



TRAINING FUTURE
KITCHEN LEGENDS



Diploma Courses
Intermediate Courses
Short Courses
Senior High School



Fundamentals in Pastry Arts

Unleash your creativity in making sumptuous desserts! Master the foundations of pastry arts and produce your own masterpiece.

Learn how to prepare cakes, tortes, cold, frozen and warm desserts in this 3-month (12 sessions, once-a-week, 5 hours per session) hands-on kitchen course that covers methods and techniques of making European pastries and desserts.

Ideal for beginners, hobby chefs, and a refresher for professionals.

Students prepare enough number of pastries to bring home and enjoy after each session.



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International School for Culinary Arts and Hotel Management