

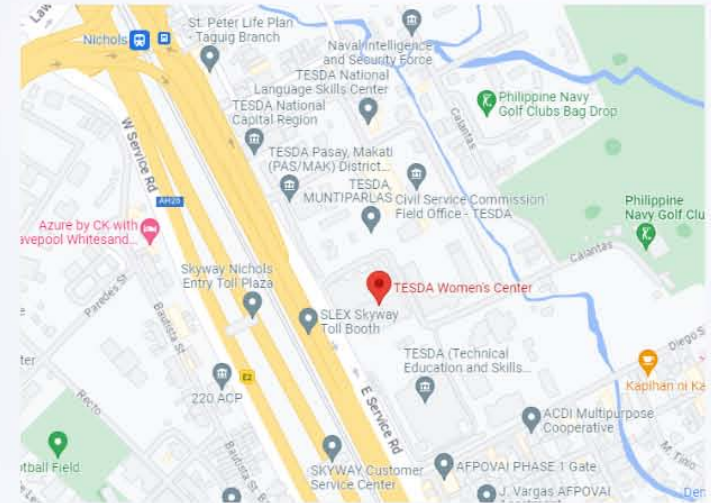


## VISION

To be the leading TESDA Polytechnic Institute for Women in 2028

## MISSION

As the lead Polytechnic Institute for women's empowerment, we advocate and provide programs and services geared toward a quality-assured, inclusive, and gender-fair TVET



## CONTACT DETAILS

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**OUR WEBSITE :**  
<http://twc.tesda.gov.ph>

**OUR ADDRESS :**  
Bldg. 2, TESDA Complex,  
East Service Road, Taguig  
City, NCR

## BREAD AND PASTRY PRODUCTION NC II

182 HOURS / 23 DAYS  
TESDA WOMEN'S CENTER





## BASIC COMPETENCIES

- Participate in Workplace Communication
- Work in a Team Environment
- Practice Career Professionalism
- Practice Occupational Health and Safety

## COMMON COMPETENCIES

- Develop and Update Industry Knowledge
- Observe Workplace Hygiene Procedures
- Perform Computer Operations
- Perform Workplace and Safety Practices
- Provide Effective Customer Service

## CORE COMPETENCIES

- Prepare and Produce Bakery Products
- Prepare and Produce Pastry Products
- Prepare and Present Gateaux, Tortes and Cakes
- Prepare and Display Petit Fours
- Present Desserts

This course consists of competencies that a person must achieve to be able to clean equipment, tools and utensils and prepare, portion and plate pastries, breads and other dessert items to guests in hotels, motels, restaurants, clubs, canteens, resorts and luxury lines/cruises and other related operations.



## OPPORTUNITIES

- BE A COMMIS - PASTRY
- BE A BAKER

## TRAINEE REQUIREMENTS

- CAN COMMUNICATE BOTH ORAL AND WRITTEN
- PHYSICALLY AND MENTALLY FIT
- WITH GOOD MORAL CHARACTER
- CAN PERFORM BASIC MATHEMATICAL AND COMPUTER OPERATION
- MUST HAVE AT LEAST 10 YEARS BASIC EDUCATION OR AN ALS CERTIFICATE OF ACHIEVEMENT WITH GRADE 10 EQUIVALENT HOLDER
- MUST UNDERGO TRAINABILITY EVALUATION