

HIGHER CERTIFICATE (LEVEL 2)



Master the Art of Baking: Learn to Create Exquisite Asian & Western Desserts for Just S\$1,800!

COURSE OVERVIEW & HIGHLIGHTS

- 4 Modules | 45 Hours | Asian & Western Desserts
- Must have 1 year of experience in a related field
- 100% online & self-paced
- Certificate upon completion
- Recognized by WorldChefs Association
- Taught by industry-leading chef educators

DELIVERED BY:



PARTNER OF:



RECOGNISED BY:



RATED THE BEST CULINARY ACADEMY, YEAR ON YEAR SINCE 2016!



Culinary Arts Food & Beverages Management

PASTRY & BAKERY CURRICULUM

HIGHER CERTIFICATE - LEVEL 2 | 4 MODULES

OVERVIEW AND ORIENTATION

- Course Introduction & Orientation

MODULE

1

PASTRY PREPARATION (PART 3)

- Course Introduction
- Master Intermediate Pastries: Techniques, Tools, and Tips for Modern Tarts and Entremets
- Pastry Perfection: Assembling, Finishing, and Decorating Techniques for Entremets and Tarts
- Crafting Perfect Desserts: Ice Cream Production, Hot & Cold Delights, and Sweet Mousse Mastery
- Perfecting Meringues and Macarons: Preparation, Storage, and Common Issues
- Puff Pastry & Yeast-Raised Pastry Essentials: Techniques, Quality Characteristics, and Common Issues
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

2

PASTRY PREPARATION (PART 4)

- Course Introduction
- Mastering Baking Basics: Must-Have Tools and Key Ingredients
- The Art of Plated Desserts: Flavour Combinations, Components, and Design Guidelines
- Chocolate Craftsmanship: Varieties, Tempering, and Pralines Preparation
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

3

BASIC ASIAN DESSERTS PREPARATION

- Course Introduction
- Asian Dessert Essentials: Types, Characteristics, and Measurement Techniques
- Knife Skills for Asian Dessert Preparation
- Types of Sauces, Garnishes, Condiments Used in Asian Dessert Preparation
- Did You Know? Explore Malay and Chinese Desserts: Types and Key Insights
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

4

BREAD PREPARATION (PART 3)

- Course Introduction
- Understanding Bakery Ingredients: Characteristics, Functions, and Quality Indicators
- The Art of Dough: Types, Mixing, Fermentation, and Bread Production Stages
- Decorative Breads
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

FINAL

FINAL ASSESSMENTS

- Written Assessment
- Practical Assessment