

BAKE-151 : Baking and Pastry Practical Examination I

In this two-day practical exam offered in Singapore only, students will be tested on the fundamentals of baking. This hands-on skills exam will draw from a selection of products that have been covered during students' first year of studies. The exam is comprised of a selection of mixing methods, lamination, and basic chocolate work. (High Pass/Pass/Fail Grading)

Non-Credit Course

Prerequisites

Baking and Pastry Techniques (BAKE-105), and Baking Ingredients and Equipment Technology (BAKE-110)

Prerequisite or Corequisite

Basic & Classical Cakes (BAKE-205) must be completed prior to attempting the Baking & Pastry Practical.