

Discover the Craft of Patisserie and Confectionery

Allspice
Institute
Culinary Arts | Hospitality | Academia

Learn essential techniques to craft a variety of baked goods and desserts, focusing on foundational skills and flavors from local and international specialties.

CTH LEVEL 2 DIPLOMA In Patisserie and Confectionery Skills

Your Gateway to Opportunity

www.allspiceinstitute.com

Our PHILOPOSHY ✨

VISION

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

VALUE

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

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

MISSION

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

CULTURE

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





Celebrating 18 Years of Excellence and Growth in 2025

2008



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

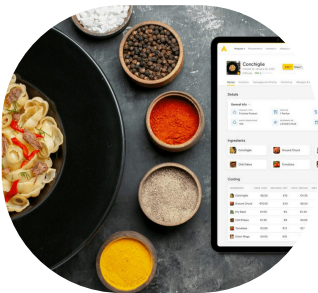
**Founder/ Principal
Allspice Institute**

CTH LEVEL 2

PÂTISSERIE AND DIPLOMA IN CONFECTIONERY SKILLS

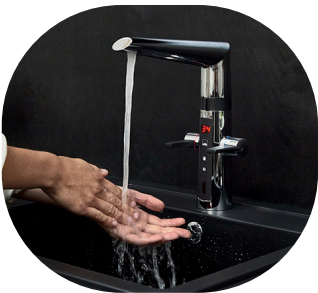
Course Overview

The CTH Level 2 Diploma in Patisserie and Confectionery Skills offers an excellent opportunity for learners to acquire the essential knowledge needed to thrive in a professional bakery setting, with a specialized emphasis on skills pertinent to the creation of delectable pastries and baked goods.



Introduction to Menu Planning, Costings and Teamwork

This unit aims to develop knowledge and understanding of the principles of menu planning. Learners will be expected to learn about staffing structures, roles and responsibilities within a kitchen hierarchy, and the reasons why teamwork is a vital element in food production and service. Learners will be expected to plan and calculate costs for menus.



Kitchen Hygiene and Food Safety

This unit aims to ensure learners obtain knowledge and understanding of the importance of food hygiene and good hygienic practices and controls, food hazards and how food safety management can be applied within the workplace.



Ingredients in Patisserie

The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in using ingredients to prepare and cook patisserie items.



Pastries

The aim of this unit is to enable students to develop the necessary understanding and skills involved in preparing, cooking and finishing simple pastries dishes and items.



Cold and Hot Desserts

The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and serving cold and hot desserts.



Biscuits, Cakes and Sponges

The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and serving biscuits, cakes and sponges.



Bread and Dough Products

The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and serving breads and dough products.



Chocolate Work

The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in using chocolate to produce chocolate items



Finishing & Presentation Skills

The aim of this unit is to enable students knowledge, understanding and practical skills in finishing and presenting patisserie items.



COURSE DURATION & FEE

Full Time

Schedule: Monday to Friday
3Hrs. a Day

Course Duration: 12 Months.

6 months of classroom-based instruction, focusing on theoretical and practical knowledge + 6 months of hands-on experience in the industrial attachment (IA)

Course Fee: \$ 9188

- All fees listed are inclusive of 9% GST and are subject to revision at Allspice's discretion without prior notice.
- An application fee of S\$109 is applicable and non-refundable under all circumstances. (Only for International Students)

Student Insurance and Protection Schemes:

Medical Insurance Scheme

Allspice ensures that a comprehensive medical insurance scheme is in place for all enrolled students, providing coverage throughout their course of study.

Fee Protection Scheme (Group Insurance)

Allspice complies with regulatory requirements by providing a Fee Protection Scheme for all students. This scheme aligns with the EduTrust standards set by SSG, ensuring the safeguarding of student fees.

Part Time

Course Duration: 18 Months.

Course Structure:

Classroom-Based Instruction:

Duration: 3 months

Focus: Theoretical and practical knowledge development.

Schedule:

(Monday to Friday, 6 hours per day).

Apprenticeship:

Duration: 15 months

Structure: Placement with sponsor organizations, combining hands-on apprenticeship.

Schedule: 5 days a week, 44 hours per week.

This program is designed to provide flexibility for part-time learners while ensuring a comprehensive blend of academic learning and industry experience.

Course Fee: \$ 0*

**Actual Fee:
\$9188**

***The full course fee is covered by the sponsor, subject to the sponsor's terms and conditions.**

Entry Requirements:

- 16 Yrs. and above
- Minimum(C6) in English 'O' Levels or equivalent; or Pass in English Proficiency Test.
- Minimum 3 GCE 'O' Level credits (minimum C6 in any 3 subjects) or NITEC (in any field) 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.

Learning Delivery Approach:

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

Ratio: Teacher : Student

1 : 50 (Theory & Demonstration)

1 : 25 (Practical)

Attendance:

- 90% attendance for student pass holders
- 75% attendance for non-student pass holders

Students who fail to meet the required attendance percentage may face termination from the course. Regular attendance is crucial to ensure successful completion of the program.

Examination:

- Written Examination
- Practical Examination
- Recipe Log

Graduation Recruitment:

To be eligible for graduation, students must fulfill the following criteria:

- Meet the mandatory attendance requirements.
- Successfully pass all examinations.
- Complete the Industrial Attachment or successfully finish the designated Industrial Project.

Awarding Body:

- Diploma certificate issued by CTH

Confederation of Tourism & Hospitality

IA - Industrial Attachment

The 6-month Industrial Attachment provides students with essential industry experience, enabling them to apply their training in a real-world setting.

A Training Work Permit (TWP), subject to approval by the Ministry of Manpower (MOM), is required for participation in the Industrial Attachment.

Students who are unable to secure a TWP will be required to successfully complete and submit assignments for the IA modules and undertake an industrial project to fulfill the program requirements.



**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

Allspice Institute

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