



专业烘焙学院

Skills to Unlock the Future

24-Day

PROFESSIONAL PASTRY EXPERIENCE

24天专业烘焙课程

UNLOCK • EXPERT • PRACTICE

解锁潜能 • 专业技能 • 实操为主



MONDAY - THURSDAY

9AM - 5PM

周一至周四

上午9點至下午5点



PUDU, KL



6 MODULES

6大单元

(4 DAYS PER MODULE / 每单元4天)



COURSE FEE 课程费用

RM 12,960

(Include of 8% SST)
(已含8%销售与服务税)

SINGLE MODULE 一个单元

RM 2,700

(Include of 8% SST)
(已含8%销售与服务税)

HRD CORP

CLAIMABLE

人力资源发展局
培训费报销

(Eligible for corporate training claims)
(需符合企业培训费报销资格)



Image and information are for reference only and subject to change without prior notice

图片与资料仅供参考

Module 1

WEEK 1

7 - 10/12/26
(MON - THU)

COOKIES & TARTS

单元一：饼干与塔类

10 款经典饼干与塔课程

10 CLASSIC COOKIE & TARTS CREATIONS

01

水果塔

FRUIT TARTLET



02

巧克力塔

CHOCOLATE TART



03

黄桃杏仁奶油塔

PEACH FRANGIPANE TART



04

法式柠檬塔

LEMON CURD TART



05

意式脆饼

BISCOTTI



06

燕麦葡萄干饼干

OATMEAL RAISIN COOKIES



07

马卡龙

MACARON



08

法式奶油饼干

SABLE COOKIES



09

巧克力夏威夷果饼干

CHOCOLATE MACADAMIA
COOKIES



10

维也纳沙布列饼干

SABLE VIENNOIS



Image and information are for reference only and subject to change without prior notice

图片与资料仅供参考

WEEK 2

14 - 17/12/26

(MON - THU)

Module 2

DESSERT

单元二：甜品类

6款经典甜品课程

6 CLASSIC DESSERT CREATIONS

01

CREPE SUZETTE

可丽饼



02

CREAM CARAMEL

焦糖布丁



03

CREAM BRULEE

焦糖烤布雪



04

STRAWBERRY MOUSSE
WITH BERRY COMPOTE

草莓慕斯配莓果酱



05

VANILLA PANNA COTTA

香草奶冻



06

VANILLA SOUFFLE WITH
MANGO COMPOTE

香草舒芙蕾配芒果酱



Image and information are for reference only and subject to change without prior notice

图片与资料仅供参考

CHOCOLATE PRALINE & CONFECTIONERY

单元三：巧克力与糖果课类

9 款经典巧克力与糖果课程

9 CLASSIC CHOCOLATE & CONFECTIONERY CREATIONS

01

HARD ROLL TRUFFLE
巧克力球



02

CHOCOLATE BAR
开心果黑巧克力



03

ROCHER
杏仁巧克力



04

MANGO PASSION FRUIT
PATE DE FRUIT
芒果百香果法式水果软糖



05

GUMMY JELLY
明胶软糖



06

MARSHMALLOW
-STRAWBERRY
草莓棉花糖



07

ALMOND PRALINE
杏仁巧克力



08

EXOTIC CARAM PRALINE
热带水果焦糖巧克力



09

RASPBERRY PRALINE
覆盆子巧克力



Module 4

WEEK 4
28 - 31/12/26
(MON - THU)

TRAVEL CAKE

单元四：旅行蛋糕类

8 款经典旅行蛋糕课程
8 CLASSIC TRAVEL CAKE CREATIONS

01

MARBLE CAKE
大理石蛋糕



02

FRUIT CAKE
水果蛋糕



03

CITRUS CAKE
柑橘蛋糕



04

VANILLA MADELEINE
香草玛德琳



05

CHOCOLATE MADELEINE
巧克力玛德琳



06

FINANCIER
费南雪



07

BROWNIES
布朗尼



08

BANANA CAKE
香蕉蛋糕



Image and information are for reference only and subject to change without prior notice

图片与资料仅供参考

Module 5

WEEK 5
4/1 - 7/1/27
(MON - THU)

MODERN PASTRY & CHOUX PASTRY

单元五：现代法式甜点与泡芙类

6 款经典现代法式甜点与泡芙课程
6 CLASSIC MODERN PASTRY & CHOUX PASTRY CREATIONS

01

VANILLA PARADISE

香草天堂慕斯蛋糕



02

CHILLED CHEESE CAKE

冷藏芝士蛋糕



03

MODERN TIRAMISU

现代提拉米苏



04

SWISS ROLL

瑞士卷



05

ECLAIR

巧克力闪电泡芙



06

PARIS BREST

巴黎布雷斯特车轮泡芙



Image and information are for reference only and subject to change without prior notice

图片与资料仅供参考

WEEK 6

11 - 14/1/27
(MON - THU)

Module 6

ARTISAN BREAD & LAMINATED PASTRY

单元六：手工面包与丹麦酥类

9 款经典手工面包与丹麦酥课程

9 CLASSIC ARTISAN BREAD & LAMINATED PASTRY CREATIONS

01

CROISSANT &
PAIN AUX RAISIN
牛角可颂 & 葡萄丹麦卷



02

DANISH PASTRY
丹麦酥



03

CROISSANT WITH COLOUR
彩色可颂



04

MEXICO BUN
墨西哥面包



05

FOCACCIA BREAD
佛卡夏面包



06

ONION RYE BREAD
洋葱黑麦面包



07

MULTIGRAIN FRUIT
RYE SOURDOUGH
多谷物黑麦酸种面包



08

HAWAIIAN PIZZA
夏威夷披萨



09

FRENCH LOAF
法棍



Image and information are for reference only and subject to change without prior notice

图片与资料仅供参考