

PROFESSIONAL INTENSIVE

**2 Weeks Intensive
Bakery Program
Mon-Sat 9am-5pm**

Intake: 8 December 2025



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Fee: MYR 8000

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You will be learning up to 40
types of breads and pastries

SESSION 1

- Soft Rolls
- Milk Bread Loaf
- Fougasse Olive
- Ciabatta Sundried Tomatoes - Poolish
- Dinner Rolls
- Pullman Loaf
- Grissini Sticks
- Pains au Lait
- Whole Wheat
- Pretzel
- Challah

SESSION 2

- Croissant & Danish
- Brioche & Doughnuts
- Advanced Viennoiserie
- Pannetone
- Coloured Lamination Dough
- Apple Turnover
- Palmier

SESSION 3

- Spring Onions
- Melon Bread
- Taiwan Polo Bun
- Noel Chicken Floss
- Red Bean Bun
- Japanese Tuna Bun
- Corn Bun
- Sausage Roll
- Milk Bread - Baguette
- Mango Cheese
- Truffle Noel
- Fish Floss Tartare
- Green Curry

SESSION 4

- Sourdough Baguette
- Pan Levain
- Pain de Champagne
- Olive Levain
- Curry Baguette
- Roasted Potato Levain
- Roasted Garlic Sundried
- Tomato Levain

