

CLASS

Monday–Saturday
9am–5pm

CERTIFICATE

APCA Intensive
Certificate

FEE

MYR 15,000
MYR 1900 *per topic*

INTAKE DATES

2 February 2026
1 June 2026
2 November 2026

**Kindly refer to APCA website for
any changes on the intake dates*

PROFESSIONAL INTENSIVE

24 Days Intensive Pastry Program Mon–Sat 9am–5pm



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TOPIC 1

Viennoiserie & Laminated Pastry



YOU WILL BE LEARNING

1. Lamination techniques for croissant dough.
2. Brioche dough variations and fillings.
3. Flavour pairing for modern viennoiserie.

YOU WILL BE MAKING

- Banana Insert Danish
- Strawberry Brioche
- Chocolate Marron Dream Croissant
- Coffee Danish
- Corona de Brioche
- Coffee Brioche
- Pistachio Raspberry Brioche
- Sourdough Panettone
- Croissant (Master croissant dough)
- 100% Pain au Chocolat
- Raspberry Red Fruit Croissant
- Wasabi Shrimp Brioche Roll

TOPIC 2

Modern Entremet For Patisserie



YOU WILL BE LEARNING

1. Mousse foundations, cream insertions, and compotes.
2. Glazing, spraying, and entremet assembly.
3. Modern flavour pairing.

YOU WILL BE MAKING

- Mango Cheese Cake
- Raspberry Rose Saint Honoré
- Fruit Rouge de Roule
- La Natural (Exotic Chocolate)
- Baileys (Alcohol based)
- Barista (Coffee Chocolate)
- Caramel Mille Feuille

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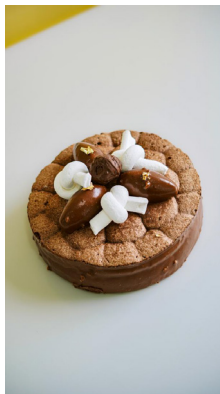
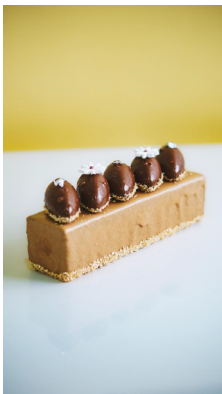
Mon–Sat 9am–5pm

TOPIC 3

Travel Cake & Tea Cake

YOU WILL BE LEARNING

1. Butter cakes, tea cakes, and pound cake variety.
2. Moisture retention and shelf-life techniques.
3. Classic tea cake flavouring.



YOU WILL BE MAKING

- Earl Grey Lemon Cake
- Ispahan
- Chocolate Cake Breton
- Matcha & Red Bean
- Tigre
- Fruit Cake
- Grand Classic
- Chestnut Cake
- Matcha Madeleines

TOPIC 4

Japanese French Pastry



YOU WILL BE LEARNING

1. Japanese roll cake techniques.
2. Light creams and low-sugar profiles.
3. Fusion of French technique with Japanese flavours.

YOU WILL BE MAKING

- Japanese Roll Cake
- Choux Roll
- Strawberry Shortcake
- Yuzu Tart
- Dorayaki
- Zen Entremet
- Matcha Financier
- Hojicha Cream Puff

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TOPIC 5

Artisan Bread & Sourdough

YOU WILL BE LEARNING

1. Sourdough culture maintenance.
2. Artisan shaping and crust development.
3. Enriched and flavoured sourdoughs.



YOU WILL BE MAKING

- Curry Baguette
- Liquid Sourdough Baguette
- New York Rye
- Portuguese Sweet Bread
- Sourdough Bagel
- Stollen
- Whole Wheat with Seeds & Cheese
- Pumpkin Nuts
- Purple Sweet Potato Sourdough
- Longan Honey Bread

TOPIC 6

Boutique Petit Gateau

YOU WILL BE LEARNING

1. Petit gateau assembly and glazing.
2. Mini entremet layering and textures.
3. Specialty creams, inserts, and décor.



YOU WILL BE MAKING

- 100% Vanilla
- Ispahan
- Finger Chocolate Caramel
- Tiramisu
- Exotic Rolls
- Citrus Baba
- Vienna Waltz
- Chocolate Religieuse

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TOPIC 7

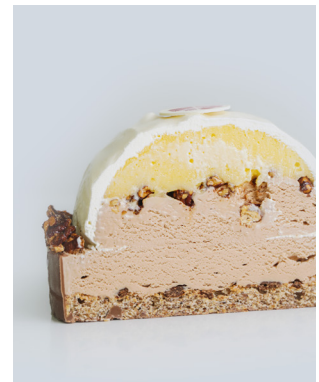
Artisanal Ice-Cream & Sorbet

YOU WILL BE LEARNING

1. Ice-cream bases, dairy science, and balancing.
2. Sorbet preparation with stabilizers.
3. Layered frozen desserts.

YOU WILL BE MAKING

- Zen (Black Sesame, Raspberry, Matcha)
- Feeling Peachy (White Peach Oolong, Yoghurt Ice Cream)
- Summer's Coffee (Coffee, Mandarin)
- Exotic Summer (Coconut, Mango, Pineapple)
- Pistachio Raspberry (Pistachio Ice Cream, Raspberry Sorbet)
- La Mandarin (Milk Chocolate, Mandarin Sorbet)



TOPIC 8

Chocolate, Praline & Candy-Making

YOU WILL BE LEARNING

1. Chocolate tempering and moulding.
2. Pralines, panning, and caramel-based bars.
3. Sugar confections and spreads.

YOU WILL BE MAKING

- Baileys
- Strawberry Peanut Bar
- Lychee Rose Pate de Fruit
- Strawberry Pate de Fruit
- Milky Way
- Tablet Chocolate with Textures
- Sable Viennois with Caramel
- Raspberry
- Raspberry Mango Jam
- Soft Honey Nougat

