

Micro-Credential Programme

PASTRY AND DESSERT

This programme introduces students to the basic principles and techniques of a pastry chef, and the significance of pastry products, notably desserts and rolls, in complementing a menu. It seeks to raise awareness of the importance of hygiene and manufacturing standards. In addition, students will also learn about baking recipes, processes, specialised equipment, and materials used in the industry. Furthermore, it also aims to develop basic supervisory skills.

Programme Structure

- Module 1: Introduction to Basic Pastry Method 1
- Module 2: Introduction to Basic Pastry Method 2
- Module 3: Introduction to Basic Pastry Method 3

Duration and Fee

Duration : 12 weeks

Fee : RM1,014

Delivery Mode

- Blended Learning (Physical and Online)

Assessment Mode

- Coursework
- Final Assessment (Physical and Online)

Offered at

INTI International College Penang

INTAKES: JAN, APR & AUG