



ACADEMY OF PASTRY ARTS

M A L A Y S I A

An International Pastry School



MALAYSIA

INDIA

PHILIPPINES

Academy of Pastry Arts Malaysia is an International pastry school based in Petaling Jaya. We offer you a rare opportunity to learn the art of pastry and bakery in a professional setting. Your skills will be honed through hands on practise and repeated exposure to the best pastry techniques, tools and ingredients. Academy is recognized as the best pastry school in entire Asia Pacific & Middle East for full time students, pastry professionals and enthusiasts.

OUR STRENGTH

- ❑ Program covered is 90% in the kitchen
- ❑ World class chefs faculty
- ❑ Complete hands on training
- ❑ Personal attention and guidance to individual students mature and professional pastry atmosphere
- ❑ Best equipment's and ingredients
- ❑ Biggest visiting guest chefs faculty in Asia & Middle East
- ❑ Professional tours to hotels
- ❑ Career guidance to students for internships and jobs in industry
- ❑ Reliable partners and sponsors from industry

OUR INSTRUCTORS

Our team of award winning chefs has grown to a faculty of many renowned chefs who are MOF, Asia pastry champion chefs & National pastry champions. Our chefs team who been recognized as first 4 in the world Pastry cup competitions in France. Our pastry chefs lead demonstrations on the premises and around the country for pastry school, pastry schools and corporate companies.

All the chefs are recognized and have reputation with lots of experience in hands on training & to groom the best ready to perform students.



Jean-Francois Arnaud
MOF



Niklesh Sharma
Executive Pastry Chef



Peter Gyorgyicsek
Executive Pastry Chef



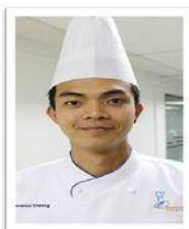
Jess Chiam Ko Seen
Executive Pastry chef



Tan Wei Loon
Executive Pastry Chef



Chong Ko Wai
Pastry Chef



Cheong Jun Bo
Pastry Chef



Tay Chee Siang
Pastry Chef



Lim Chin Kheng
Assistant Pastry Chef



Israel Cornelius Lazaroo
Executive Chef



Clifford Cheah
Executive Chef



Abu Bakar
Chief Baker

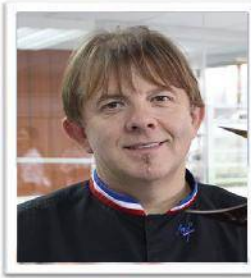


Angelo Van Toorn
Chief Baker

VISITING GUEST CHEFS



Frederic Hawerker
MOF



Stephane Treand
MOF



Ewald Notter
World pastry champion



Roland Delmonte
MOF



Jean-Marie Auboine
MOF Finalist



Christophe Morel
Master Chocolatier



Peter Yuen
Master Baker



Peirrick Boyer
Pastry Chef



Franck Heuze
Master French Baker



Keith Hurdman
Pastry Chef



Frederic Moreau
Pastry Chef



Mark Seaman
Cake Decorator



Lionel Clement
Master Chocolatier



David Wesmael
MOF



Eric Perez
Master pastry chef



Stephane Glacier
MOF



Martin Lipoo
Molecular Cuisine Chef



Janice Wong
Pastry chef of the year
(World Gourmet Summit 2011)



Christophe Rhedon
MOF



Pascal Brunstein
MOF

We have the biggest visiting guest chef's faculty in Asia, Middle East and Far East. Our visiting guest chefs are MOF, World Pastry Champions, Master Chocolatier, Master bakers & Master pastry chefs. They travel all over the world, conduct workshops and Train students as well professionals.

Academy has the biggest visiting guest chef's team. Classes are of very high standards in terms of techniques and technologies. Master classes are conducted three times a year - April, July and during "Asia Pastry Forum" in November.

FULL-TIME PROGRAM IN CULINARY ARTS

BASIC CERTIFICATE PROGRAM - 3 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

for 12 weeks,
(1 week of theory &
11 weeks of hands-on
practice kitchen)

Theory- Food and Safety Hygiene
Knife Skill, Cutting Technique &
Identification of Ingredients
Principles of Cooking
Vegetables and Potatoes
Stocks & Basic Sauces
Basic Soups

Eggs
Fish & Shell Fish
Beef & Poultry
Grain & Pasta
Plated Dessert
Assessment

DIPLOMA PROGRAM - 6 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

For 24 weeks,
(2 weeks of theory &
22 weeks of hands-on
practice kitchen)

Theory
Breads
Buffet & Staff Meals
Complex Sauces
Food Preservation & Vinaigrette
Force Meat & Process Product

Game and Lamb
Malaysian Cuisine
Thai Cuisine
Platted Dessert
Modern French Pastries
Assessment

ADVANCED DIPLOMA PROGRAM - 9 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

For 36 weeks,
(3 weeks of theory &
33 weeks of hands-on
practice kitchen)

Theory-Cost Control & Menu Planning
Basic Molecular and Sous Vide
Classic French Cuisine
Fusion Cuisine
Italian Cuisine
Japanese Cuisine

Tapas / Amuse Bush
Savoury Canapé
Ice cream & Gelato
Food Wine Combination
Platted Dessert
Assessment



FULL-TIME PROGRAM IN PASTRY & BAKERY ARTS

BASIC CERTIFICATE PROGRAM - 3 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

for 12 weeks,
(1 week of theory &
11 weeks of hands-on
practice kitchen)

Theory
Breads
Breakfast Pastries
Tarts & Pies
Cookies
Entremets'

Petite Gateau
Basic French Pastries
Plated Desserts
Chocolate & Pralines
Wedding Cake
Final Assessment

DIPLOMA PROGRAM - 6 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

For 24 weeks,
(2 weeks of theory &
22 weeks of hands-on
practice kitchen)

Theory
Breads
Viennoiserie
Tarts & Torte
Travel Cakes
Modern French Pastries

Plated Dessert
Chocolates & Pralines
Chocolate Display
Sugar Art
Wedding Cake
Final Assessment

ADVANCED DIPLOMA PROGRAM - 9 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

For 36 weeks,
(3 weeks of theory &
33 weeks of hands-on
practice kitchen)

Theory
Breads
Modern French Pastries
Plated Desserts
Petit Four
Savoury Canapés
Ice-Cream, Sorbets & Gelato

Chocolate & Pralines
Chocolate Display
Sugar Art
Wedding Cake
Project Week
Professional Grooming
Final Assessment



NATIONAL ACHIEVEMENTS

Food Hotel Malaysia 2011

Most Outstanding Pastry chef Award
Gold Medal in Cake category
Gold Medal for Bakery & Pastry Showpiece

NATIONAL ACHIEVEMENTS

Food Hotel Malaysia 2013

Gold medal - Sugar display - Chef Tan Wei Loon
Gold Medal - Chocolate Display - Chef Lawrence
Gold Medal - Chocolate display - Chef Chong Ko wai

INTERNATIONAL ACHIEVEMENTS

Modial des Sucre, Paris 2012

5th Position in World - Chef Tan Wei Loon

Asia pastry championship 2012

2nd Position in Asia - Chef Hong

Modial des Sucre, Paris 2014

4th Position in World - Chef Ko wai

World Pastry Cup, Lyon 2013

14th Position in World - Chef Tan Wei Loon & Chef Hong

Asia pastry championship 2014

Chef Tan Wei Loon

World Pastry Cup, Lyon 2015

4th Position in World
Chef Tan wei Loon, Chef Tay Chee Siang,
Chef Lawrence & Chef Jess

World Pastry Cup, Lyon 2015

Best Chocolate Display - Chef Lawrence



Official Partners & Sponsors



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