

CLASS

Saturday–Sunday
9am–5pm

CERTIFICATE

APCA Part-Time
Pastry Program
Certificate

FEE

MYR 8,400
MYR 700 *per topic*

INTAKE DATES

24 January 2026
16 May 2026
15 August 2026

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

CERTIFICATE PART-TIME

Weekend Part Time Pastry Program Sat–Sun 9am–5pm



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TOPIC 1 COOKIES

- Chocolate Chip Cookies
- Parmesan Cookies
- Chocolate Chilli Cookies
- Granola Bar
- Raisin Sandwich
- Chess Cookies
- Snow Cream Bar

TOPIC 2 TRAVEL CAKES

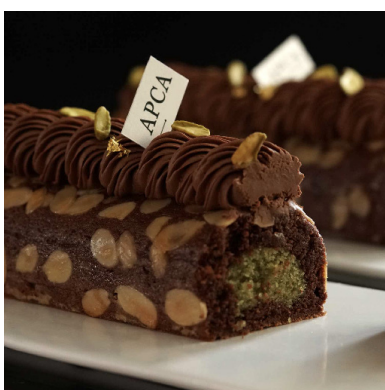
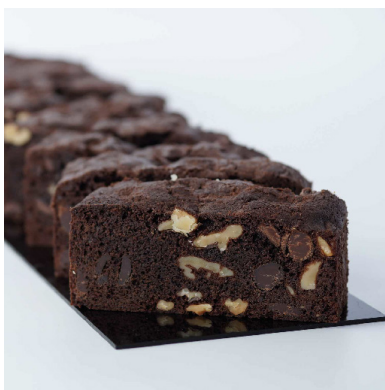
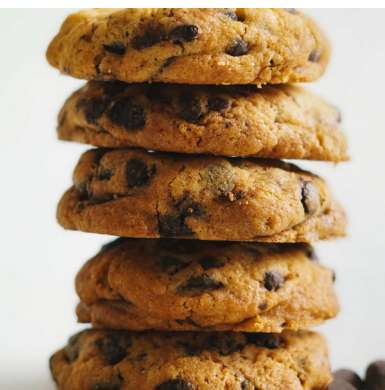
- Caramel Apricot Madeleines
- American Walnut Brownie
- Orange Travel Cakes
- Chocolate Pistachio Melting Cake
- Red Fruit Cake
- Chocolate Cherry Cake

TOPIC 3 BREAD

- Baguette
- Pullman Loaf
- Cranberry Bagel
- Butter Rolls
- Focaccia
- Multigrain Bread
- Veggie Mask

TOPIC 4 ICE-CREAM

- Magnum
- Macarons
- Vacherin (Ice-Cream Cakes)
- Exotic Summer (Glass Dessert)
- La Mandarine (Glass Dessert)
- Cheese Ice-Cream



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TOPIC 5
PLATED DESSERT

- Apple Tatin
- Souffle Citrus
- Berries Pavlova
- La Banana
- Raspberry Chocolate Sea Salt

TOPIC 6
TARTS

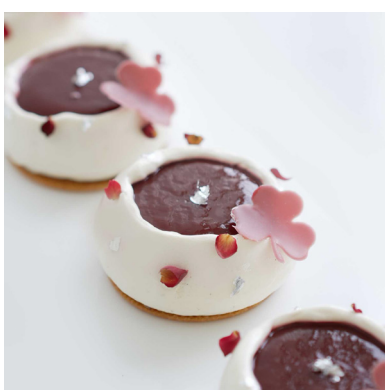
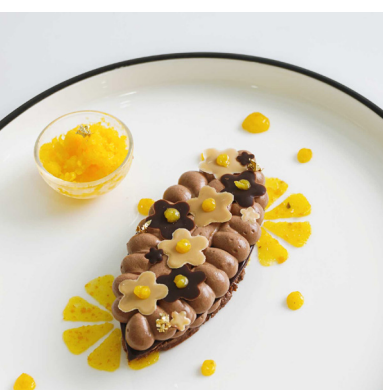
- Apple Crumble Tart
- Caramel Nut Tart
- Cherry Tart Royal
- Caramel Apple Tart
- Fruit Tart
- Quiche Onion Ham

TOPIC 7
CHOCOLATE

- Chocolate Truffle
- Marshmallow Mandola (Dipped)
- Coffee Ganache (Molded)
- White Chocolate Strawberry (Molded)
- Salted Almond Bar (Molded)
- Hazelnut Praline Feuilletine

TOPIC 8
CLASSIC FRENCH PASTRIES

- Saint Honoré
- Mille Feuille
- Apricot Chocolate Sacher
- Choux Pastry
- Paris–Brest



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TOPIC 9 ENTREMET

- Salted Caramel and Chocolate Entremet
- Black Forest Revisited
- Blood Orange
- Cheese Cake
- Exotic (Mango-Passion Fruit Coconut)

TOPIC 10 VIENNOISERIE

- Croissants and Danish Pastries
- Brioche
- Doughnuts
- Pâte Feuilletée (Puff Dough)
- Cinnamon Bun Fillings

TOPIC 11 WEDDING CAKES

- 3-Tier Dummy Cake
- Sugar Paste - Lily Flower
- Royal Icing Piping

ASSESSMENT*

- Baguette
- Brioche
- Caramel Nut Tart
- Chocolate Truffle
- Apple Tatin
- Chocolate Chip Cookies

* Student will need to take assessment in order to get the certificate of this program.

