

www.allspiceinstitute.com

Your Gateway to Opportunity

***"Crafting Sweet Masterpieces: Your
Journey to Baking Perfection"***

DIPLOMA **In** **Gourmet Baking and** **Patisseries**

**Allspice
Institute**

Culinary Arts | Hospitality | Academia

Specialize in Artisanal Breads, Decadent
Pastries, Classic Cakes, Modern Desserts, and
more from Around the World...

Our PHILOPOSHY

VISION

To be among Asia's leading educational institutions and to elevate standards and quality.

MISSION

Empowering individuals to become confident global professionals by inculcating skills and knowledge to excel.

VALUE

Excellence is our cornerstone, integrity our compass, and innovation our driving force.

CULTURE

We recognize people's talent as our assets to be nurtured towards achieving their potential in a supportive and innovative environment.

PILLARS

Heritage: Celebrating the diverse diasporas that constitute Singapore, and our own melting pot of global influences

Aspiration: Recognizing and forging trends and headways, and best practices

Wellness: Unlocking potential by Nurturing the Balance within





Celebrating 18 Years of Excellence and Growth in 2025



"At Allspice Institute, we are more than an educational institution—we are a dynamic ecosystem where students, staff, and partners collaborate to achieve excellence. Together, we build futures, elevate industries, and create a legacy of innovation and impact."

Clarence Ling has been working in the food industry in both the retail and education front. Apart from running one of the best culinary schools in Singapore, he has also been the owner of a gourmet sandwich cafe, and restaurants serving Western cuisine. Through his companies, he has been supporting various charities and helping communities locally and abroad.

Food plays a central role in all our lives. To enjoy the history and culture of a place, you must relish the taste that its food brings to the table. Having owned and managed several food establishments, I believe that a good solid education enhances the skill set of anyone dreaming of a career in the food and hospitality industry. Food is not only to be enjoyed; it gives us comfort, and essential nutrients and enhances our overall well-being. The whole process from Farm to Table is ever-changing and adapting to the global demands. An apt education can provide that jumpstart you need to enter this massive industry. I hope Allspice can play a small but essential role for those who join us in exploring ways to improve their knowledge and skills.

Clarence Ling

**Founder/ Principal
Allspice Institute**

Gourmet Baking and Patisseries

The Diploma in Gourmet Baking and Patisseries is a comprehensive program designed to equip students with the fundamental skills and knowledge required to excel in the field of professional baking and patisserie.

This course covers a wide range of techniques, from basic baking principles to advanced patisserie arts, ensuring students are well-prepared to create a variety of high-quality baked goods and desserts. Through hands-on training, theoretical instruction, and practical application, students will develop their culinary artistry and gain the confidence to work in professional kitchens or start their own baking enterprises.

DIPLOMA IN GOURMET BAKING AND PATISSERIES

WSQ Food Safety and Hygiene 1



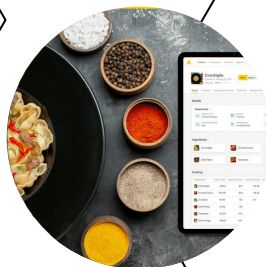
This module covers the principles of food safety and hygiene, proper food handling practices, maintaining cleanliness, and compliance with Singapore's regulatory standards for safe culinary operations.

Ingredients in Patisserie



This module covers the principles of food safety and hygiene, proper food handling practices, maintaining cleanliness, and compliance with Singapore's regulatory standards for safe culinary operations.

Introduction to Menu Planning, Costings, and Teamwork



This module covers the fundamentals of menu planning, effective cost control strategies, and the importance of teamwork in culinary operations, focusing on creating cohesive and profitable dining experiences.

WSQ Make Basic Bread



- Pizza Bread
- Matcha Swirl Loaf
- Shawarma Wrap
- Dinner Roll
- Challah
- Focaccia

WSQ Basic Cakes



- Madeleine
- Earl grey Chiffon Cake
- Chocolate Mousse Cake
- Japanese Tofu Cheese Cake
- French Classic Opera Cake
- Lemon Pound Cake

WSQ Make Tarts and Short-Crust Pastries



- Vegetable Quiche
- Peach Sablee
- Summer Tarts
- Pineapple Tart
- Lemon Tart
- Egg Tart

WSQ Make Cookies



- French Macarons
- Checker Board Cookies
- Danish Biscuits
- Macau Almond Cookies
- Oat-Meal Raisin Cookies
- Biscotti

WSQ Prepare Sweet and Savoury Fillings, Sauces and Creams



- Cream Horns
- Curry Puff
- Crepe Cake
- Baklava
- Strudel Puff

Chocolate Work



- Chocolate Ganache
- Chocolate Truffles
- Lava Cake
- Chocolate Mouse

WSQ Bread Preparation (L2)



- Fougasse
- Focaccia
- Sesame Bagels
- Cinnamon Roll
- Cranberry Cheese Bun
- Multi-grain Loaf

WSQ Maintain Quality Standard and Procedure



This module covers the principles of quality control, effective monitoring practices, maintaining consistency in production, and compliance with Singapore's regulatory standards for ensuring excellence in culinary operations.

Entrepreneurship & Social Media Marketing



This module covers the fundamentals of entrepreneurship and social media marketing, focusing on building a business mindset, developing marketing strategies, and leveraging social media platforms to promote culinary ventures effectively.

WSQ F&B Workplace Safety and Health



This module covers the essential principles of workplace safety and health in the F&B industry, focusing on hazard identification, risk management, and compliance with safety regulations to ensure a secure working environment.

WSQ Advance Bread Preparation and Artisan & Decorative Breads



- Artisan Sourdough
- Ciabatta
- Rye Pain De Campagne
- Sourdough Baguette
- Brioche
- Babka

WSQ F&B Customer Service Excellence



This module covers the principles of delivering excellent customer service in the F&B industry, focusing on effective communication, customer engagement, and handling feedback to enhance guest satisfaction and build loyalty.

Course Fee

\$ 9623
inc GST

**Benefits for Singaporeans/
SPRs/LTVP / SME
sponsore/Non-sponsored**

Up to 70% Subsidy
from SSG
for WSQ modules

\$1000
SkillsFuture credit
can be use for
WSQ modules

Mid-Career
subsidy available
for 2 WSQ
modules

\$500
NTUC UTAP
Claimable

Entry Requirements

- 17 Yrs. and above
- Minimum(C5) in English 'N' Levels or equivalent; or Workplace Literacy & Numeracy (WPLN) level 5 and above.
- Minimum 3 GCE 'N' Level credits (minimum C6 in any 3 subjects) or an equivalent professional qualification will be assessed on a case-by-case basis.

Matured Candidates:

Candidates who do not meet the academic qualification criteria

- Must be at least 30 years old.
- Demonstrate relevant work experience or skills in the culinary field.
- Provide a detailed resume and a letter of motivation.
- May be required to attend an interview.

Duration

- 6 months (Institutional based learning)

[Schedule please refer to our website](#)

Mode of Teaching

- "Classroom Based (Face to Face)
- eLearning (Asynchronous)
- Medium of Instruction: English

Assessment Methods

- Practical Examination
- Oral Questioning
- eLearning Quizzes
- Projects

Graduation Requirements

- 75% attendance
- Achieve Competency in all Modules
- Maintain professionalism and adhere to the institution's code of conduct.

Awarding Body

- Diploma certificate issued by Allspice Institute
- For WSQ (Workforce Skills Qualifications) modules, the SOA will be issued by SkillsFuture Singapore (SSG)

Allspice Institute

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Enhanced Registration
Framework (ERF)

Cert No: 200105260H
30/01/2023 - 29/01/2027



Certificate No. EDU-2-2168
Validity: 6 February 2025 to 5 February 2029

