare the following: <ul style="list-style-type: none"> Pan-Fried Chicken Buns (生煎包) Steamed Buns (小笼包) Chinese Dumplings / Potstickers (锅贴) Salted Egg Yolk Custard Buns (流沙包) Colorful Weaved Bean Paste Buns (彩織豆沙包) Shrimp Chinese Pancakes (虾仁煎锅饼) Tianjin Pulled Fresh Bean Cake (天津拉丝鲜豆糕) Osmanthus Red Bean Cake (桂花红豆松饼) | 12 Hours | <p>Session: 2 days (Day 1 & 2: 9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>10 & 11 Apr 2025</td> </tr> </tbody> </table> <p><i>Registration closes 5 weeks before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Intake | Date | 1 | 10 & 11 Apr 2025 | Full Course Fee incl. GST: S\$ 1,087.82 |
| Intake | Date | | | | | | | |
| 1 | 10 & 11 Apr 2025 | | | | | | | |
| <p><u>The Art of Wagashi: Crafting Exquisite Japanese Confections</u></p> <p>Who should attend this course: Hobbyists with an interest in Japanese confections and traditional dessert making, and professional chefs.</p> | <ul style="list-style-type: none"> Learn how to cook Shiro-an white bean paste and koshi-an / adzuki red bean in class Learn how to cook nerikiri ingredients with zero wastage calculation with simple formulas Learn how to utilize tools and cutters to create design in the class and after the class Learn how to create color gradients with simple and easy to follow techniques Employ the traditional and contemporary methods to curate beautiful Japanese sweets | 18 Hours | <p>Session: 3 days (9am – 4pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>7 – 9 Mar 2025</td> </tr> </tbody> </table> <p><i>Registration closes 1 month before course commencement.</i></p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5, Tourism Court, Singapore 247729</p> | Intake | Date | 1 | 7 – 9 Mar 2025 | <p>Full Course Fee incl. GST: S\$ 838.00 SHA Members' Fee incl. GST: S\$ 670.40</p> <p>Early Bird Fee incl. GST: S\$ 588.00 (Registration till 31 Dec 2024, 2359hrs)</p> |
| Intake | Date | | | | | | | |
| 1 | 7 – 9 Mar 2025 | | | | | | | |

WELLNESS



| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | | | | | | | |
|---|---|-----------|---|--------------------|------|---|-------------|---|-------------|---|-------------|---|-------------|--------------------------------------|
| <p>Basic Kombucha Brewing Workshop <i>(New!)</i></p> <p>Who should attend the course: This course is designed for hobbyists, leisure learners & wellness enthusiasts who wish to learn about the basics of kombucha brewing.</p> <p>In collaboration with:</p>  | <ul style="list-style-type: none"> History of Kombucha Health benefits of Kombucha brewing process of Kombucha SCOBY Care Flavouring & Bottling of Kombucha Q&A | 2.5 Hours | <p><u>Session:</u> 10am – 12:30pm</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>15 Mar 2025</td> </tr> <tr> <td>2</td> <td>14 Jun 2025</td> </tr> <tr> <td>3</td> <td>13 Sep 2025</td> </tr> <tr> <td>4</td> <td>06 Dec 2025</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 | 15 Mar 2025 | 2 | 14 Jun 2025 | 3 | 13 Sep 2025 | 4 | 06 Dec 2025 | Full Course Fee incl. GST: S\$ 76.30 |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 15 Mar 2025 | | | | | | | | | | | | | |
| 2 | 14 Jun 2025 | | | | | | | | | | | | | |
| 3 | 13 Sep 2025 | | | | | | | | | | | | | |
| 4 | 06 Dec 2025 | | | | | | | | | | | | | |
| <p>Kombucha Pairing Workshop <i>(New!)</i></p> <p>Who should attend the course: This course is designed for hobbyists, leisure learners & wellness enthusiasts who wish to learn about kombucha pairing.</p> <p>In collaboration with:</p>  | <ul style="list-style-type: none"> Understand various flavour profiles of Kombucha Understand the pairing principles of Kombucha Tasting Session Q&A | 2 Hours | <p><u>Session:</u> 1pm – 3pm</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>16 Mar 2025</td> </tr> <tr> <td>2</td> <td>08 Jun 2025</td> </tr> <tr> <td>3</td> <td>14 Sep 2025</td> </tr> <tr> <td>4</td> <td>07 Dec 2025</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 Mar 2025 | 2 | 08 Jun 2025 | 3 | 14 Sep 2025 | 4 | 07 Dec 2025 | Full Course Fee incl. GST: S\$ 87.20 |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 16 Mar 2025 | | | | | | | | | | | | | |
| 2 | 08 Jun 2025 | | | | | | | | | | | | | |
| 3 | 14 Sep 2025 | | | | | | | | | | | | | |
| 4 | 07 Dec 2025 | | | | | | | | | | | | | |



WELLNESS


| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|---|----------|--|--------------------|------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|----|-------------|----|-------------|----|-------------|---|
| <p>Crafting Macarons with Essential Oils</p> <p>Who should attend the course: This course is designed for parents seeking to enhance their quality time with their children and nurture a stronger parent-child bond.</p> <p>In collaboration with:</p>  | <ul style="list-style-type: none"> - Understand the basics of essential oils and their safe use in cooking - Learn the essential techniques for making perfect macarons - Discover how to infuse macarons with essential oils for unique flavours - Bring home 10 – 12 macarons | 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>08 Feb 2025</td></tr> <tr><td>2</td><td>15 Mar 2025</td></tr> <tr><td>3</td><td>07 Jun 2025</td></tr> <tr><td>4</td><td>14 Jun 2025</td></tr> <tr><td>5</td><td>15 Jul 2025</td></tr> <tr><td>6</td><td>26 Jul 2025</td></tr> <tr><td>7</td><td>13 Sep 2025</td></tr> <tr><td>8</td><td>20 Sep 2025</td></tr> <tr><td>9</td><td>04 Nov 2025</td></tr> <tr><td>10</td><td>15 Nov 2025</td></tr> <tr><td>11</td><td>06 Dec 2025</td></tr> <tr><td>12</td><td>13 Dec 2025</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 Feb 2025 | 2 | 15 Mar 2025 | 3 | 07 Jun 2025 | 4 | 14 Jun 2025 | 5 | 15 Jul 2025 | 6 | 26 Jul 2025 | 7 | 13 Sep 2025 | 8 | 20 Sep 2025 | 9 | 04 Nov 2025 | 10 | 15 Nov 2025 | 11 | 06 Dec 2025 | 12 | 13 Dec 2025 | <p>Full Course Fee incl. GST: S\$ 65.40 <i>Bring a child (12 years old and below) for free!</i></p> |
| Intake | Date | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | 08 Feb 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | 15 Mar 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | 07 Jun 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | 14 Jun 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5 | 15 Jul 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | 26 Jul 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | 13 Sep 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | 20 Sep 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | 04 Nov 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | 15 Nov 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | 06 Dec 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | 13 Dec 2025 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

HAVE FUN WITH YOUR CHILD!


| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | | | | | | | | | |
|--|---|----------|---|--------------------|------|---|-------------|---|-------------|---|-------------|---|-------------|--|-------------|--|
| <p>Daifuku Making</p> <p>Who should attend the course: This course is designed for parents seeking to enhance their quality time with their children and nurture a stronger parent-child bond.</p> | <p>In this hands-on experience, you will learn to craft Daifuku skin from scratch, wrap bean paste and fruit with the skin, and shape it into adorable seal characters.</p> | 3 Hours | <p>Session: Half day (2pm – 5pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>16 Mar 2025</td> </tr> <tr> <td>2</td> <td>08 Jun 2025</td> </tr> <tr> <td>3</td> <td>06 Sep 2025</td> </tr> <tr> <td>4</td> <td>13 Dec 2025</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 Mar 2025 | 2 | 08 Jun 2025 | 3 | 06 Sep 2025 | 4 | 13 Dec 2025 | <p>Full Course Fee incl. GST: S\$ 117.72 (incl. GST) <i>Bring a child (12 years old and below) for free!</i></p> | | |
| Intake | Date | | | | | | | | | | | | | | | |
| 1 | 16 Mar 2025 | | | | | | | | | | | | | | | |
| 2 | 08 Jun 2025 | | | | | | | | | | | | | | | |
| 3 | 06 Sep 2025 | | | | | | | | | | | | | | | |
| 4 | 13 Dec 2025 | | | | | | | | | | | | | | | |
| <p>Melonpan Making</p> <p>Who should attend the course: This course is designed for parents seeking to enhance their quality time with their children and nurture a stronger parent-child bond.</p> | <p>During this hands-on experience, you will have the opportunity to create various characters of Melon Pan while gaining basic knowledge of the baking process.</p> | 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>22 Mar 2025</td> </tr> <tr> <td>2</td> <td>14 Jun 2025</td> </tr> <tr> <td>3</td> <td>21 Jun 2025</td> </tr> <tr> <td>4</td> <td>07 Sep 2025</td> </tr> <tr> <td>5</td> <td>14 Sep 2025</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 | 22 Mar 2025 | 2 | 14 Jun 2025 | 3 | 21 Jun 2025 | 4 | 07 Sep 2025 | 5 | 14 Sep 2025 | <p>Full Course Fee incl. GST: S\$ 117.72 <i>Bring a child (12 years old and below) for free!</i></p> |
| Intake | Date | | | | | | | | | | | | | | | |
| 1 | 22 Mar 2025 | | | | | | | | | | | | | | | |
| 2 | 14 Jun 2025 | | | | | | | | | | | | | | | |
| 3 | 21 Jun 2025 | | | | | | | | | | | | | | | |
| 4 | 07 Sep 2025 | | | | | | | | | | | | | | | |
| 5 | 14 Sep 2025 | | | | | | | | | | | | | | | |

| MAMA'S MAGIC MEALS: WHOLESOME WONDERS FOR THE FAMILY! | | | | | | | | |
|---|--|----------|--|--------------------|------|---|-----|--|
| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | |
| <p>Chill & Grill: Kid-Friendly Comforts <i>(Coming Soon!)</i></p> <p>In collaboration with</p>  | <p>Prepare the following:</p> <ol style="list-style-type: none"> Mint and Peppermint Tea Popsicles Chicken Cacciatore with Garlic Bread | 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>TBA</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks 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 | TBA | <p>Full Course Fee incl. GST: S\$ 95.92 (incl. GST) Special rate for SW CDC Baby Bliss Card Holders (25% discount): \$ 71.94 (incl. GST)</p> <p><i>Each learner gets to bring home a beautiful SHATEC Apron.</i></p> |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |
| <p>Stir & Sizzle: Asian Twists for Little Tummies <i>(Coming Soon!)</i></p> <p>In collaboration with</p>  | <p>Prepare the following:</p> <ol style="list-style-type: none"> Osmanthus Wolfberry and Longan Tea Popsicles Stir Fried Chicken with Udon Noodles | 3 Hours | <p><u>Session:</u> Half day (2pm – 5pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>TBA</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks 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 | TBA | <p>Full Course Fee incl. GST: S\$ 95.92 (incl. GST) Special rate for SW CDC Baby Bliss Card Holders (25% discount): \$ 71.94 (incl. GST)</p> <p><i>Each learner gets to bring home a beautiful SHATEC Apron.</i></p> |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |

| MAMA'S MAGIC MEALS: WHOLESOME WONDERS FOR THE FAMILY! | | | | | | | | |
|--|---|----------|---|--------------------|------|---|-----|---|
| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | |
| <p>Picky Eater Pleasers: Fresh & Flavorful <i>(Coming Soon!)</i></p> <p>In collaboration with </p> | <p>Prepare the following:</p> <ol style="list-style-type: none"> Pomegranate Oolong Mocktail Oven-Baked Summer Veggies & Halloumi Delight | 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>TBA</td> </tr> </tbody> </table> <p>Registration closes 2 weeks before course commencement.</p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Intake | Date | 1 | TBA | <p>Full Course Fee incl. GST: S\$ 95.92 (incl. GST) Special rate for SW CDC Baby Bliss Card Holders (25% discount): \$ 71.94 (incl. GST)</p> <p>Each learner gets to bring home a beautiful SHATEC Apron.</p> |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |
| <p>Tiny Gourmet: A Taste of Green & Goodness <i>(Coming Soon!)</i></p> <p>In collaboration with </p> | <p>Prepare the following:</p> <ol style="list-style-type: none"> Green Tea Lychee, Lime and Rose Syrup Popsicles Pearl Cous Cous with Pan Fried Salmon, Fruits and Nuts Salad | 3 Hours | <p>Session: Half day (2pm – 5pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>TBA</td> </tr> </tbody> </table> <p>Registration closes 2 weeks before course commencement.</p> <p>Venue: CLASS@SHATEC, Orchard 1 Orchard Spring Ln, Level 5 Tourism Court, Singapore 247729</p> | Intake | Date | 1 | TBA | <p>Full Course Fee incl. GST: S\$ 95.92 (incl. GST) Special rate for SW CDC Baby Bliss Card Holders (25% discount): \$ 71.94 (incl. GST)</p> <p>Each learner gets to bring home a beautiful SHATEC Apron.</p> |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |

| MAMA'S MAGIC MEALS: WHOLESOME WONDERS FOR THE FAMILY! | | | | | | | | |
|--|--|----------|---|--------------------|------|---|-----|---|
| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | |
| <p><u>Vietnamese Faves: Rollin' in Fun Flavors</u> <i>(Coming Soon!)</i></p> <p>In collaboration with</p>  | <p>Prepare the following:</p> <ol style="list-style-type: none"> Lemongrass Melon Oolong Tea Vietnamese Rice Paper Roll with Prawns and Spicy Mint Sauce | 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>TBA</td> </tr> </tbody> </table> <p><i>Registration closes 2 weeks 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 | TBA | <p>Full Course Fee incl. GST: S\$ 95.92 (incl. GST) Special rate for SW CDC Baby Bliss Card Holders (25% discount): \$ 71.94 (incl. GST)</p> <p><i>Each learner gets to bring home a beautiful SHATEC Apron.</i></p> |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |

FESTIVE WORKSHOPS

| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | |
|--|---|----------|--|--------------------|------|---|-----|---------------------------------------|
| <p><u>Celestial Treats: Snowskin Mooncake & Tea Pairing Workshop (NEW!)</u></p> <p>Who should attend this course: This course targets home cooks, beginners, culinary enthusiasts, young professionals, and expatriates.</p> <p>Additionally, local businesses seeking unique team-building activities will find this course appealing. The convenience and prestige of the location make it attractive to those valuing quality and cultural enrichment.</p> <p>In collaboration with:</p>  | <ul style="list-style-type: none"> - Introduction and Ingredients Overview - Dough Preparation and Coloring Techniques - Filling and Shaping Mooncakes - Tea Appreciation Session by Gifel Tea to understand different tea pairings with various mooncake flavors - Finishing Touches and Packaging - Light Clean-Up - Each participant will get to bring home 6 pieces of 50-gram snow skin mooncakes made during the class. | 4 Hours | <p>Session: Half-Day (9am – 1pm or 2pm – 6pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>TBA</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 | TBA | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |
| <p><u>Prepare Festive Meat (NEW!)</u></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>TBA</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 | TBA | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | |
| 1 | TBA | | | | | | | |

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>13 Feb 2025</td> </tr> <tr> <td>2</td> <td>15 May 2025</td> </tr> <tr> <td>3</td> <td>28 Aug 2025</td> </tr> <tr> <td>4</td> <td>18 Dec 2025</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 Feb 2025 | 2 | 15 May 2025 | 3 | 28 Aug 2025 | 4 | 18 Dec 2025 | Full Course Fee incl. GST: S\$ 163.50 | | |
| | Intake | | Date | | | | | | | | | | | | | |
| 1 | 13 Feb 2025 | | | | | | | | | | | | | | | |
| 2 | 15 May 2025 | | | | | | | | | | | | | | | |
| 3 | 28 Aug 2025 | | | | | | | | | | | | | | | |
| 4 | 18 Dec 2025 | | | | | | | | | | | | | | | |
| <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>14 Feb 2025</td> </tr> <tr> <td>2</td> <td>16 May 2025</td> </tr> <tr> <td>3</td> <td>29 Aug 2025</td> </tr> <tr> <td>4</td> <td>19 Dec 2025</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 | 14 Feb 2025 | 2 | 16 May 2025 | 3 | 29 Aug 2025 | 4 | 19 Dec 2025 | Full Course Fee incl. GST: S\$ 163.50 | | | | |
| Intake | Date | | | | | | | | | | | | | | | |
| 1 | 14 Feb 2025 | | | | | | | | | | | | | | | |
| 2 | 16 May 2025 | | | | | | | | | | | | | | | |
| 3 | 29 Aug 2025 | | | | | | | | | | | | | | | |
| 4 | 19 Dec 2025 | | | | | | | | | | | | | | | |
| <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>14 Feb 2025</td> </tr> <tr> <td>2</td> <td>12 Apr 2025</td> </tr> <tr> <td>3</td> <td>23 Jun 2025</td> </tr> <tr> <td>4</td> <td>15 Aug 2025</td> </tr> <tr> <td>5</td> <td>19 Dec 2025</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 | 14 Feb 2025 | 2 | 12 Apr 2025 | 3 | 23 Jun 2025 | 4 | 15 Aug 2025 | 5 | 19 Dec 2025 | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | | | | | | | | | |
| 1 | 14 Feb 2025 | | | | | | | | | | | | | | | |
| 2 | 12 Apr 2025 | | | | | | | | | | | | | | | |
| 3 | 23 Jun 2025 | | | | | | | | | | | | | | | |
| 4 | 15 Aug 2025 | | | | | | | | | | | | | | | |
| 5 | 19 Dec 2025 | | | | | | | | | | | | | | | |

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>21 Jan 2025</td> </tr> <tr> <td>2</td> <td>26 Apr 2025</td> </tr> <tr> <td>3</td> <td>19 Jul 2025</td> </tr> <tr> <td>4</td> <td>20 Nov 2025</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 | 21 Jan 2025 | 2 | 26 Apr 2025 | 3 | 19 Jul 2025 | 4 | 20 Nov 2025 | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 21 Jan 2025 | | | | | | | | | | | | | |
| 2 | 26 Apr 2025 | | | | | | | | | | | | | |
| 3 | 19 Jul 2025 | | | | | | | | | | | | | |
| 4 | 20 Nov 2025 | | | | | | | | | | | | | |
| <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>16 Feb 2025</td> </tr> <tr> <td>2</td> <td>14 Apr 2025</td> </tr> <tr> <td>3</td> <td>12 Jun 2025</td> </tr> <tr> <td>4</td> <td>17 Aug 2025</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 Feb 2025 | 2 | 14 Apr 2025 | 3 | 12 Jun 2025 | 4 | 17 Aug 2025 | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 16 Feb 2025 | | | | | | | | | | | | | |
| 2 | 14 Apr 2025 | | | | | | | | | | | | | |
| 3 | 12 Jun 2025 | | | | | | | | | | | | | |
| 4 | 17 Aug 2025 | | | | | | | | | | | | | |

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>13 Jan 2025</td> </tr> <tr> <td>2</td> <td>16 May 2025</td> </tr> <tr> <td>3</td> <td>27 Aug 2025</td> </tr> <tr> <td>4</td> <td>21 Nov 2025</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 Jan 2025 | 2 | 16 May 2025 | 3 | 27 Aug 2025 | 4 | 21 Nov 2025 | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 13 Jan 2025 | | | | | | | | | | | | | |
| 2 | 16 May 2025 | | | | | | | | | | | | | |
| 3 | 27 Aug 2025 | | | | | | | | | | | | | |
| 4 | 21 Nov 2025 | | | | | | | | | | | | | |
| <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>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>11 Jan 2025</td> </tr> <tr> <td>2</td> <td>08 Mar 2025</td> </tr> <tr> <td>3</td> <td>12 Jul 2025</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 | 11 Jan 2025 | 2 | 08 Mar 2025 | 3 | 12 Jul 2025 | Full Course Fee incl. GST: S\$ 163.50 | | |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 11 Jan 2025 | | | | | | | | | | | | | |
| 2 | 08 Mar 2025 | | | | | | | | | | | | | |
| 3 | 12 Jul 2025 | | | | | | | | | | | | | |

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: 2 Days (9am – 12pm)</p> <table border="1"> <thead> <tr> <th>Intake</th> <th>Date</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>11, 12 Jan 2025</td> </tr> <tr> <td>2</td> <td>08, 09 Mar 2025</td> </tr> <tr> <td>3</td> <td>05, 06 Apr 2025</td> </tr> <tr> <td>4</td> <td>03, 04 May 2025</td> </tr> <tr> <td>5</td> <td>01, 02 Nov 2025</td> </tr> <tr> <td>6</td> <td>06, 07 Dec 2025</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 | 11, 12 Jan 2025 | 2 | 08, 09 Mar 2025 | 3 | 05, 06 Apr 2025 | 4 | 03, 04 May 2025 | 5 | 01, 02 Nov 2025 | 6 | 06, 07 Dec 2025 | Full Course Fee incl. GST: S\$ 305.20 |
| Intake | Date | | | | | | | | | | | | | | | | | |
| 1 | 11, 12 Jan 2025 | | | | | | | | | | | | | | | | | |
| 2 | 08, 09 Mar 2025 | | | | | | | | | | | | | | | | | |
| 3 | 05, 06 Apr 2025 | | | | | | | | | | | | | | | | | |
| 4 | 03, 04 May 2025 | | | | | | | | | | | | | | | | | |
| 5 | 01, 02 Nov 2025 | | | | | | | | | | | | | | | | | |
| 6 | 06, 07 Dec 2025 | | | | | | | | | | | | | | | | | |
| <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>10 Jan 2025</td> </tr> <tr> <td>2</td> <td>11 Apr 2025</td> </tr> <tr> <td>3</td> <td>11 Jul 2025</td> </tr> <tr> <td>4</td> <td>13 Nov 2025</td> </tr> <tr> <td>5</td> <td>29 Nov 2025</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 | 10 Jan 2025 | 2 | 11 Apr 2025 | 3 | 11 Jul 2025 | 4 | 13 Nov 2025 | 5 | 29 Nov 2025 | Full Course Fee incl. GST: S\$ 163.50 | | |
| Intake | Date | | | | | | | | | | | | | | | | | |
| 1 | 10 Jan 2025 | | | | | | | | | | | | | | | | | |
| 2 | 11 Apr 2025 | | | | | | | | | | | | | | | | | |
| 3 | 11 Jul 2025 | | | | | | | | | | | | | | | | | |
| 4 | 13 Nov 2025 | | | | | | | | | | | | | | | | | |
| 5 | 29 Nov 2025 | | | | | | | | | | | | | | | | | |

HOME BAKER – NON-WSQ COURSES

| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | | | | | | | | | | | |
|--|--|----------|---|--------------------|------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---------------------------------------|
| <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 Mar 2025</td> </tr> <tr> <td>2</td> <td>25 Mar 2025</td> </tr> <tr> <td>3</td> <td>14 Jun 2025</td> </tr> <tr> <td>4</td> <td>13 Sep 2025</td> </tr> <tr> <td>5</td> <td>13 Dec 2025</td> </tr> <tr> <td>6</td> <td>24 Dec 2025</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 Mar 2025 | 2 | 25 Mar 2025 | 3 | 14 Jun 2025 | 4 | 13 Sep 2025 | 5 | 13 Dec 2025 | 6 | 24 Dec 2025 | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | | | | | | | | | | | |
| 1 | 15 Mar 2025 | | | | | | | | | | | | | | | | | |
| 2 | 25 Mar 2025 | | | | | | | | | | | | | | | | | |
| 3 | 14 Jun 2025 | | | | | | | | | | | | | | | | | |
| 4 | 13 Sep 2025 | | | | | | | | | | | | | | | | | |
| 5 | 13 Dec 2025 | | | | | | | | | | | | | | | | | |
| 6 | 24 Dec 2025 | | | | | | | | | | | | | | | | | |

HOME BAKER – NON-WSQ COURSES

| Courses | Content | Duration | Training Schedule | Course Fee Per Pax | | | | | | | | | | |
|--|--|----------|---|--------------------|------|---|-------------|---|-------------|---|-------------|---|-------------|---------------------------------------|
| <p>Bake Tarts</p> <p>Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for baking tarts</p> | <ul style="list-style-type: none"> Prepare the following: <ul style="list-style-type: none"> Hong Kong Egg Tart | 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>04 Apr 2025</td> </tr> <tr> <td>2</td> <td>25 Apr 2025</td> </tr> <tr> <td>3</td> <td>04 Jul 2025</td> </tr> <tr> <td>4</td> <td>25 Jul 2025</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 | 04 Apr 2025 | 2 | 25 Apr 2025 | 3 | 04 Jul 2025 | 4 | 25 Jul 2025 | Full Course Fee incl. GST: S\$ 163.50 |
| Intake | Date | | | | | | | | | | | | | |
| 1 | 04 Apr 2025 | | | | | | | | | | | | | |
| 2 | 25 Apr 2025 | | | | | | | | | | | | | |
| 3 | 04 Jul 2025 | | | | | | | | | | | | | |
| 4 | 25 Jul 2025 | | | | | | | | | | | | | |

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>01 Jan 2025</td> </tr> <tr> <td>2</td> <td>02 Jan 2025</td> </tr> <tr> <td>3</td> <td>08 Feb 2025</td> </tr> <tr> <td>4</td> <td>06 Mar 2025</td> </tr> <tr> <td>5</td> <td>12 Apr 2025</td> </tr> <tr> <td>6</td> <td>17 Dec 2025 (10am - 1pm)</td> </tr> <tr> <td>7</td> <td>20 Dec 2025 (9am-12pm)</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 | 01 Jan 2025 | 2 | 02 Jan 2025 | 3 | 08 Feb 2025 | 4 | 06 Mar 2025 | 5 | 12 Apr 2025 | 6 | 17 Dec 2025 (10am - 1pm) | 7 | 20 Dec 2025 (9am-12pm) | Full Course Fee incl. GST: S\$ 130.80 |
| Run | Date | | | | | | | | | | | | | | | | | | | |
| 1 | 01 Jan 2025 | | | | | | | | | | | | | | | | | | | |
| 2 | 02 Jan 2025 | | | | | | | | | | | | | | | | | | | |
| 3 | 08 Feb 2025 | | | | | | | | | | | | | | | | | | | |
| 4 | 06 Mar 2025 | | | | | | | | | | | | | | | | | | | |
| 5 | 12 Apr 2025 | | | | | | | | | | | | | | | | | | | |
| 6 | 17 Dec 2025 (10am - 1pm) | | | | | | | | | | | | | | | | | | | |
| 7 | 20 Dec 2025 (9am-12pm) | | | | | | | | | | | | | | | | | | | |
| <p>The Essence of Water</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>TBA</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 | TBA | Full Course Fee incl. GST: S\$ 196.20 | | | | | | | | | | | | |
| Run | Date | | | | | | | | | | | | | | | | | | | |
| 1 | TBA | | | | | | | | | | | | | | | | | | | |

SIP & SAVOUR – COFFEE & TEA

| Courses | Content | Delivery / Duration | Training Schedule | Course Fee Per Pax | | | | |
|---|--|--|---|--------------------|------|---|-----|--|
| <p>Whisky 101 with Food Pairing</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>TBA</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 | TBA | <p>Full Course Fee incl. GST: S\$ 139.52</p> |
| Run | Date | | | | | | | |
| 1 | TBA | | | | | | | |

Customised classes and Corporate Team Bonding Activities may be specially arranged too!

Please contact our friendly course consultants for more information.

CONTACT US

CLASS@SHATEC
(College for Lifelong Aspirations and Skills)

WhatsApp: +65 8960 1380
Tel : +65 6415 3533 / 534
Email : cet@shatec.sg

LOCATE US

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

Office Hours: 9.00am to 5.30pm
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.