

APCA

Academy of Pastry and Culinary Arts

MALAYSIA

City & Guilds
CERTIFICATION

20 MONTHS PROGRAM

Advanced Diploma Dual Program

- I. Pastry and Bakery Arts
- II. Culinary Arts
- III. Three Months Internship
- IV. Global Internship *

*OPTIONAL



9 MONTHS OF

Advanced Diploma in Pastry & Bakery Arts



BASIC MODULE	INTERMEDIATE MODULE	ADVANCED MODULE
<ul style="list-style-type: none"> ▪ Theory on Food Hygiene & Sanitation ▪ Basic Boulangerie ▪ Laminated Dough & Paste ▪ Tart, Pie & Flan ▪ Biscuit, Cookies & Macaron ▪ Traditional Entremet ▪ Basic Petit Gateau ▪ Classic French Pastry ▪ Cafe Plated Dessert ▪ Chocolate & Praline ▪ Basic Cake Designing with Fondant ▪ Basic Assessment 	<ul style="list-style-type: none"> ▪ Theory on Food Preparation & Technique ▪ Preferment Based Boulangerie ▪ Specialised Viennoiserie ▪ Japanese French Pastry ▪ Contemporary French Pastry ▪ Bonbon, Ganache & Confection ▪ Restaurant Plated Dessert ▪ Traditional French Travel Cake ▪ Chocolate Display & Decoration ▪ Basic Sugar Display ▪ Cake Designing with Royal Icing ▪ Intermediate Assessment 	<ul style="list-style-type: none"> ▪ Theory on Supervisory Skill & Business Management ▪ Artisanal Bread, Sourdough, Levain ▪ Modern French Pastry ▪ Fine Dining Plated Dessert ▪ Modern French Tart ▪ Savory Canape for High Tea ▪ Ice Cream, Sorbet & Gelato ▪ Panning, Beans to Bar, Candy ▪ Chocolate Sculpting & Designing ▪ Modern Sugar Display ▪ Celebration Cake Making & Decorating ▪ Advanced Assessment

7 MONTHS OF

Advanced Diploma in Culinary Arts

BASIC MODULE	INTERMEDIATE MODULE	ADVANCED MODULE
<ul style="list-style-type: none"> ▪ Knife Skill ▪ Vegetable ▪ Egg ▪ Potato ▪ Stock & Sauce ▪ Soup ▪ Grain & Pasta ▪ Fish & Shellfish ▪ Beef & Poultry ▪ Basic Assessment 	<ul style="list-style-type: none"> ▪ Theory on Food Preparation & Technique ▪ Malaysian Cuisine ▪ Farm to Table ▪ Game & Lamb ▪ Food Preservation & Vinaigrette ▪ Thai Cuisine ▪ Complex Sauce ▪ Force meat & Process Product ▪ Intermediate Assessment 	<ul style="list-style-type: none"> ▪ Molecular & Sous Vide ▪ French Cuisine ▪ Fusion Cuisine ▪ Italian Cuisine ▪ Japanese Cuisine ▪ Tapas / Amuse-bouche ▪ Progressive Cuisine ▪ Advanced Assessment

1 MONTH OF

Business Theory

- Business Administration
- Entrepreneurship Development
- Basic Accounting for Chefs
- Business Planning and Strategy

3 MONTHS OF

Internship in Malaysia

- Enchante Patisserie
- Texture Patisserie
- Voila Patisserie
- Xiao by Crustz Patisserie
- InterContinental KL
- Concorde Hotel KL
- and more

CLASS	STRUCTURE
Monday–Friday 9am–5pm	10% Theory + 90% Hands-on Training
DURATION	CERTIFICATION
17 Months of Class + 3 Months of Local Internship	City & Guilds, UK

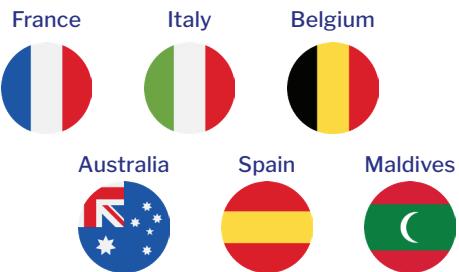
Upon completing the 20 months Dual Program and Internship:

- 2 Years access to APCA Chef Online
- Complimentary two Asia Pastry Forum masterclasses at APCA Malaysia
- 3-6 Months paid internship in France, Italy, Australia, Belgium, Maldives or Spain *
(*OPTIONAL ADD-ON. EXTRA CHARGES APPLY.)

Global Paid Internship with Michelin-Starred Experience*

With APCA Malaysia, learning goes beyond the classroom. After completing the 20-month Dual Program, you'll have the opportunity to travel abroad and gain real-world experience through a paid internship in world-class kitchens, patisseries, and luxury hotels.

(*OPTIONAL ADD-ON. EXTRA CHARGES APPLY.)



OUR NOTION

Belong with The Best

Mentorship by MOFs, World Pastry Champions, masterchefs, exclusive network access, and international internship opportunities



APCA
MALAYSIA

APCA
PHILIPPINES

APCA
INDONESIA

APCA
BANGALORE, INDIA

