

NEW COURSE OFFERINGS

to enhance your Culinary & Pastry skills



FULL QUALIFICATION (Full Time Mon - Fri)

	Date	Full Course Fee (inclusive GST)	Nett Course Fee* (after subsidy)	Nett Course Fee* (after MCES subsidy ²)
★ WSQ Certificate in Food Services (Culinary Arts)	28 Nov to 19 Dec	\$5,826.15	\$1,747.85	\$658.85
★ WSQ Certificate in Food Services (Pastry & Baking)	28 Nov to 16 Dec	\$5,296.50	\$1,588.95	\$598.95

HAWKERS SERIES

	Date	Full Course Fee (inclusive GST)	Nett Course Fee* (after subsidy)	Nett Course Fee* (after MCES subsidy ²)
◆ Oodles of Noodles (Singapore Laksa & Hokkien Noodles)	15 Sep/ 13 Oct	\$342.40	\$102.72	\$38.72
◆ Singapore-Style Hainanese Chicken Rice	16 Sep/ 15 Oct	\$342.40	\$102.72	\$38.72
◆ Delightful 'Kway-Teow's (Char Kway Teow & Hor Fun)	6 Oct	\$342.40	\$102.72	\$38.72
◆ Chwee Kueh and Char Kueh	9 Oct	\$342.40	\$102.72	\$38.72

BEVERAGE SERIES

	Date	Full Course Fee (inclusive GST)	Nett Course Fee* (after subsidy)	Nett Course Fee* (after MCES subsidy ²)
◆ Introduction to Sake (Attain knowledge about Sake origins & making process)	28 Sep/ 18 Oct	\$342.40	\$102.72	\$38.72
◆ WSQ Wine Appreciation and Oenology (Focusing on Old World regions) (2 days)	23 & 30 Sep 16 & 23 Oct	\$639.86	\$191.96	\$72.36
◆ WSQ Wines of The New World (Focusing on New World regions) (2 days)	10 & 11 Oct	\$639.86	\$191.96	\$72.36
NEW ◆ Tea Diffusion & Coffee Brewing (History and Culture, Varieties of Tea & coffee)(2 days)	2 & 9 Oct/ 24 & 25 Oct	\$556.40	\$166.92	\$62.92
NEW ◆ Food and Wine Pairing (Understanding principles of food flavour profiles with wine analysis)	3 & 4 Oct/ 29 & 30 Oct	\$639.86	\$191.96	\$72.36

PASTRY & BAKING

◆ Wagashi (Winter Edition- Castella Cake, Suisen, Mizu-nurumu & more)	22 Sep/ 21 Oct	\$342.40	\$102.72	\$38.72
NEW ◆ Wagashi (Summer Edition- Ayu-yaki, Orihimi hikoboshi & more)	23 Sep/ 25 Sep	\$342.40	\$102.72	\$38.72
◆ Wagashi (Spring Edition-Tea snack, Sakura Flower-Hand Drum & more)	16 Oct	\$342.40	\$102.72	\$38.72
NEW ◆ Durian Delights (Durian Mousse Cake, Durian Crumble)	2 Oct/ 7 Oct	\$342.40	\$102.72	\$38.72
◆ Singapore Inspired Bakes (Ondeh Ondeh Cake & Taro with Ginkgo Tart)	22 Oct/ 24 Oct	\$342.40	\$102.72	\$38.72
◆ Japanese Tea Time Favourites (Japanese Cheesecake & Matcha Red Bean Swiss Roll)	30 Sep/ 5 Oct	\$342.40	\$102.72	\$38.72
◆ Festive Delights (Kuih Lapis (Baked) & Kuih Bangkit (Tapioca Coconut Cookies)	18 Sep/ 2 Oct	\$342.40	\$102.72	\$38.72
◆ Prepare Basic Malay Deserts (Ondeh Ondeh, Kuih Bingka Ubi, & more)	12 to 14 Oct	\$802.50	\$240.75	\$90.75
NEW ◆ Exquisite Floral Pastries - Rose Lychee Velvet Cake & Lavender Citrus Cupcakes	1 Oct/ 7 Oct	\$342.40	\$102.72	\$38.72
NEW ◆ WSQ Make Café-style Breads (Harvest Grain Bread, Sesame Cranberry Brioche & more)	1, 8, 15 Oct	\$1,198.40	\$359.52	\$135.52
◆ Artisan Bread (Walnut Raisin Sour Dough, Pain Au Levain, Ciabatta & more) (3 days)	4, 5, 6 Oct/ 16, 23 & 30 Oct	\$1,198.40	\$359.52	\$135.52
◆ Party Favourites (Chocolate Goopy Cookies, Raspberry Bowtie Cookies, S'More Cookies)	15 Oct	\$342.40	\$102.72	\$38.72
NEW ◆ Christmas Delights (Fruit Cake & Traditional Christmas Log Cake)	28 Oct	\$342.40	\$102.72	\$38.72

CULINARY ART

◆ WSQ Prepare Sushi (Nigiri, Temarizushi, Maki, Gunkan Maki & more)	28 to 30 Sep 12 to 14 Oct	\$1027.20	\$308.16	\$116.16
◆ 'Zi Char' Favourites of Singapore (Prawn Paste Chicken Wings & more)	21 Sep/ 25 Oct	\$342.40	\$102.72	\$38.72
◆ WSQ Prepare Pasta (Fettuccini, Garganelli, Ravioli, Farfalle, Gnocchi)(3 days)	28 to 30 Oct	\$1,198.40	\$359.52	\$135.52
◆ Hearty Korean Dishes (Korean Spicy Chicken Stir-fry, Sweet Potato Glass Noodles & more)	24 Sep/ 23 Oct	\$342.40	\$102.72	\$38.72
◆ Classical Malay Dishes (Ayam Masak Merah, Nasi Kerabu, Achar)	22 Sep/ 7 Oct	\$342.40	\$102.72	\$38.72
◆ Mouth Watering Thai Street Food (Stir-fried Rice Noodles, Glass Noodles Salad & more)	2 Oct	\$342.40	\$102.72	\$38.72
◆ Japanese Tapas (Japanese Potato Croquettes, Cabbage Pancakes & Pork Dumplings)	1 Oct	\$342.40	\$102.72	\$38.72
◆ WSQ Prepare Basic Dim Sum Dishes (Fried Bean Curd Roll, Steamed Siew Mai & more)(3 days)	16, 22, 23 Oct	\$992.96	\$297.89	\$112.29
◆ WSQ Canapés Party Pleasers (Bread Base, Toppings, Tea Sandwich & more) (2 days)	18 & 25 Sep 5 & 6 Oct	\$620.60	\$186.18	\$70.18
◆ Tantalizing Thai Dishes (Thai-style Steamed Otah, Fried Basil Chicken with Rice, Red Rubies)	27 Sep/ 20 Oct	\$342.40	\$102.72	\$38.72
◆ Classic French Cuisine (Boeuf Bourguignon, Crème Brûlée & more) (3 days)	28 to 30 Sep 26 to 28 Oct	\$1027.20	\$308.16	\$116.16
◆ WSQ Prepare Advanced Dim Sum Dishes (Taro Puff, Char Siew Soh, Lava Custard Bun & more) (3 days)	1, 2, 8 Oct	\$1127.78	\$338.33	\$127.53

To apply for courses, please visit www.aci.edu.sg. Training will be held in ACI. Kitchens are not halal certified.

Nett Course Fee Payable can be offset using SkillsFuture Credit (SFC eligible). All amount are inclusive of GST. To be eligible for SSG course fee funding, participants must be aged 21 years and above. ²Nett fee after SSG Course Fee Funding for SCs/PRs/LTVP+. ³MCES Subsidy for Singaporeans aged 40 years & above. ACI reserves the rights to amend, revise or withdraw the dishes featured due to products availability. Other terms and conditions apply.

Cert in Culinary, Beverage Series, Artisan Breads, Basic Malay Desserts, Party Fav,
Cert in Pastry, Wagashi, Sushi, Zi Char
Hawker Heritage Series, Exquisite Floral Pastries, Classical Malay Dishes
Jap Tea Time Fav, Festive Delights, SG Inspired Bakes, Canapés Party Pleasers,
Tantalizing Thai Dishes, Classic French Cuisine, Prepare Pasta
All other courses

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