

9 MONTHS PROGRAM

Advanced Diploma in Pastry & Bakery Arts



OUR NOTION

Belong with The Best

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



MONTHLY OPEN DAY

Invest in Your Own Success with APCA

Not sure about your career path? Schedule a tour or join our monthly Open Day to experience the Academy of Pastry and Culinary Arts in action.

OUR ALUMNI

Cultivating Talents & Celebrating Success



LOI MING AI

Cofounder of Voila Patisserie
Coupe du Monde de La Patisserie,
Champion of 2019



FOO YI QING

Pastry Chef Educator
at APCA Malaysia
Coupe du Monde de
La Patisserie,
Bronze Medal 2025



KOH XIAO-LY

Founder and Pastry
Chef of Tanuki &
Xiao by Crustz



LIM WEI HRN

Pastry Chef at Wakuda
at Marina Bay Sands
Global Pastry Chefs
Challenge 2018,
Champion



CHEE YAO KIN

Former Pastry Chef
at Odette Restaurant



WEE PAI HAU

Pastry Chef at One
Farrer Hotel

9 MONTHS PROGRAM

Advanced Diploma in Pastry & Bakery Arts



CLASS

Monday–Friday
9am–5pm

DURATION

9 Months /
36 Weeks

STRUCTURE

10% Theory +
90% Hands-on Training

CERTIFICATION

City & Guilds, UK

BASIC MODULE

- 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

INTERMEDIATE MODULE

- 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

ADVANCED MODULE

- 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

Upon completing the 9 months program:

- ✓ 1 Year access to APCA Chef Online
- ✓ Complimentary masterclass from Asia Pastry Forum
- ✓ Job & internship placement in Malaysia, Singapore or Maldives
- ✓ 6 Months paid internship in France *OPTIONAL



The Academy of Pastry and Culinary Arts (APCA) is a world-renowned institution dedicated to providing top-tier education in the fields of pastry and culinary arts. With campuses across Malaysia, India, Indonesia, and the Philippines, APCA offers professional Advanced Diploma programs, short intensive courses, and masterclasses designed for aspiring chefs and culinary enthusiasts.

Renowned for its hands-on learning approach and internationally recognised faculty, APCA equips students with the skills and creativity to excel on the global stage. With a proven track record, including prestigious titles such as World Pastry Champion in 2019 (Coupe du Monde de la Pâtisserie) and Asia Pastry Champion in 2014, 2018 and 2022, APCA continues to solidify its standing among elite culinary institutions.



WEBSITE
apcamalaysia.com

TALK TO A COUNSELOR
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INSTAGRAM
[@apca_malaysia](https://www.instagram.com/apca_malaysia)

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PHILIPPINES

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INDONESIA

APCA
BANGALORE, INDIA

