

Programme Name / Nama Program	Professional Diploma in Baking and Confectionery
Consultant Name / Nama Konsultan	Famous Chef Professional Baking and Culinary Academy
Address/ Alamat	B1-G-E2, Jalan Sri Ehsan 15, Taman Sri Ehsan, Taman Sri Ehsan, 52100 Kuala Lumpur
Duration / Tempoh Pengajian	14 Months
Fees/ Yuran Program	RM 17,100 (include registration fee)

CURRICULUM STRUCTURE

NO	SUBJECT	MODULE BY FAMOUS CHEF
1.	Fundamentals Of Baking	Ingredients Knowledge
2.	Purchasing Cost And Costing	Baking Process And Techniques
		Mixing And Development Process
		Costing And Budget Control
3.	Food & Kitchen Management	Kitchen Design And Maintenance
		Introduction And Skills Of Tools And Equipment
		Assembly And Flow Arrangement Of Products
		Safety And Sanitary In Food Preparation
4.	Cake, Cookies , Bread And Decoration	Preparation Of Cakes And Sponges
		Preparation Of Decoration Medium

		Preparation Of Cookies
		Preparation Of Fermented Food
5.	Pastries	Preparation Of Danish And Puff Pastry
		Preparation Of Cream Fillings And Glazes
		Preparation Of Paste Based Products
6.	Desserts	Preparation Of Hot And Cold Sauces
		Preparation Of Egg Set Dessert
		Preparation Of Gelatine Set Desserts
		Preparation Of Meringue Products
		Preparation Of Frozen Desserts
7.	Project Paper	Safety And Hygiene
		Decoration And Task
		Creative And Combination
		Presentation And Description
		Preparation And Process

Programme Coordinator:

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