

# APCA

Academy of Pastry and Culinary Arts

MALAYSIA

City  
Guilts  
CERTIFICATION

9 MONTHS PROGRAM

## Advanced Diploma in Culinary 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



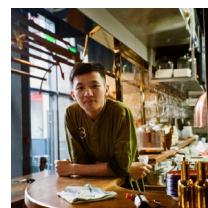
**KOH XIAO-LY**

Founder and Pastry  
Chef of Tanuki &  
Xiao by Crustz



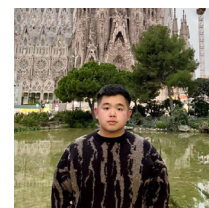
**ALIFF CHONG  
WAI JUN**

Chef de Partie at  
Eastern & Oriental  
Express, A Belmond  
Train



**MORRIS HO**

Chef de Partie at  
Bo Innovation, Hong  
Kong



**JACKHON YU**

Commis de Cuisine at  
La Barbacane, France

9 MONTHS PROGRAM

# Advanced Diploma in Culinary Arts



| CLASS                    | DURATION               | STRUCTURE                             | CERTIFICATION     |
|--------------------------|------------------------|---------------------------------------|-------------------|
| Monday–Friday<br>9am–5pm | 9 Months /<br>36 Weeks | 10% Theory +<br>90% Hands-on Training | City & Guilds, UK |

| BASIC MODULE                                                                                                                                                                                                                                                                                                                                                           | INTERMEDIATE MODULE                                                                                                                                                                                                                                                                                                                                                                                                                       | ADVANCED MODULE                                                                                                                                                                                                                                                                                                                                                                                                                 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>▪ Theory on Food Hygiene &amp; Sanitation</li> <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>▪ Plated Dessert</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>▪ Force meat &amp; Process Product</li> <li>▪ Bread</li> <li>▪ Modern French Pastry</li> <li>▪ Plated Dessert</li> <li>▪ Intermediate Assessment</li> </ul> | <ul style="list-style-type: none"> <li>▪ Theory on Supervisory Skill &amp; Business Management</li> <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>▪ Ice Cream</li> <li>▪ Savory Canape</li> <li>▪ Plated Dessert</li> <li>▪ Advanced Assessment</li> </ul> |

## 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](http://apcamalaysia.com)

**TALK TO A COUNSELOR**  
**+6012 582 3848**  
**+6012-568 3846**

**INSTAGRAM**  
[@apca\\_malaysia](https://www.instagram.com/apca_malaysia)

**APCA**  
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**APCA**  
BANGALORE, INDIA

