



Professional Development Programme

CERTIFICATE IN BASIC CAKES AND PASTRIES

Cakes and pastries are in high demand, giving home bakers, entrepreneurs, and individuals the opportunity to create delicious desserts from diverse cultures. With this specialised programme, you can master fundamental techniques in preparing authentic Asian, French, and Italian cakes and pastries. Professional trainers will teach you how to skilfully apply these techniques to create famous desserts from around the world. By the end of the programme, you will have the skills and confidence to add your own unique twist to traditional recipes and create signature dishes that will impress your loved ones or customers.

You will be awarded a Certificate of Completion upon successfully completing the programme.

Programme Outline

Module 1: Orange Butter Cake, different types of Butter Cream and Chocolate Ganache

Module 2: Vanilla Sponge Cake, Chantilly Cream and Salted Caramel Glazing

Module 3: Baked Apple Pie Crumble, Maple Walnut Tart and Chicken & Mushroom Quiche

Module 4: Matcha Cream Puff, Chocolate Eclairs and Churros

Module 5: Soft Bun with Fillings and French Baguette

Module 6: Hot Chocolate Pudding, Pancake & Waffle and Classic Vanilla Ice Cream

Module 7: Crème Brûlée, Panna Cotta and Fruits Mousse

Module 8: French Macaron, Piped Cookies and Brownie

Objectives

- Develop the necessary skills to prepare and produce cakes and pastry items.
- Generate new ideas and opportunities for your existing or new food business.
- Discover and explore professional secrets and industry best practices in preparing popular pastry items.

Learning Mode, Duration and Fee

Learning Mode	Face-to-Face
Duration	40 hours (5 hours per session)
Fee	RM 1600

Offered at

INTI International College Subang

Intakes

APR & SEP