



NCII Certificate in Bread and Pastry Production

This program prepares graduates for entry-level employment as an assistant baker or pastry chef in restaurants, catering companies, cargo ships and other bakery establishments. Students learn the fundamentals of bread, pastry, and desserts preparation through lecture and practical sessions. After completing the six-month course, graduates go through a 2-month OJT program to experience actual kitchen operations.

This is an ideal program for students and for professionals interested in a career in pastry. This program is also designed to assist experienced chefs gain recognition and qualification by acknowledging their current skills and abilities and providing gap training where required.

This once-a-week course is also designed for working students or professionals who would like to gain knowledge and skills in pastry and bakery production. It comes with a TESDA National Certificate II, which could help start a career in the culinary field.



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International School for Culinary Arts and Hotel Management