

HYGIENE AND SAFETY COURSES																		
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax														
Food Safety Course Level 1 Who should attend the course: All food handlers Course Reference Number: TGS-2020505506 TSC Code: FSS-FRC-1004-1.1	<ul style="list-style-type: none">• Practise Good Personal Hygiene• Use Safe Ingredients• Handle Food Safely• Store Food Safely• Maintain Cleanliness of Equipment and Premises	<u>Delivery</u> In-person delivery <u>Duration</u> 7.5 Hours	<u>Session:</u> 1 full day (9am – 5.30pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>28 Mar 2023</td></tr><tr><td>2</td><td>04 Apr 2023</td></tr><tr><td>3</td><td>11 Apr 2023</td></tr><tr><td>4</td><td>18 Apr 2023</td></tr><tr><td>5</td><td>25 Apr 2023</td></tr><tr><td>6</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	28 Mar 2023	2	04 Apr 2023	3	11 Apr 2023	4	18 Apr 2023	5	25 Apr 2023	6	29 Apr 2023	Full Course Fee incl. GST: S\$ 174.96 ^{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\$ 93.96 ^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 61.56 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 61.56 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	28 Mar 2023																	
2	04 Apr 2023																	
3	11 Apr 2023																	
4	18 Apr 2023																	
5	25 Apr 2023																	
6	29 Apr 2023																	
Food Safety Course Level 1 (Refresher) Who should attend the course: All food handlers who attended the Basic Food Hygiene course 5 years ago or last attended the Refresher Food Hygiene course 10 years ago Course Reference Number: TGS-2020505507 TSC Code: FSS-FRC-1004-1.1	<ul style="list-style-type: none">• Practise Good Personal Hygiene• Use Safe Ingredients• Handle Food Safely• Store Food Safely• Maintain Cleanliness of Equipment and Premises	<u>Delivery</u> In-person delivery <u>Duration</u> 4.5 Hours	<u>Session:</u> Half a day (9am - 1.30pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>13 Apr 2023</td></tr><tr><td>2</td><td>11 May 2023</td></tr><tr><td>3</td><td>15 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	13 Apr 2023	2	11 May 2023	3	15 Jun 2023	Full Course Fee incl. GST: S\$ 86.40 ^{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\$ 46.40 ^{3, 4, 7} Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 30.40 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 30.40 ⁶ <u>Absentee Payroll</u> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year						
Intake	Date																	
1	13 Apr 2023																	
2	11 May 2023																	
3	15 Jun 2023																	

HYGIENE AND SAFETY COURSES – CHINESE												
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax								
Food Safety Course Level 1 (Chinese) Who should attend the course: All food handlers Course Reference Number: TGS-2022010669 食品安全课程 1 级（中文） 谁应该出席: 从事销售或准备销售食品的任何人士 TSC Code: FSS-FRC-1004-1.1	<ul style="list-style-type: none">• Practise Good Personal Hygiene• Use Safe Ingredients• Handle Food Safely• Store Food Safely• Maintain Cleanliness of Equipment and Premises <ul style="list-style-type: none">• 养成良好的个人卫生• 使用安全的食材• 安全地处理食物• 安全地储存食物• 保持设备及工作场所的清洁	<u>Delivery</u> In-person delivery <u>Duration</u> 7.5 Hours 培训是以面对面的方式进行的	<u>Session:</u> 1 full day (9am – 5.30pm) 1 天（上午 9 点至下午 5 点 30 分） <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>06 Apr 2023</td></tr><tr><td>2</td><td>04 May 2023</td></tr><tr><td>3</td><td>08 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <i>报名在开课前 1 周截止。</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 号武吉巴督 22 街，新加坡 659589	Intake	Date	1	06 Apr 2023	2	04 May 2023	3	08 Jun 2023	Full Course Fee incl. GST: S\$ 174.96 <i>^{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\$ 93.96</i> <i>^{3, 4, 7}Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 61.56</i> <i>^{6, 7}Nett Course Fee Payable for SMEs, incl. GST: S\$ 61.56</i> <i>⁶Absentee Payroll</i> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date											
1	06 Apr 2023											
2	04 May 2023											
3	08 Jun 2023											
Food Safety Course Level 1 (Refresher) (Chinese) Who should attend the course: All food handlers who attended the Basic Food Hygiene course 5 years ago or last attended the Refresher Food Hygiene course 10 years ago Course Reference Number: TGS-2022010668 食品安全课程 1 级（复习）（中文） 谁应该出席: 所有 5 年前参加过基本食品卫生课程或 10 年前最后一次参加食品卫生复习课程的食物处理人员 TSC Code: FSS-FRC-1004-1.1	<ul style="list-style-type: none">• Practise Good Personal Hygiene• Use Safe Ingredients• Handle Food Safely• Store Food Safely• Maintain Cleanliness of Equipment and Premises <ul style="list-style-type: none">• 养成良好的个人卫生• 使用安全的食材• 安全地处理食物• 安全地储存食物• 保持设备及工作场所的清洁	<u>Delivery</u> In-person delivery <u>Duration</u> 4.5 Hours 培训是以面对面的方式进行的	<u>Session:</u> Half a day (9am - 1.30pm) 半天（上午 9 点至下午 1 点 30 分） <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>20 Apr 2023</td></tr><tr><td>2</td><td>18 May 2023</td></tr><tr><td>3</td><td>22 Jun 2023</td></tr></table> <i>Registration closes 1 week before course commencement.</i> <i>报名在开课前 1 周截止。</i> <u>Venue:</u> Shatec Institutes Pte Ltd 21 号武吉巴督 22 街，新加坡 659589	Intake	Date	1	20 Apr 2023	2	18 May 2023	3	22 Jun 2023	Full Course Fee incl. GST: S\$ 86.40 <i>^{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\$ 46.40</i> <i>^{3, 4, 7}Nett Course Fee Payable after MES Subsidy, incl. GST (Singaporeans ≥ 40 years old): S\$ 30.40</i> <i>^{6, 7}Nett Course Fee Payable for SMEs, incl. GST: S\$ 30.40</i> <i>⁶Absentee Payroll</i> Absentee Payroll rate at S\$ 4.50 per hour, capped at S\$ 100,000 per enterprise per calendar year
Intake	Date											
1	20 Apr 2023											
2	18 May 2023											
3	22 Jun 2023											

HYGIENE AND SAFETY COURSES [CONT'D]												
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax								
<p>Food Safety and Hygiene – Level 3 <i>(New!)</i></p> <p>Who should attend the course: Supervisors and managers working in retail and non-retail food establishments who needs to ensure food safety & hygiene at the retail and/or non-retail food establishments</p> <p>Course Reference Number: TGS-2022013816</p> <p>TSC Code: FSS-FRC-3004-1.1</p>	<ul style="list-style-type: none">Food safety practices and regulatory requirementsTypes of pre-requisite programmes implemented in food establishmentsMethods used to conduct food safety and hygiene inspections/checksFood safety and hygiene lapses and corrective actionsHazard Analysis and Critical Control Point (HACCP) principles and Food Safety Management System (FSMS)	<p><u>Delivery</u> In-person delivery</p> <p><u>Duration</u> 21 Hours</p>	<p><u>Session:</u> 3 full days (9am - 5pm)</p> <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>12, 13 & 14 Apr 2023 <i>(Class Full!)</i></td></tr><tr><td>2</td><td>17, 18 & 19 May 2023</td></tr><tr><td>3</td><td>21, 22 & 23 Jun 2023</td></tr></table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p><u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589</p>	Intake	Date	1	12, 13 & 14 Apr 2023 <i>(Class Full!)</i>	2	17, 18 & 19 May 2023	3	21, 22 & 23 Jun 2023	<p>Full Course Fee incl. GST: S\$ 453.60</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\$ 136.08</p> <p>^{3, 7}Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 52.08</p> <p>^{6, 7}Nett Course Fee Payable for SMEs, incl. GST: S\$ 52.08</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	12, 13 & 14 Apr 2023 <i>(Class Full!)</i>											
2	17, 18 & 19 May 2023											
3	21, 22 & 23 Jun 2023											
<p>Fundamental Workplace Safety and Health for F&B Operations <i>(New!)</i></p> <p>Who should attend the course: This course is suitable for owners of food businesses, professional chefs, homebased chefs, restaurant managers.</p> <p>Course Reference Number: TGS-2022015373</p> <p>TSC Code: FSS-WSH-2092-1.1</p>	<ul style="list-style-type: none">Apply WSH legal and other requirements relevant to food services industryUnderstand the types of WSH compliance inspection processesPerform incident Investigation and reportingIdentify gaps in the existing control measures and actual practiceAdopt the importance of assessing and reviewing workplace risk management activities in accordance with the guidelines provided by the Workplace Safety and Health ActAssess safety considerations when using automated equipment	<p><u>Delivery</u> In-Person Training</p> <p><u>Duration</u> 22 Hours</p>	<p><u>Sessions:</u> 3 days (Day 1 – 2: 9am – 6pm, Day 3: 9am – 4pm)</p> <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>03, 04 & 05 Apr 2023</td></tr><tr><td>2</td><td>26, 27 & 28 Jun 2023</td></tr></table> <p><i>Registration closes 2 weeks before course commencement.</i></p> <p><u>Venue:</u> Shatec Institutes Pte Ltd 21 Bukit Batok Street 22, Singapore 659589</p>	Intake	Date	1	03, 04 & 05 Apr 2023	2	26, 27 & 28 Jun 2023	<p>Full Course Fee incl. GST: S\$ 427.68</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\$ 128.30</p> <p>^{3, 4, 7}Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 49.10</p> <p>^{6, 7}Nett Course Fee Payable for SMES, incl. GST: S\$ 49.10</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	03, 04 & 05 Apr 2023											
2	26, 27 & 28 Jun 2023											

BUSINESS & FINANCE – MARKETING, SALES, AND REVENUE MANAGEMENT												
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax								
Basic Food Photography Workshop 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 ^{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\$ 90.72 ^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 34.72 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 34.72 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	03 Apr 2023											
2	08 May 2023											
3	05 Jun 2023											
Advanced Food Photography Workshop 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>Course Start 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	Course Start Date	1	17 & 18 Apr 2023	2	19 & 20 Jun 2023	Full Course Fee incl. GST: S\$ 529.20 ^{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\$ 158.76 ^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 60.76 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 60.76 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 Start Date											
1	17 & 18 Apr 2023											
2	19 & 20 Jun 2023											

BUSINESS & FINANCE – SERVICE EXCELLENCE										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
Curating Customer Experiences <i>(New!)</i> Who should attend the course: New entrants to the industry or existing customer service crew who wish to improve their customer service skills. Course Reference Number: TGS-2022015346 TSC Code: FSS-CEX-1040-1.1	<ul style="list-style-type: none">Identify types of customers and triggers in the service environmentUnderstand customer needs and expectationsDescribe qualities and characteristics of a service professionalUnderstand the importance of go-the-extra-mile for service to oneself and the organizationApply methods to exceed customer expectations and effective communicationApply methods to escalate areas of improvement and service challenges through proper escalation channelsApply methods to project a professional image and persona	<u>Delivery</u> In-Person Training <u>Duration</u> 32 Hours	<u>Sessions:</u> 4 full days (9am – 6pm) <table><tr><th>Run</th><th>Date</th></tr><tr><td>1</td><td>17, 18, 19 & 20 Apr 2023</td></tr><tr><td>2</td><td>13, 14, 15 & 16 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	Run	Date	1	17, 18, 19 & 20 Apr 2023	2	13, 14, 15 & 16 Jun 2023	Full Course Fee incl. GST: S\$ 622.08 <i>^{1b, 2, 4, 5, 7}</i> Nett Course Fee Payable after SSG Grant, incl. GST (Singaporeans/PRs/Long Term Visit Pass Plus Holders ≥ 21 years old): S\$ 186.62 <i>^{3, 4, 7}</i> Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 71.42 <i>^{6, 7}</i> Nett Course Fee Payable for SMES, incl. GST: S\$ 71.42 <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
Run	Date									
1	17, 18, 19 & 20 Apr 2023									
2	13, 14, 15 & 16 Jun 2023									

BUSINESS AND FINANCE – FOOD & BEVERAGE										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
Basic F&B Inventory Management <i>(New!)</i> Who should attend the course: New entrants to the industry and/or existing staff in the F&B industry Course Reference Number: TGS-2022015347 TSC Code: FSS-SCL-1006-1.1	<ul style="list-style-type: none">• Recognise different types of inventory• Perform organisational procedures available for receiving, checking, handling, ordering and returning of products• Perform organisational procedures available for handling stock discrepancies and stock transfers• Apply legal requirements relating to receiving and storing of products• Support organisational quality standards for products• Handle types of documents when receiving and storing products• Perform organisational procedures for labelling, tagging and signage for products• Uphold organisational standards for display of products• Outline the types and purposes of storage tools and refrigeration equipment	<u>Delivery</u> In-Person Training <u>Duration</u> 22 Hours	<u>Sessions:</u> 3 days (Day 1 – 2: 9am to 6pm, Day 3: 9am to 4pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>10, 11 & 12 May 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	10, 11 & 12 May 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 <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 & 12 May 2023									
Restaurant Service Skills <i>(New!)</i> Who should attend the course: New entrants to the industry and/or existing staff in the F&B industry Course Reference Number: TGS-2022015341 TSC Code: FSS-FBS-2024-1.1	<ul style="list-style-type: none">• Display positive attitude and good posture when interacting with guests• Welcome and seat guests• Recommend menu items and take food and beverage orders from guests in accordance with guest’s dietary requirements and preferences• Set cutlery, crockery and glassware based on guest’s orders• Serve food and beverages• Monitor guests’ needs during meals• Handle guest’s feedback and/or complaints• Present bills to guest and assist with their departure in accordance with organisational procedures	<u>Delivery</u> In-Person Training <u>Duration</u> 42 Hours	<u>Sessions:</u> 6 days (Day 1 – 6: 9am to 5pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>24, 25, 26, 27 & 28 Apr & 02 May 2023</td></tr><tr><td>2</td><td>19, 20, 21, 22, 23 & 26 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	24, 25, 26, 27 & 28 Apr & 02 May 2023	2	19, 20, 21, 22, 23 & 26 Jun 2023	Full Course Fee incl. GST: S\$ 979.78 ^{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\$ 293.93 ^{3, 7} Nett Course Fee Payable after MES Grant, incl. GST (Singaporeans ≥ 40 years old): S\$ 112.49 ^{6, 7} Nett Course Fee Payable for SMEs, incl. GST: S\$ 112.49 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	24, 25, 26, 27 & 28 Apr & 02 May 2023									
2	19, 20, 21, 22, 23 & 26 Jun 2023									

SIP & SAVOUR – WINES & SPIRITS																						
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax																		
WSET Level 1 Award in Wines 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>07 May 2023</td></tr><tr><td>5</td><td>09 May 2023</td></tr><tr><td>6</td><td>20 May 2023</td></tr><tr><td>7</td><td>10 Jun 2023</td></tr><tr><td>8</td><td>23 Jun 2023</td></tr></table> <i>Registration closes 3 weeks before course commencement.</i> <u>Venue:</u> TBA <i>and/or</i> 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	07 May 2023	5	09 May 2023	6	20 May 2023	7	10 Jun 2023	8	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
Intake	Date																					
1	29 Mar 2023																					
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7	10 Jun 2023																					
8	23 Jun 2023																					
WSET Level 2 Award in Wines 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 <i>and/or</i> 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
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																				

SIP & SAVOUR – WINES & SPIRITS [CONT'D]																
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax												
WSET Level 3 Award in Wines 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 bottling• How these key factors influence the key characteristics of the principal – still wines of the world – sparkling wines of the world – fortified wines of the world• How to apply your understanding to explain wine style and quality• How 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 and tasting 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 & 01, 08 Apr 2023</td><td>06 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> <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	11, 18, 25 Mar & 01, 08 Apr 2023	06 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
Intake	Course Date	Exam Date														
1	11, 18, 25 Mar & 01, 08 Apr 2023	06 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														

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> TBA <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											
2	20 Jun 2023											
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>25 Mar, 01, 08, 15 Apr, 13 May 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	25 Mar, 01, 08, 15 Apr, 13 May 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	25 Mar, 01, 08, 15 Apr, 13 May 2023	20 May 2023											
2	7, 14, 21, 28 Oct, 4 Nov 2023	2 Dec 2023											

PASTRY & BAKING								
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax				
Basic Pastry Preparation <i>(New!)</i> Who should attend the course: New entrants to the industry and/or people who loves 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 (Days 1 – 5: 9am – 6pm + Day 6: 9am – 4pm) <table border="1"><thead><tr><th>Intake</th><th>Date</th></tr></thead><tbody><tr><td>1</td><td>01, 02, 15 16, 29 & 30 Apr 2023</td></tr></tbody></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							
Fundamental Pastry Preparation <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 cheese cake	<u>Delivery</u> In-Person Training <u>Duration</u> 38 Hours	<u>Session:</u> 5 days (Days 1 – 4: 9am – 6pm + Day 5: 9am – 4pm) <table border="1"><thead><tr><th>Intake</th><th>Date</th></tr></thead><tbody><tr><td>1</td><td>06, 07, 13, 14 & 20 May 2023</td></tr></tbody></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 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	06, 07, 13, 14 & 20 May 2023							

PASTRY & BAKING [CONT'D]

PASTRY & BAKING [CONTD]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
<u>Basic Bread 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-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									
<u>Fundamental Bread 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-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									

PASTRY & BAKING [CONT'D]

PASTRY & BAKING [CONT'D]								
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 border="1"><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 2 weeks 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							

CULINARY										
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									

CULINARY [CONT'D]								
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 products and 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 <i>^{1b, 2, 4, 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, 4, 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	11, 18 & 25 June 2023							

CULINARY [CONT'D]										
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax						
<u>Fundamental Western Dry-Heat Dish Preparation and Cooking</u> <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 moist-heat dishesUse recipes and methods of preparing different types of Western moist-heat dishesApply complementary combinations of spread, filling 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 plate<ul style="list-style-type: none">Prepare 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, 4, 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, 4, 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									
<u>Fundamental Seafood Storage & Fabrication</u> <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 <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	29 Apr, 06 & 13 May 2023									
2	10, 17 & 24 Jun 2023									

CULINARY [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 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 <u>Duration</u> 26 hours	<u>Session:</u> 4 days (Day 1- 3: 9am – 5pm + Day 4: 9 am – 2pm) <table><tr><th>Intake</th><th>Date</th></tr><tr><td>1</td><td>27 May, 03, 10 & 17 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	27 May, 03, 10 & 17 June 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	27 May, 03, 10 & 17 June 2023							

CULINARY [CONT'D]								
Courses	Content	Delivery / Duration	⁸ Training Schedule	Course Fee Per Pax				
Fundamental Specialty Cuisine Preparation & Cooking <i>(New!)</i> Who should attend the course: New entrants to the industry and/or culinary enthusiasts 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 French Cuisine:<ul style="list-style-type: none">Boeuf BourguignonPomme AnnaPrepare Italian Cuisine:<ul style="list-style-type: none">Fresh RavioliFresh Pasta CarbonaraPrepare Spanish Cuisine:<ul style="list-style-type: none">SalmorejoSuquet de PeixPaella (Chicken)Prepare Middle Eastern Cuisine:<ul style="list-style-type: none">Chicken KebabBaba GhanoushShakshukaPrepare Mexico Cuisine:<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 (Days 1 - 4: 9am – 6pm + Day 5: 9am – 3pm) <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							

Customised classes according to your organisation's training needs may be specially arranged too! Please contact us for a discussion.

CONTACT US

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(College for Lifelong Aspirations and Skills)

Tel : 6415 3504 / 513 / 514 / 561 / 590 / 531
Email: cet@shatec.sg

LOCATE US

SHATEC Institutes Pte Ltd
21 Bukit Batok Street 22 Singapore 659589

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

¹⁰Companies in the Hospitality Industry are eligible for 70% course fee support from the Employment and Employability Institute Pte. Ltd. ("e2i") when they send their staff (Singaporean and Singapore Permanent Resident only) for this course. Please contact us for more information and terms and conditions.