

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

**7 MONTHS OF**

## Advanced Diploma in Culinary Arts

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

**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**

Monday–Friday  
9am–5pm

**DURATION**

17 Months of Class +  
3 Months of Local  
Internship

**STRUCTURE**

10% Theory +  
90% Hands-on Training

**CERTIFICATION**

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.)

France



Italy



Belgium



Australia



Spain



Maldives





**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



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