

Training for Ethnic Minorities

Vocational Skills Course (Part-time Mode)

Catering

Foundation Certificate in Pastry Making (Cake) (English Medium) (Part-time)

Course Objective	To equip trainees with knowledge of features of sponge cakes and gateaux and their preparation.
Course Content	This course will be conducted in English. The course will introduce work ethics and conduct of catering workers, introduction to cake making tools and cake ingredients, skills in making roll cake, butter cake, assorted cakes, butter and fresh cream and mousse cake.
Entry Requirements	i. At least half year's working experience in the catering industry; and ii. Pass the English entry test
Course Duration	30 hours

Exact course schedule and addresses of training centres are subject to the arrangement of the training bodies offering this course. Please contact the following training bodies for details:

Training Bodies	Telephone	Course Code
Yang Memorial Methodist Social Service	2251 0888	YM008ES / YM007HS

ERB and relevant training bodies reserve the right to revise the above content from time to time without notifying individual applicants. Please refer to the Scheme website and/or contact respective training bodies for the most updated information.