

PART-TIME CERTIFICATE PROGRAM

12-WEEKEND SESSIONS | SATURDAY & SUNDAY | 9.00AM - 5.00PM | RM 5,500

7 & 8 Jan	14 & 15 Jan	21 & 22 Jan	4 & 5 Feb	11 & 12 Feb	18 & 19 Feb
15 & 16 Apr	22 & 23 Apr	29 & 30 Apr	6 & 7 May	13 & 14 May	20 & 21 May
29 & 30 Jul	5 & 6 Aug	12 & 13 Aug	19 & 20 Aug	26 & 27 Aug	9 & 10 Sept
11 & 12 Nov	18 & 19 Nov	25 & 26 Nov	2 & 3 Dec	9 & 10 Dec	16 & 17 Dec
Breads	Viennoiserie	Tarts	Chocolates	Travel Cakes	Entremet
<ol style="list-style-type: none"> 1. Baguette 2. Pullman Loaves 3. Capsicum Rolls 4. Garlic Rolls 5. Grissini 6. Cabbage and Turkey Ham Buns 7. Sesame Crisps 8. Bread Chips 9. Raisin Bagels 10. Pita Bread 	<ol style="list-style-type: none"> 1. Cronuts 2. Doughnuts 3. Croissant 4. Chocolate Croissant 5. Whole Wheat Ham and Cheese Croissant 6. Brioche 7. Tarte Sucre 8. Sausage and Egg Brioche 9. Strawberry and Cheese Danish 10. Cream Cheese Danish 11. Cinnamon Rolls 	<ol style="list-style-type: none"> 1. Apple Crumble Tart 2. Caramel Nut Tart 3. Cherry Tart Royal 4. Caramel Apple Tart 5. Fruit Tart 6. Quiche Onion Ham 	<ol style="list-style-type: none"> 1. Truffle (Dipped) 2. Marshmallow Mandola (Dipped) 3. Tea Ganache (Moulded) 4. White Chocolate Strawberry (Moulded) 5. Salted Almond Bar (Moulded) 6. Praline Feulletine (Moulded) 	<ol style="list-style-type: none"> 1. Caramel Apricot Madeline 2. American Walnut Brownies 3. Orange Travel Cakes 4. Almond Melting Cakes 5. Red Fruit Travel Cakes 6. Chocolate Cherry Cakes 	<ol style="list-style-type: none"> 1. Salted Caramel and Chocolate Entremet 2. Black Forest Revisited 3. Blood Orange Cheese Cake 4. Exotic (Mango-Passion Fruit-Coconut)
25 & 26 Feb	4 & 5 Mar	11 & 12 Mar	18 & 19 Mar	25 & 26 Mar	1 & 2 Apr
27 & 28 May	10 & 11 June	17 & 18 June	1 & 2 July	8 & 9 July	15 & 16 July
23 & 24 Sept	30 Sep & 1 Oct	7 & 8 Oct	14 & 15 Oct	21 & 22 Oct	28 & 29 Oct
7 & 8 Jan	14 & 15 Jan	21 & 22 Jan	28 & 29 Jan	4 & 5 Feb	11 & 12 Feb
Classic French Pastries	Wedding Cake	Plated Desserts	Cookies	Ice-cream	Assessment
<ol style="list-style-type: none"> 1. Opera 2. St Honore 3. Mille Feuille 4. Sacher 5. Choux Pastry 6. Paris Brest 	<ol style="list-style-type: none"> 1. 3-tier Dummy Cake 2. Pastillage - Church 3. Sugar Paste - Lily Flower 4. Royal Icing - Piping 	<ol style="list-style-type: none"> 1. Apple Tatin 2. Souffle Citrus 3. Berries Pavlova 4. L'banan Plated 5. Raspberry Chocolate Sea Salt 	<ol style="list-style-type: none"> 1. Chocolate Chip Cookies 2. Parmesan Cookies 3. Chocolate Chili Cookies 4. Granola Bar 5. Raisin Sandwich 6. Chess Cookies 7. Snow Cream Bar 	<ol style="list-style-type: none"> 1. Magnum 2. Macaron 3. <u>Vacherin (Ice-cream Cake)</u> * Vanilla Ice-cream * Strawberry Sorbet 4. <u>Exotic Summer (Glass Dessert)</u> * Sautee Pineapple * Mango Sorbet 5. <u>La Mandarine (Glass Dessert)</u> * Mandarine Sorbet * Milk Choc Parfait 6. Cheese Ice-cream 	<ol style="list-style-type: none"> 1. Baguette 2. Brioche 3. Caramel Nut Tart 4. Chocolate Truffle 5. Apple Tatin 6. Chocolate Chip Cookies

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