

CERTIFICATE PART TIME

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

**Fee: MYR 8,400
MYR 700/TOPIC**

Intake: 25 October 2025



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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**

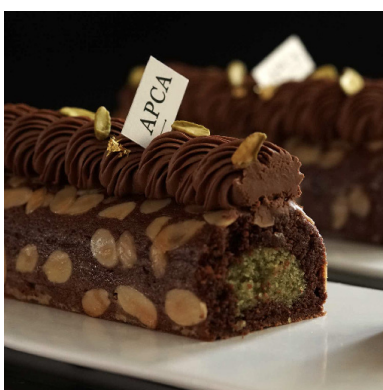
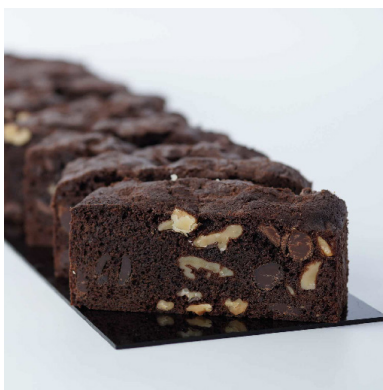
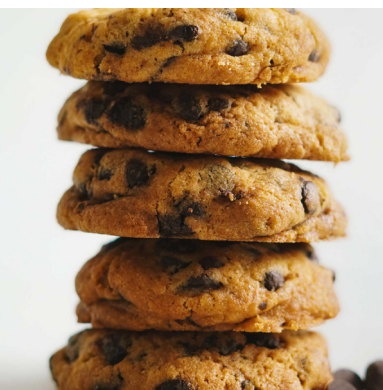
- Caramel Apricot Madeleines
- American Walnut Brownie
- Orange Travel Cakes
- Chocolate Pistachio Melting Cake
- Red Fruit Cake
- Chocolate Cherry Cake

**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**

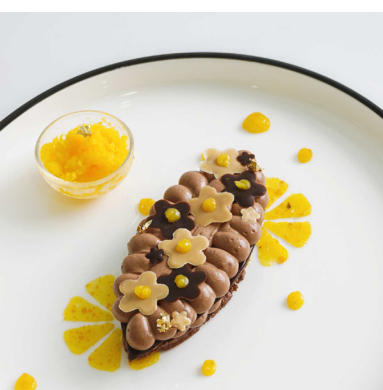
- Apple Crumble Tart
- Caramel Nut Tart
- Cherry Tart Royal
- Caramel Apple Tart
- Fruit Tart
- Quiche Onion Ham

**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.

