






**BELLS**  
BAKING STUDIO

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# BELLS BAKING CLUB



Learn hands-on baking at our photogenically designed and professionally equipped baking studios in Singapore. Discover our wide range of baking courses from making cafe style bread, tarts, cookies and more. Moreover, these courses are SkillsFuture Credit eligible.



## Our Locations



### Suntec City

3 Temasek Blvd (Tower 5)  
#02-408 / 409 / 411 / 412,  
Singapore 038983

Nearest MRT:  
Esplanade / City Hall



### International Plaza

10 Anson Road,  
#06-18,  
Singapore 079903

Nearest MRT:  
Tanjong Pagar



5 DAYS: 8AM-2PM / 2PM-8PM

# Prepare Advanced Cakes

MIXING | FOLDING | PIPING | FILLING-MAKING | CREAMING



20PCS

## Earl Grey Bon Bon

A chocolate shell with a creamy center infused with subtle Earl Grey notes.



6-INCH

## Lychee Rose with Tie Guan Yin Mousse Cake

This light mousse cake combines floral lychee, rose, and aromatic tea mousse for a refreshing dessert.



6-INCH

## Chocolate Praline Entremet

Consists of layers of chocolate mousse, crispy praline, and sponge for a rich, indulgent dessert.



6-INCH

## Tiramisu Cake

A sweet and creamy treat featuring coffee-soaked sponge, mascarpone cream and cocoa.

TGS-2023036448 | Funding Validity Period: 7 August 2023 - 6 August 2027 | 30 Hours

Individual Prepare Advanced Cakes	
Full Course Fee <sup>^</sup>	<b>\$1,199.00</b>
21-39 years old or Singaporean PR <sup>^</sup>	<b>\$649.00</b> <small>after 50% course fee subsidy</small>
Above 40 years old or SME Sponsored <sup>^</sup>	<b>\$429.00</b> <small>after 70% course fee subsidy</small>
<b>Additional Application Fee*</b>	<b>\$30.00</b>

<sup>^</sup>Prices inclusive of GST | \*Application fee will be waived upon completion of programme

Terms and Conditions apply

8 DAYS: 8AM-2PM / 2PM-8PM

# Make *Basic Cakes* & Make *Cookies*

MIXING | FOLDING | SHAPING | DECORATING



9PCS

## *Berry Chocolate* Crumble Muffin

Berries, chocolate & buttery crumble in a fluffy muffin.



10PCS

## *Yuzu Cupcake with Lime Curd* and Cream Cheese Frosting

Bright yuzu cupcake with tangy lime curd and creamy frosting.



1 CAKE

## *Cocoa Matcha* Chiffon

A blend of cocoa with earthy matcha for a flavourful dessert.



1 ROLL

## *Heart Print* Swiss Roll

A cream-filled soft sponge cake rolled with vibrant heart patterns.



1 LOAF

## *Lemon Earl Grey Pound Cake* with Citrus Glaze

Moist earl-grey infused base with a burst of citrus.



5-INCH

## *Basque Burnt* Cheesecake

A rich, creamy interior with a caramelised, burnt top.

8 DAYS: 8AM-2PM / 2PM-8PM

# Make *Basic Cakes* & Make *Cookies*

MIXING | FOLDING | SHAPING | DECORATING



*Butter*  
Cookies

Soft on the inside, with a tad of crispy texture on the outside.



*Oatmeal Chocolate*  
Raisin Cookies

Healthy oatmeal cookies packed with raisins and chocolate chips.



*Little Apple*  
Cookies

Apple-shaped sweet and hearty cookies that are oh, so addictive.



*Calico Cat*  
Cookies

The perfect cocoa treat to bring to parties to impress.



*Matcha Almond*  
Cookies

Lightly sweet cookies with earthy and vanilla notes of green tea.



*Chocolate Chip*  
Cookies

Crispy cookies packed full with chocolate chips.



*Cranberry*  
Biscotti

Crunchy, twice-baked cookies with cranberries.

TGS-2019503177 | Funding Validity Period: 15 April 2019 - 14 April 2027 | 24 Hours

TGS-2019503181 | Funding Validity Period: 15 April 2019 - 14 April 2027 | 24 Hours

	<b>Individual</b> Make Basic Cakes	<b>Individual</b> Make Cookies	<b>Bundle</b> Make Basic Cakes & Make Cookies
Full Course Fee <sup>^</sup>	<b>\$632.20</b>	<b>\$632.20</b>	<b>\$1,264.40</b>
21-39 years old or Singaporean PR <sup>^</sup>	<b>\$342.20</b> <small>after 50% course fee subsidy</small>	<b>\$342.20</b> <small>after 50% course fee subsidy</small>	<b>\$684.40</b> <small>after 50% course fee subsidy</small>
Above 40 years old or SME Sponsored <sup>^</sup>	<b>\$226.20</b> <small>after 70% course fee subsidy</small>	<b>\$226.20</b> <small>after 70% course fee subsidy</small>	<b>\$452.40</b> <small>after 70% course fee subsidy</small>
<b>Additional Application Fee* \$30.00</b>			

<sup>^</sup>Prices inclusive of GST | \*Application fee will be waived upon completion of programme

Terms and Conditions apply

9 DAYS: 8AM-2PM / 2PM-8PM

# Make *Cafe Style Bread* & Make *Tarts and Short-Crust Pastries*

KNEADING | MIXING | PROOFING | SHAPING | FILLING-MAKING



1 LOAF

## *Focaccia with Infused Olive Oil*

A luscious delight drizzled with olive oil for a crispy, tender texture.



4PCS

## *Cinnamon Roll with Cream Cheese Frosting*

Soft pastry rolled with cinnamon sugar, topped with creamy icing.



3PCS

## *Maritzozi with Blueberry Jam*

Sweet, soft buns filled with whipped cream and fruits or jam.



4PCS

## *Lava Cheese Volcano Bread*

A soft, golden bun with cheese filling that oozes with every bite.



1 LOAF

## *Walnut Cranberry Loaf*

Moist bread with a mix of sweet and nutty flavors.



4PCS

## *Sesame Shio Pan*

Soft and lightly salted Japanese roll, topped with sesame seeds.

9 DAYS: 8AM-2PM / 2PM-8PM

# Make Cafe Style Bread & Make Tarts and Short-Crust Pastries

KNEADING | MIXING | PROOFING | SHAPING | FILLING-MAKING



7-INCH

*Kaya Cheese*  
Tart

Soft, creamy cheese and fragrant kaya in a crisp tart.



1 TRAY

*Mushroom Cheese*  
Quiche

Buttery pie crust filled and baked with creamy mushroom mixture.



7-INCH

*Fruit Pastry*  
Tart

Buttery crust with creamy custard and fresh fruits.



7-INCH

*Chocolate*  
Tart

A rich crust filled with smooth chocolate ganache.



7-INCH

*Sweet Potato*  
Lattice Pie

Buttery, flaky crust with soft and spiced sweet potato.

TGS-2023019954 | Funding Validity Period: 31 March 2023 - 30 March 2027 | 30 Hours

TGS-2019503567 | Funding Validity Period: 1 July 2019 - 30 June 2027 | 24 Hours

	<b>Individual</b> Make Cafe Style Bread	<b>Individual</b> Make Tarts and Short-Crust Pastries	<b>Bundle</b> Make Cafe Style Bread & Make Tarts and Short-Crust Pastries
Full Course Fee <sup>^</sup>	<b>\$817.50</b>	<b>\$632.20</b>	<b>\$1,449.70</b>
21-39 years old or Singaporean PR <sup>^</sup>	<b>\$442.50</b> <small>after 50% course fee subsidy</small>	<b>\$342.20</b> <small>after 50% course fee subsidy</small>	<b>\$784.70</b> <small>after 50% course fee subsidy</small>
Above 40 years old or SME Sponsored <sup>^</sup>	<b>\$292.50</b> <small>after 70% course fee subsidy</small>	<b>\$226.20</b> <small>after 70% course fee subsidy</small>	<b>\$518.70</b> <small>after 70% course fee subsidy</small>
<b>Additional Application Fee* \$30.00</b>			

<sup>^</sup>Prices inclusive of GST | \*Application fee will be waived upon completion of programme

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VISIT OUR WEBSITE

\*Images shown are for illustration purposes only

\*Recipes are determined by BELLS Institute of Higher Learning and may change without prior notice.