



Diploma in Pastry and Bakery Arts and Kitchen Management with Australian Certificate III in Patisserie

TESDA-Registered: Bread & Pastry Production NCII

This course is designed to provide the students with knowledge and skills as well as develop the right attitude in the modern and classical pastry and bread preparation. It includes competencies such as preparing, baking, and plating desserts as well as product knowledge and pastry kitchen management.

This qualification provides the skills and knowledge to be graded as a pastry chef of International breads and pastries. Students are also trained on special skills like Sugar Pulling, Wedding Cakes, Chocolate and Bread Art.

Graduates earn the following certifications:

- **ISCAHM Diploma**
- **TESDA National Certificate II in Bread and Pastry Production**
- **Australian Certificate III in Patisserie**

The Australian Certificate III is issued by our partner, Culinary Solutions Australia. This certificate is recognized by the Australian government and all members of the Commonwealth Nations.

This opens gates of unparalleled opportunities, expands the horizons for ISCAHM graduates and helps gain overseas employment.

Over the years, ISCAHM has successfully produced professional chefs who hold positions as high as Executive Chef in reputable institutions here and abroad.



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International School for Culinary Arts and Hotel Management