

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

(Information is updated as of 13 Mar 2023 and is subjected to changes)

STORYTELLING THROUGH YOUR LENS												
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax								
Basic Food Photography Workshop <i>(New!)</i> Who should attend the course: This course is suitable for owners of food businesses, professional chefs, homebased chefs, restaurant managers, or anyone who is interested in food photography, without having to invest in expensive cameras. Participants should have basic English literacy and a smartphone. Course Reference Number: TGS-2022011699	<ul style="list-style-type: none">Understanding your GearWhat’s Your Story?Lighting and CompositionFood & Prop StylingEditing and Hands-on Practice	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Session:</u> 1 full day (9.00am – 5.00pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>03 Apr 2023</td></tr><tr><td>2</td><td>08 May 2023</td></tr><tr><td>3</td><td>05 Jun 2023</td></tr></table> <i>Registration closes 2 weeks before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	03 Apr 2023	2	08 May 2023	3	05 Jun 2023	Full Course Fee incl. GST: S\$ 302.40 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 90.72 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 34.72 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 34.72 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date											
1	03 Apr 2023											
2	08 May 2023											
3	05 Jun 2023											
Advanced Food Photography Workshop <i>(New!)</i> Who should attend the course: This course is suitable for owners of food businesses, professional chefs, homebased chefs, restaurant managers, or anyone who is interested in food photography, without having to invest in expensive cameras. Participants should have basic English literacy and a smartphone & have completed the SHATEC Basic Food Photography Workshop. Course Reference Number: TGS-2022011700	<ul style="list-style-type: none">Mastering your GearPlanning Your ShootAdvanced Lighting and CompositionAdvanced Food & Prop StylingAdvanced Editing and Hands-on Practice	<u>Delivery</u> In-Person Training <u>Duration</u> 14 Hours	<u>Sessions:</u> 2 full days (9.00am – 5.00pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>17 & 18 Apr 2023</td></tr><tr><td>2</td><td>19 & 20 Jun 2023</td></tr></table> <i>Registration closes 2 weeks before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	17 & 18 Apr 2023	2	19 & 20 Jun 2023	Full Course Fee incl. GST: S\$ 529.20 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 158.76 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 60.76 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 60.76 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year		
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1	17 & 18 Apr 2023											
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SIP & SAVOUR – WINES & SPIRITS																						
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax																		
<u>WSET Level 1 Award in Wines</u> Who should attend the course: New entrants to the industry and/or wine enthusiasts Course Reference Number: TGS-2020000197	<ul style="list-style-type: none">• The main types and styles of wines• Common wine grapes and their characteristics• How to store and serve wine• The principles of food and wine pairing• How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® (SAT)	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Sessions:</u> 1 full day (9am – 4.15pm) + Closed-book exam (4.15pm – 5pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>29 Mar 2023</td></tr><tr><td>2</td><td>17 Apr 2023</td></tr><tr><td>3</td><td>29 Apr 2023</td></tr><tr><td>4</td><td>09 May 2023</td></tr><tr><td>5</td><td>20 May 2023</td></tr><tr><td>6</td><td>10 Jun 2023</td></tr><tr><td>7</td><td>23 Jun 2023</td></tr></table> <i>Registration closes 3 weeks before course commencement.</i> <u>Venue:</u> ibis Singapore on Bencoolen 170 Bencoolen Street Singapore 189657 <u>and/or</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22 Singapore 659589	Intake	Date	1	29 Mar 2023	2	17 Apr 2023	3	29 Apr 2023	4	09 May 2023	5	20 May 2023	6	10 Jun 2023	7	23 Jun 2023	Full Course Fee incl. GST: S\$ 513.00 ^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 275.50 ^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 180.50 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 180.50 ⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year		
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7	23 Jun 2023																					
<u>WSET Level 2 Award in Wines</u> Who should attend the course: Industry professionals and/or wine enthusiasts Course Reference Number: TGS-2020000195	<ul style="list-style-type: none">• How to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wines® (SAT)• How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties• The style and quality of wines made from 22 regionally important grape varieties and produced in over 70 geographical indications (GIs) around the world• How grape varieties and winemaking processes influence key styles of Sparkling wines & Fortified wines• Key labelling terms used to indicate origin, style and quality• Principles and processes involved in the storage and service of wine• Principles of food and wine pairing	<u>Delivery</u> In-Person Training <u>Duration</u> 17 Hours	<u>Sessions:</u> 2 full days (9am – 6pm) + Closed-book exam (11am – 12pm) <table><tr><th>Intake</th><th>Course Date</th><th>Exam Date</th></tr><tr><td>1</td><td>07, 08 Mar 2023</td><td>21 Mar 2023</td></tr><tr><td>2</td><td>15, 16 Apr 2023</td><td>29 Apr 2023</td></tr><tr><td>3</td><td>25 & 26 Apr 2023</td><td>09 May 2023</td></tr><tr><td>4</td><td>13 & 14 May 2023</td><td>27 May 2023</td></tr><tr><td>5</td><td>06 & 07 Jun 2023</td><td>20 Jun 2023</td></tr></table> <i>Registration closes 3 weeks before course commencement.</i> <u>Venue:</u> TBA <u>and/or</u> Shatec Institutes Pte Ltd, 21 Bukit Batok Street 22 Singapore 659589	Intake	Course Date	Exam Date	1	07, 08 Mar 2023	21 Mar 2023	2	15, 16 Apr 2023	29 Apr 2023	3	25 & 26 Apr 2023	09 May 2023	4	13 & 14 May 2023	27 May 2023	5	06 & 07 Jun 2023	20 Jun 2023	Full Course Fee incl. GST: S\$ 950.40 ^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 510.40 ^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 334.40 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 334.40 ⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
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SIP & SAVOUR: WINES & SPIRITS [CONT'D]																
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax												
<u>WSET Level 3 Award in Wines</u> Who should attend the course: Industry professionals and/or wine enthusiasts Course Reference Number: TGS-2020000196	<ul style="list-style-type: none">The key factors in the production of wine: location, grape growing, winemaking, maturation and bottlingHow these key factors influence the key characteristics of the principal – still wines of the world – sparkling wines of the world – fortified wines of the worldHow to apply your understanding to explain wine style and qualityHow to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)	<u>Delivery</u> In-Person Training <u>Duration</u> 37.5 Hours	<u>Sessions:</u> 5 full days (9am – 5pm) + Closed-book exam (9.30am – 12.30pm) <table><tr><th>Intake</th><th>Course Date</th><th>Exam Date</th></tr><tr><td>1</td><td>11, 18, 25 Mar, 1, 8 Apr 2023</td><td>6 May 2023</td></tr><tr><td>2</td><td>16, 17, 23, 24 & 30 May 2023</td><td>04 Jul 2023</td></tr><tr><td>3</td><td>20, 27 May, 10, 17, 24 Jun 2023</td><td>29 Jul 2023</td></tr></table> <u>Registration closes 3 weeks before course commencement.</u> <u>Venue:</u> ibis Singapore on Bencoolen 170 Bencoolen Street Singapore 189657 <u>and/or</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22 Singapore 659589	Intake	Course Date	Exam Date	1	11, 18, 25 Mar, 1, 8 Apr 2023	6 May 2023	2	16, 17, 23, 24 & 30 May 2023	04 Jul 2023	3	20, 27 May, 10, 17, 24 Jun 2023	29 Jul 2023	Full Course Fee incl. GST: S\$ 2,592.00 ^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 1,392.00 ^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 912.00 ^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 912.00 ⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
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3	20, 27 May, 10, 17, 24 Jun 2023	29 Jul 2023														

SIP & SAVOUR – WINES & SPIRITS [CONT'D]												
Courses	Content	Delivery / Duration	8 Training Schedule	Course Fee Per Pax								
WSET Level 1 Award in Spirits Who should attend the course: New entrants to the industry and/or spirits enthusiasts Course Reference Number: TGS-2020001268	<ul style="list-style-type: none">• The basic principles of spirit production• The main types and styles of spirits• How to serve spirits• Factors affecting the flavour of spirits• How to describe spirits using the WSET Level Systematic Approach to Tasting Spirits® (SAT)	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Session:</u> 1 full day (9am – 4.15pm) + Closed-book exam (4.15pm – 5pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>02 Apr 2023</td></tr><tr><td>2</td><td>20 Jun 2023</td></tr><tr><td>3</td><td>21 Oct 2023</td></tr></table> <i>Registration closes 3 weeks before course commencement.</i> <u>Venue:</u> ibis Singapore on Bencoolen 170 Bencoolen Street Singapore 189657 <u>and/or</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22 Singapore 659589	Intake	Date	1	02 Apr 2023	2	20 Jun 2023	3	21 Oct 2023	Full Course Fee incl. GST: S\$ 513.00 <i>1a, 2, 4, 5, 7</i> Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 275.50 <i>3, 4, 7</i> Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 180.50 <i>6, 7</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 180.50 <i>6</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date											
1	02 Apr 2023											
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3	21 Oct 2023											

SIP & SAVOUR – WINES & SPIRITS [CONT'D]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
WSET Level 2 Award in Spirits Who should attend the course: Industry professionals and/or spirits enthusiasts Course Reference Number: TGS-2020001266	<ul style="list-style-type: none">How to taste and describe spirits using the WSET Level 2 Systematic Approach to Tasting Spirits [®] (SAT)The techniques used during the four stages of spirits production: processing the raw material, alcoholic fermentation; distillation; and post-distillation operationsHow techniques used during the four stages of production determine the style of a spiritHow aromatised wines are madeHow a balanced cocktail is made and examples in four notable cocktail families (the spirit-forward, the short sour, the highball, and the long sour)How local production traditions, coupled with local laws, are used to create different styles of spirits in the following categories:<ul style="list-style-type: none">fruit spiritswhisky/whiskeysugar cane spiritsTequila and MezcalvodkaFlavoured spirits (spiced rum, flavoured vodka, gin, aniseed spirits, bitter spirits/amaro, cocktail bitters, liqueurs)	<u>Delivery</u> In-Person Training <u>Duration</u> 17 Hours	<u>Sessions:</u> 2 full days (9am – 6pm) + Closed-book exam (11am – 12pm) <table><tr><th>Intake</th><th>Course Date</th><th>Exam Date</th></tr><tr><td>1</td><td>17 & 18 Jun 2023</td><td>01 Jul 2023</td></tr></table> <i>Registration closes 3 weeks before course commencement.</i> <u>Venue:</u> ibis Singapore on Bencoolen 170 Bencoolen Street Singapore 189657 <i>and/or</i> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22 Singapore 659589	Intake	Course Date	Exam Date	1	17 & 18 Jun 2023	01 Jul 2023	Full Course Fee incl. GST: S\$ 950.40 <i>^{1a, 2, 4, 5, 7}</i> Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 510.40 <i>^{3, 4, 7}</i> Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 334.40 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 334.40 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Course Date	Exam Date								
1	17 & 18 Jun 2023	01 Jul 2023								

SIP & SAVOUR – WINES & SPIRITS [CONT'D]													
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax									
WSET Level 1 Award in Sake Who should attend the course: New entrants to the industry and/or sake enthusiasts Course Reference Number: TGS-2020512726	<ul style="list-style-type: none">• The basic principles of sake production• The main types and styles of sake• How to serve sake• Factors affecting the flavour of sake• How to describe sake using the WSET Level 1 Systematic Approach to Tasting Sake® (SAT)	<u>Delivery</u> In-Person Training <u>Duration</u> 8 Hours	<u>Session:</u> 1 full day (9am – 5pm) + Closed-book exam (5pm – 6pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>27 May 2023</td></tr></table> <i>Registration closes 3 weeks before course commencement.</i> <u>Venue:</u> ibis Singapore on Bencoolen 170 Bencoolen Street Singapore 189657 <u>and/or</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22 Singapore 659589	Intake	Date	1	27 May 2023	Full Course Fee incl. GST: S\$ 540.00 ^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 290.00 ^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 190.00 ^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 190.00 ⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year					
Intake	Date												
1	27 May 2023												
WSET Level 3 Award in Sake <i>(New!)</i> Who should attend the course: Industry professionals and/or sake enthusiasts Course Reference Number: TGS-2022015260	<ul style="list-style-type: none">• The main techniques that are used in the production of sake and how they influence style and quality• The principal and specialty categories of sake• The sake industry and the commercial importance of sake in the Japanese and export markets• The principles behind the storage, selection and service of sake• How to taste sake, and evaluate quality, identify and price, using the WSET Level 3 Systematic Approach to Tasting Sake (SAT)	<u>Delivery</u> In-Person Training <u>Duration</u> 35 Hours	<u>Sessions:</u> 5 full days (Day 1 to 4: 9am – 5pm; Day 5: 9am – 2.30pm) + Closed-book exam (9.30am – 12.30pm) <table><tr><th>Intake</th><th>Course Date</th><th>Exam Date</th></tr><tr><td>1</td><td>18, 25 Mar, 01, 08, 15 Apr 2023</td><td>20 May 2023</td></tr><tr><td>2</td><td>7, 14, 21, 28 Oct, 4 Nov 2023</td><td>2 Dec 2023</td></tr></table> <i>Registration closes 3 weeks before course commencement.</i> <u>Venue:</u> ibis Singapore on Bencoolen 170 Bencoolen Street Singapore 189657 <u>and/or</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22 Singapore 659589	Intake	Course Date	Exam Date	1	18, 25 Mar, 01, 08, 15 Apr 2023	20 May 2023	2	7, 14, 21, 28 Oct, 4 Nov 2023	2 Dec 2023	Full Course Fee incl. GST: S\$ 2,365.20 ^{1a, 2, 4, 5, 7} Nett Course Fee Payable after SSG Subsidy, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 1270.20 ^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 832.20 ^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 832.20 ⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Course Date	Exam Date											
1	18, 25 Mar, 01, 08, 15 Apr 2023	20 May 2023											
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SIP & SAVOUR – COFFEE & TEA														
Courses	Content	Delivery / Duration	Training Schedule	Course Fee Per Pax										
Appreciating Coffee (Coffee 101) Who should attend the course: Adult learners and hobbyists who wish to get an overview on the coffee of the world and learn to appreciate coffee.	<ul style="list-style-type: none">Origins of CoffeeCoffee Producing RegionsThe Coffee PlantProcessing Stages of Coffee BeansThe Coffee Experience	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Session:</u> 1 full day (9am – 5pm) <table><tr><th>Run</th><th>Date</th></tr><tr><td>1</td><td>1 Apr 2023</td></tr><tr><td>2</td><td>6 May 2023</td></tr><tr><td>3</td><td>03 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Run	Date	1	1 Apr 2023	2	6 May 2023	3	03 Jun 2023	Full Course Fee incl. GST: S\$ 264.60 Nett Course Fee Payable after NSA Funding, incl. GST (Singaporeans/PRs ≥ 50 years old): S\$ 68.60 *NSA Funding applicable only to courses by 31 Mar 2023		
Run	Date													
1	1 Apr 2023													
2	6 May 2023													
3	03 Jun 2023													
The Art of Preparing Espresso Who should attend the course: Adult learners and hobbyists who have completed Coffee 101 and wish to delve deeper into techniques of espresso extraction. This course is also beneficial to new entrants or existing staff performing F&B roles.	<ul style="list-style-type: none">Defining espressoTypes of espresso machine and grinderThe barista’s tool kitEspresso extraction techniquesMilk texturing techniquesBasic maintenance of espresso machine & grinder	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Session:</u> 1 full day (9am – 5pm) <table><tr><th>Run</th><th>Date</th></tr><tr><td>1</td><td>25 Mar 2023</td></tr><tr><td>2</td><td>8 Apr 2023</td></tr><tr><td>3</td><td>13 May 2023</td></tr><tr><td>4</td><td>10 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Run	Date	1	25 Mar 2023	2	8 Apr 2023	3	13 May 2023	4	10 Jun 2023	Full Course Fee incl. GST: S\$ 264.60
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Exploring Latte Art! Who should attend the course: Adult learners, hobbyists and/or staff performing F&B roles who have completed Coffee 101 and Espresso 101 with interests of having an in-depth understanding of milk frothing technique using the different types of milk available within the industry.	<ul style="list-style-type: none">Introduction to Latte ArtDifferent types of Milk (Fresh vs Low Fat vs Oat vs Soy)Essence of Milk Frothing TechniquesLet’s get Creative!	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Session:</u> 1 full day (9am – 5pm) <table><tr><th>Run</th><th>Date</th></tr><tr><td>1</td><td>18 Mar 2023</td></tr><tr><td>2</td><td>15 Apr 2023</td></tr><tr><td>3</td><td>20 May 2023</td></tr><tr><td>4</td><td>17 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Run	Date	1	18 Mar 2023	2	15 Apr 2023	3	20 May 2023	4	17 Jun 2023	Full Course Fee incl. GST: S\$ 264.60 Nett Course Fee Payable after NSA Funding, incl. GST (Singaporeans/PRs ≥ 50 years old): S\$ 68.60 *NSA Funding applicable only to courses by 31 Mar 2023
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SIP & SAVOUR – COFFEE & TEA [CONT'D]														
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax										
The Art of Brewing (Brewing 101) Who should attend the course: Adult learners and hobbyists who have completed Coffee 101 and wish to delve deeper into brewing techniques techniques using the Syphon, Pourover and AeroPress.	<ul style="list-style-type: none">• Introduction to Brewing Methods• Exploring the “Gold Cup Standards”• What are the brewing considerations?• Experiencing the sensory differences!	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Session:</u> 1 full day (9am – 5pm) <table><tr><th>Run</th><th>Date</th></tr><tr><td>1</td><td>25 Mar 2023</td></tr><tr><td>2</td><td>29 Apr 2023</td></tr><tr><td>3</td><td>27 May 2023</td></tr><tr><td>4</td><td>24 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Run	Date	1	25 Mar 2023	2	29 Apr 2023	3	27 May 2023	4	24 Jun 2023	Full Course Fee incl. GST: S\$ 264.60 Nett Course Fee Payable after NSA Funding, incl. GST (Singaporeans/PRs ≥ 50 years old): S\$ 68.60 <i>*NSA Funding applicable only to courses by 31 Mar 2023</i>
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2	29 Apr 2023													
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4	24 Jun 2023													
The Power of Tea Who should attend the course: This course is beneficial to new entrants or existing staff performing F&B roles and all tea enthusiasts.	<ul style="list-style-type: none">• Origins of Tea• Different Types of Tea & Tea Brewing Equipment• Tea Preparation• The Tea Experience• Health Benefits of Tea	<u>Delivery</u> In-Person Training <u>Duration</u> 7 Hours	<u>Session:</u> 1 full day (9am – 5pm) <table><tr><th>Run</th><th>Date</th></tr><tr><td>1</td><td>29 Apr 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Run	Date	1	29 Apr 2023	Full Course Fee incl. GST: S\$ 264.60						
Run	Date													
1	29 Apr 2023													

HOME BAKER / HOME CHEF – TASTER WORKSHOP (NEW!)												
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax								
Prepare Tarts	Prepare the following: <ul style="list-style-type: none">Tart Au Citron Meringue	<u>Delivery</u> In-Person Training <u>Duration</u> 2 hours	<u>Session:</u> 2 hours (9am – 11am) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>8 Apr 2023</td></tr><tr><td>2</td><td>13 May 2023</td></tr><tr><td>3</td><td>17 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	8 Apr 2023	2	13 May 2023	3	17 Jun 2023	Full Course Fee incl. GST: S\$ 54.00
Intake	Date											
1	8 Apr 2023											
2	13 May 2023											
3	17 Jun 2023											
Prepare Western Cuisine	Prepare the following: <ul style="list-style-type: none">Pan seared Seabass with Pasta, served with Mesclun Salad, Cream Sauce and Vinaigrette	<u>Delivery</u> In-person Training <u>Duration</u> 2 hours	<u>Session:</u> 2 hours (9am – 11am) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>08 Apr 2023</td></tr><tr><td>2</td><td>13 May 2023</td></tr><tr><td>3</td><td>17 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	08 Apr 2023	2	13 May 2023	3	17 Jun 2023	Full Course Fee incl. GST: S\$ 54.00
Intake	Date											
1	08 Apr 2023											
2	13 May 2023											
3	17 Jun 2023											

To be eligible for the Taster Workshop, please like and follow our Instagram account ([CLASSatSHATEC](#)).
Learners who complete the trial class will be entitled to sign up for a bundle of 6 of the HOME BAKER / HOME CHEF – SHATEC'S SPECIAL Series workshops at an exclusive rate of only \$688 + GST. Please contact our friendly course consultant for more information.

HOME BAKER – SHATEC’S SPECIAL												
Courses	Content	Delivery / Duration	8 Training Schedule	Course Fee Per Pax								
Prepare Heritage Kuehs <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for heritage kuehs	Prepare the following: <ul style="list-style-type: none">Ondeh OndehKueh Lapis	<u>Delivery</u> In-Person Training <u>Duration</u> 3 Hours	<u>Session:</u> Half-day (9am – 12pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>1 Apr 2023</td></tr><tr><td>2</td><td>6 May 2023</td></tr><tr><td>3</td><td>29 July 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	1 Apr 2023	2	6 May 2023	3	29 July 2023	Full Course Fee incl. GST: S\$ 162.00
Intake	Date											
1	1 Apr 2023											
2	6 May 2023											
3	29 July 2023											
Heritage with a Twist (Heritage Cakes) <i>(New!)</i> Who should attend the course: Adult- learners and home-bakers who have limited time to go for a full certificate course	Prepare the following: <ul style="list-style-type: none">Pandan Kaya Cake	<u>Delivery</u> In-Person Training <u>Duration</u> 3 Hours	<u>Session:</u> Half-day (9am – 12pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>18 Mar 2023</td></tr><tr><td>2</td><td>29 Apr 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	18 Mar 2023	2	29 Apr 2023	Full Course Fee incl. GST: S\$ 162.00		
	Intake	Date										
1	18 Mar 2023											
2	29 Apr 2023											
	Prepare the following: <ul style="list-style-type: none">Chendol Cake	<u>Delivery</u> In-Person Training <u>Duration</u> 3 Hours	<u>Session:</u> Half-day (2pm – 5pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>18 Mar 2023</td></tr><tr><td>2</td><td>29 Apr 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	18 Mar 2023	2	29 Apr 2023	Full Course Fee incl. GST: S\$ 162.00		
Intake	Date											
1	18 Mar 2023											
2	29 Apr 2023											

HOME BAKER – SHATEC'S SPECIAL [CONT'D]

HOME BAKER – SHATEC’S SPECIAL [CONT’D]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
<u>Bread Making</u> <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for baking breads	Prepare the following: <ul style="list-style-type: none">Chocolate CroissantAlmond Cream CroissantTiramisu Croissant	<u>Delivery</u> In-Person Training <u>Duration</u> 4 Hours	<u>Session:</u> Half-day (9am – 1pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>06 May 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	06 May 2023	Full Course Fee incl. GST: S\$ 162.00		
	Intake	Date								
1	06 May 2023									
	Prepare the following: <ul style="list-style-type: none">Coconut BunRed Bean BunCurry Chicken Bun	<u>Delivery</u> In-Person Training <u>Duration</u> 4 Hours	<u>Session:</u> Half-day (9am – 1pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>2</td><td>22 Jul 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	2	22 Jul 2023	Full Course Fee incl. GST: S\$ 162.00		
Intake	Date									
2	22 Jul 2023									
<u>Bake Tarts</u> <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for baking tarts	Prepare the following: <ul style="list-style-type: none">Apricot TartNo-Bake Berry Tart	<u>Delivery</u> In-Person Training <u>Duration</u> 4 Hours	<u>Session:</u> Half-day (9am – 1pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>29 Apr 2023</td></tr><tr><td>2</td><td>13 May 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	29 Apr 2023	2	13 May 2023	Full Course Fee incl. GST: S\$ 162.00
Intake	Date									
1	29 Apr 2023									
2	13 May 2023									

HOME BAKER - SHATEC'S SPECIAL [CONT'D]

HOME BAKER - SHATEC'S SPECIAL [CONT'D]												
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax								
<u>Eggless Baking</u> <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and passion for baking using eggless alternatives	<ul style="list-style-type: none">Emphasize the technique required in attaining quality productsIdentify the techniques required in the mixing processExplain the use of quality ingredients in achieving quality consistencyOutline the different faults in eggless brioche/brownie makingSuggest corrections/preventive to the baking faults to attain the desired outcomesList the storage and handling guidelines of productsPrepare the following:<ul style="list-style-type: none">Eggless BriocheEggless Brownie	<u>Delivery</u> In-Person Training <u>Duration</u> 4 hours	<u>Session:</u> Half-day (9am – 1pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>25 Mar 2023</td></tr><tr><td>2</td><td>29 Apr 2023</td></tr><tr><td>3</td><td>24 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	25 Mar 2023	2	29 Apr 2023	3	24 Jun 2023	Full Course Fee incl. GST: S\$ 162.00
Intake	Date											
1	25 Mar 2023											
2	29 Apr 2023											
3	24 Jun 2023											
<u>Vegan Menu – Pastry</u> <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and passion for vegan menu	<ul style="list-style-type: none">Emphasize the technique required in attaining quality productsIdentify the techniques required in the mixing processExplain the use of quality ingredients in achieving quality consistencyOutline the different faults in pudding/banana bread makingSuggest corrections/preventive to the baking faults to attain the desired outcomesList the storage and handling guidelines of productsPrepare the following:<ul style="list-style-type: none">Vegan Banana BreadVegan Mango Coconut Pudding	<u>Delivery</u> In-Person Training <u>Duration</u> 4 hours	<u>Session:</u> Half-day (9am – 1pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>08 Apr 2023</td></tr><tr><td>2</td><td>03 June 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	08 Apr 2023	2	03 June 2023	Full Course Fee incl. GST: S\$ 162.00		
Intake	Date											
1	08 Apr 2023											
2	03 June 2023											

HOME BAKER – WSQ COURSES

HOME BAKER – WSQ COURSES								
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax				
Asian Desserts <i>(New!)</i> Who should attend the course: New entrants to the F&B industry and/or dessert lovers Course Reference Number: TGS-2022015339 TSC Code: FSS-FBS-2002-1.2	<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 gelatin and gelatin-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	<u>Delivery</u> In-Person Training <u>Duration</u> 38 Hours	<u>Session:</u> 5 full days (Day 1 - 4: 9am – 6pm + Day 5: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>06, 07, 13, 14 & 20 May 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	06, 07, 13, 14 & 20 May 2023	Full Course Fee incl. GST: S\$ 886.46 ^{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\$ 265.94 ^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 101.78 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 101.78 ⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date							
1	06, 07, 13, 14 & 20 May 2023							

HOME BAKER – WSQ COURSES [CONT'D]

HOME BAKER – WSQ COURSES [CONT'D]								
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax				
<u>Basic Pastry Preparation</u> <i>(New!)</i> Who should attend the course: New entrants to the industry and/or people who love to bake Course Reference Number: TGS-2022015371 TSC Code: FSS-FBS-1017-1.1	<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	<u>Delivery</u> In-Person Training <u>Duration</u> 46 Hours	<u>Session:</u> 6 days (Day 1 – 5: 9am – 6pm + Day 6: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>01, 02, 15, 16, 29 & 30 Apr 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	01, 02, 15, 16, 29 & 30 Apr 2023	Full Course Fee incl. GST: S\$ 1,073.09 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 321.93 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 123.21 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 123.21 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date							
1	01, 02, 15, 16, 29 & 30 Apr 2023							
<u>Fundamental Pastry Preparation</u> <i>(New!)</i> Who should attend the course: New entrants to the industry and/or people who love to bake Course Reference Number: TGS-2022015356 TSC Code: FSS-FBS-2017-1.1	<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	<u>Delivery</u> In-Person Training <u>Duration</u> 38 Hours	<u>Session:</u> 5 days (Day 1 – 4: 9am – 6pm + Day 5: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>06, 07, 13, 14 & 20 May 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	06, 07, 13, 14 & 20 May 2023	Full Course Fee incl. GST: S\$ 886.46 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 265.94 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 29, 30 Apr, 6, 7 & 13 May ^{<i>^{6, 7}</i>} Nett Course Fee Payable for SMEs, incl. GST: S\$ 101.78 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date							
1	06, 07, 13, 14 & 20 May 2023							

HOME BAKER – WSQ COURSES [CONT'D]

HOME BAKER – WSQ COURSES [CONT'D]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
Basic Bread Preparation (New!) Who should attend the course: New entrants to the industry and/or people who love to bake Course Reference Number: TGS-2022015361 TSC Code: FSS-FBS-1004-1.1	<ul style="list-style-type: none">Explain with an understanding of foundational knowledge skills on how they can acquire in making basic bread productsOutline the baking science such as baker percentages and formulasDescribe the various functions of ingredients in making basic breadsEmphasize technique required in attaining quality breadsApply standards of professionalism to the baking industryPrepare the following:<ul style="list-style-type: none">Olive Tomato Focaccia3 Strand Raisin BreadMilk Bread LoafFrench Baguette	<u>Delivery</u> In-Person Training <u>Duration</u> 26 hours	<u>Session:</u> 4 days (Days 1 - 3: 9 am – 5 pm, Day 4: 9 am – 1 pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>08, 09, 15 & 16 Apr 2023</td></tr><tr><td>2</td><td>10, 11, 17 & 18 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	08, 09, 15 & 16 Apr 2023	2	10, 11, 17 & 18 Jun 2023	Full Course Fee incl. GST: S\$ 606.53 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 181.96 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 69.64 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 69.64 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date									
1	08, 09, 15 & 16 Apr 2023									
2	10, 11, 17 & 18 Jun 2023									
Fundamental Bread Preparation (New!) Who should attend the course: New entrants to the industry and/or people who love to bake Course Reference Number: TGS-2022015355 TSC Code: FSS-FBS-2004-1.2	<ul style="list-style-type: none">Perform the baking of basic level of standards breadsDemonstrate a mastery of baking principles in bakery productionIncorporate standardized recipe adjustment into bakery trackExamine the quality and analyse the texture of breadsSuggest corrections to the baking faults to attain desired outcomesPrepare the following:<ul style="list-style-type: none">Chicken Floss BreadPandan Kaya BreadRed Bean Paste BunHotdog Cheese Bread	<u>Delivery</u> In-Person Training <u>Duration</u> 22 hours	<u>Session:</u> 3 days (Day 1-2: 9am – 6pm + 9am -4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>08, 15 & 22 Jul 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	08, 15 & 22 Jul 2023	Full Course Fee incl. GST: S\$ 513.22 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 153.96 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 58.92 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 58.92 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year		
Intake	Date									
1	08, 15 & 22 Jul 2023									

HOME CHEF – SHATEC’S SPECIAL [CONT’D]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
<u>Prepare Heritage Cuisine</u> <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for Peranakan cuisine	Prepare the following: <ul style="list-style-type: none">Fish AssamOndeh Ondeh	<u>Delivery</u> In-Person Training <u>Duration</u> 3 Hours	<u>Session:</u> Half-day (9am – 12pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>13 May 2023</td></tr><tr><td>2</td><td>10 June 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	13 May 2023	2	10 June 2023	Full Course Fee incl. GST: S\$ 162.00
	Intake	Date								
1	13 May 2023									
2	10 June 2023									
	Prepare the following: <ul style="list-style-type: none">Hokkien MeeBubur Cha Cha	<u>Delivery</u> In-Person Training <u>Duration</u> 3 Hours	<u>Session:</u> Half-day (2pm – 5pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>13 May 2023</td></tr><tr><td>2</td><td>10 June 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	13 May 2023	2	10 June 2023	Full Course Fee incl. GST: S\$ 162.00
Intake	Date									
1	13 May 2023									
2	10 June 2023									

HOME CHEF – SHATEC’S SPECIAL [CONT’D]								
Courses	Content	Delivery / Duration	*Training Schedule	Course Fee Per Pax				
Prepare Heritage Cuisine	Hari Raya Special Prepare the following: <ul style="list-style-type: none">Kueh Bakar Berlauk (Savoury Pancake Bites with Minced Meat)Dendeng (Spiced beef jerky)Lontong (readymade)Lemak LodehSerunding (Pan-Roasted coconut flakes)Bergedil (Potato Cake)	<u>Delivery</u> In-person Training <u>Duration</u> 4 hours	<u>Session:</u> Half-day (2pm – 6pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>1 April 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	1 April 2023	Full Course Fee incl. GST: S\$ 162.00
	Intake	Date						
1	1 April 2023							
Hari Raya Special Prepare the following: <ul style="list-style-type: none">Kueh Bakar Berlauk (Savoury Pancake Bites with Minced Meat)Dendeng (Spiced beef jerky)Nasi Bakar (grilled rice wrapped in banana leaf)Opor Ayam (Indonesian Style braised Chicken in Coconut Gravy)Serunding (Pan-Roasted coconut flakes)Bergedil (Potato Cake)	<u>Delivery</u> In-person Training <u>Duration</u> 4 hours	<u>Session:</u> Half-day (2pm – 6pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>15 Apr 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	15 Apr 2023	Full Course Fee incl. GST: S\$ 162.00	
Intake	Date							
1	15 Apr 2023							

HOME CHEF - SHATEC'S SPECIAL [CONT'D]								
Courses	Content	Delivery / Duration	8 Training Schedule	Course Fee Per Pax				
<u>Prepare Healthy Cuisine</u> <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for healthy eating	Prepare the following: <ul style="list-style-type: none">Kale and Apple SaladWhite Fish with Ginger and Lime sauce	<u>Delivery</u> In-Person Training <u>Duration</u> 3 Hours	<u>Session:</u> Half-day (9am – 12 pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>18 Mar 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	18 Mar 2023	Full Course Fee incl. GST: S\$ 162.00
	Intake	Date						
1	18 Mar 2023							
	Prepare the following: <ul style="list-style-type: none">Warm Cauliflower SaladRoasted Salmon with Shallot Grapefruit Sauce and Couscous	<u>Delivery</u> In-Person Training <u>Duration</u> 3 Hours	<u>Session:</u> Half-day (9am – 12 pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>27 May 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	27 May 2023	Full Course Fee incl. GST: S\$ 162.00
Intake	Date							
1	27 May 2023							

HOME CHEF - SHATEC'S SPECIAL [CONT'D]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
<u>Prepare Meat and Poultry</u> <i>(New!)</i> Who should attend the course: Adult learners and hobbyists with a budding interest and/or passion for making festive roasts	Prepare the following: <ul style="list-style-type: none">• Roast Lamb• Roast Chicken	<u>Delivery</u> In-Person Training <u>Duration</u> 4 Hours	<u>Session:</u> Half-day (2pm – 6pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>18 Mar 2023</td></tr><tr><td>2</td><td>20 May 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	18 Mar 2023	2	20 May 2023	Full Course Fee incl. GST: S\$ 162.00
	Intake	Date								
1	18 Mar 2023									
2	20 May 2023									
	Prepare the following: <ul style="list-style-type: none">• Roast Beef• Roast Duck	<u>Delivery</u> In-Person Training <u>Duration</u> 4 Hours	<u>Session:</u> Half-day (2pm – 6pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>15 Apr 2023</td></tr><tr><td>2</td><td>22 July 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	15 Apr 2023	2	22 July 2023	Full Course Fee incl. GST: S\$ 162.00
Intake	Date									
1	15 Apr 2023									
2	22 July 2023									

HOME CHEF – WSQ COURSES										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
Fundamental Western Moist-Heat Dish Preparation and Cooking <i>(New!)</i> Who should attend the course: New entrants to the industry and/or people who love to cook Course Reference Number: TGS-2022015362 TSC Code: FSS-FBS-2022-1.1	<ul style="list-style-type: none">Identify quality characteristics of Western moist-heat dishesUse recipes and methods of preparing different types of Western moist-heat dishesApply complementary combinations of spread, filing and garnish ingredients best suited for different types of pasta and sandwichesUnderstand the importance of seasoning, herbs and spicesApply methods of presenting finished productsApply methods to prepare flavorful cooking liquidsUnderstand the importance of matching aromatics and cooking liquids to main food ingredientsMaintain artistic balance of complementary flavors, colors, shapes and textures in garnishes, food product and plateApply methods of assessing suitable color, height, shape and texture in finished productsPrepare the following:<ul style="list-style-type: none">Soups and Stocks (White Chicken Stock, Cream of Mushroom)Seafood Pasta: Mussels in Marinara Sauce	<u>Delivery</u> In-Person Training <u>Duration</u> 22 Hours	<u>Sessions:</u> 3 days (Day 1 & 2: 9am – 6pm + Day 3: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>11, 18 & 25 June 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	11, 18 & 25 June 2023	Full Course Fee incl. GST: S\$ 513.22 ^{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\$ 153.96 ^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 58.92 ^{6, 7} Nett Course Fee Payable for SMES, incl. GST: S\$ 58.92 ⁶ Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year		
Intake	Date									
1	11, 18 & 25 June 2023									
Fundamental Seafood Storage & Fabrication <i>(New!)</i> Who should attend the course: New entrants to the F&B industry and/or culinary enthusiasts Course Reference Number: TGS-2022015357 TSC Code: FSS-FBS-2018-1.1	<ul style="list-style-type: none">Identify fish parts and its respective usage and purposesRecognise the nutritional value of different types of seafood	<u>Delivery</u> In-Person Training <u>Duration</u> 22 Hours	<u>Session:</u> 3 days (Day 1 & 2: 9am – 6pm + Day 3: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>29 Apr, 06 & 13 May 2023</td></tr><tr><td>2</td><td>10, 17 & 24 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	29 Apr, 06 & 13 May 2023	2	10, 17 & 24 Jun 2023	Full Course Fee incl. GST: S\$ 513.22 1b, 2, 5, 7Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 153.96 3, 7Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 58.92 6, 7Nett Course Fee Payable for SMEs, incl. GST: S\$ 58.92 6Absentee Payroll Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date									
1	29 Apr, 06 & 13 May 2023									
2	10, 17 & 24 Jun 2023									

HOME CHEF – WSQ COURSES [CONT'D]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
Basic Western Dry-heat Dish Preparation and Cooking (New!) Who should attend the course: New entrants to the industry and/or people who love to cook Course Reference Number: TGS-2022015342 TSC Code: FSS-FBS-1021-1.1	<ul style="list-style-type: none">Describe the principles of dry heat cookingDescribe the 9 different techniques of dry heat cookingDescribe the use of salt and pepper and gravy and sauces in dry heat dishesDescribe the use of smoking, brining and marination to introduce flavors into dry-heat dishesDescribe the different condiments used to accompany dry-heat dishes such as: Mustard, Pickles and relishes, Dips and ChutneyDescribe the use of Herbs and SpicesDescribe the qualities and characteristics of listed ingredients: Poultry, Beef, Lamb, Fish and SeafoodPrepare the following:<ul style="list-style-type: none">All About Eggs (Scrambled, Sunny Side-Up, French Omelette)Healthy Grilled Chicken Breast with Caesar SaladHamburger with Thick Cut FriesBattered Seafood Basket (Deep fried Fish and Prawns)Pan-grilled Squid stuffed with Quinoa	<u>Delivery</u> In-Person Training <u>Duration</u> 46 hours	<u>Sessions:</u> 6 days (Day 1 – 5: 9am – 6 pm + Day 6: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>25 & 26 Mar, 01, 02, 08 & 09 Apr 2023</td></tr><tr><td>2</td><td>01, 02, 08, 09, 15 & 16 Jul 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	25 & 26 Mar, 01, 02, 08 & 09 Apr 2023	2	01, 02, 08, 09, 15 & 16 Jul 2023	Full Course Fee incl. GST: S\$ 1,073.09 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 321.93 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 123.21 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 123.21 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date									
1	25 & 26 Mar, 01, 02, 08 & 09 Apr 2023									
2	01, 02, 08, 09, 15 & 16 Jul 2023									

HOME CHEF – WSQ COURSES [CONT'D]								
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax				
Fundamental Western Dry-Heat Dish Preparation and Cooking <i>(New!)</i> Who should attend the course: New entrants to the industry and/or people who love to cook Course Reference Number: TGS-2022015360 TSC Code: FSS-FBS-2021-1.1	<ul style="list-style-type: none">Identify quality characteristics of Western dry-heat dishesUse recipes and methods of preparing different types of Western dry-heat dishesApply complementary combinations of spread, filing and garnish ingredients best suited for different types of pasta and sandwichesUnderstand the importance of seasoning, herbs and spicesApply methods of presenting finished productsApply methods to prepare flavorful cooking liquidsUnderstand the importance of matching aromatics and cooking liquids to main food ingredientsMaintain artistic balance of complementary flavors, colors, shapes and textures in garnishes, food product and platingPrepare the following:<ul style="list-style-type: none">Handmade crabcakes with fresh tartare sauceRoast Chicken with gravy in pita bread	<u>Delivery</u> In-Person Training <u>Duration</u> 22 Hours	<u>Sessions:</u> 3 days (Day 1 & 2: 9am – 6pm + Day 3: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>06, 13 & 20 May 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	06, 13 & 20 May 2023	Full Course Fee incl. GST: S\$ 513.22 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 153.96 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 58.92 <i>^{6, 7}</i> Nett Course Fee Payable for SMES, incl. GST: S\$ 58.92 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date							
1	06, 13 & 20 May 2023							

HOME CHEF – WSQ COURSES [CONT'D]				
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax
Basic Western Cold Dish Preparation <i>(New!)</i> Who should attend this course: Hobbyists and fresh entrants to the industry with a budding interest in culinary Who should attend this course: Hobbyists and fresh entrants to the industry with a budding interest in culinary Course Reference Number: TGS-2022015340 TSC Code: FSS-FBS-1020-1.1	<ul style="list-style-type: none">• Recognise types and uses of kitchen tools and equipment• Recognise types, characteristics, functions, and quality indicators of ingredients• Apply methods to measure ingredients• Apply methods and techniques of handling knives for Western cold dishes• Understand the importance of controlling time and temperature at various stages of preparation• Understand the impact of heat and vinegar on ingredients• Understand the impact of different types of oils and acidic ingredients on characteristics of emulsion sauces• Identify common faults in Western cold dishes preparation and how to prevent them• Apply methods of storing ingredients and finished products• Identify 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- Tartare Sauce- Spiced Carrot Sauce- Radish and Carrot Pickle- Prawn Sandwich	<u>Delivery</u> In-Person Training <		

HOME CHEF – WSQ COURSES [CONT'D]								
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax				
Fundamental Specialty Cuisine Preparation and Cooking Who should attend this course: Hobbyists and fresh entrants to the industry with a budding interest in culinary Course Reference Number: TGS-2022015372 TSC Code: FSS-FBS-2019-1.1	<ul style="list-style-type: none">Identify quality characteristics of specialty cuisine dishesUse recipes and methods of preparing different types of specialty cuisine dishesApply methods of presenting finished productsMaintain artistic balance of complementary flavours, colours, shapes and textures in garnishes, food product and plateApply methods of assessing suitable colour, height, shape and texture in finished productsPrepare the following:<ul style="list-style-type: none"><u>French</u><ul style="list-style-type: none">Boeuf BourguignonPomme Anna<u>Italian</u><ul style="list-style-type: none">Fresh RavioliFresh Pasta Carbonara<u>Spanish</u><ul style="list-style-type: none">SalmorejoSuquet de PeixPaella (Chicken)<u>Middle Eastern</u><ul style="list-style-type: none">Chicken KebabBaba GhanoushShakshuka<u>Mexico</u><ul style="list-style-type: none">Corn Meal TacoQuesadillaChicken TingaSalsa Verde	<u>Delivery</u> In-Person Training <u>Duration</u> 38 hours	<u>Session:</u> 5 days (Day 1 – 4: 9am – 6pm + Day 5: 9am – 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>10, 11, 17, 18 & 24 June 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <u>Venue:</u> SHATEC Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589	Intake	Date	1	10, 11, 17, 18 & 24 June 2023	Full Course Fee incl. GST: S\$ 886.46 <i>^{1b, 2, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 265.94 <i>^{3, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 101.78 <i>^{6, 7}</i> Nett Course Fee Payable for SMEs, incl. GST: S\$ 101.78 <i>⁶</i> <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date							
1	10, 11, 17, 18 & 24 June 2023							

CONTACT US

CLASS @SHATEC
(College for Lifelong Aspirations and Skills)

Tel : 6415 3504 / 513 / 514 / 561 / 590
Email : cet@shatec.sg

LOCATE US

SHATEC Institutes Pte Ltd
21 Bukit Batok Street 22 Singapore 659589

Office Hours: 9.00a.m. to 5.00p.m.
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.