

INTERNATIONAL SCHOOL
FOR CULINARY ARTS &
HOTEL MANAGEMENT

Professional Course in Pastry and Bakery Arts and Kitchen Management *with International Certificate*

Graduates will earn the following certifications:

- TESDA National Certificate II in Bread and Pastry Production
- International Certificate III in Patisserie and Bakery Arts
- ISCAHM Certificate of Completion

Course Description

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 chef in International breads and pastries. Students are also trained on special skills like Sugar Pulling, Wedding Cakes, Chocolate and Bread Art

ISCAHM QUEZON CITY

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G/F Synergis IT Center, F. Cabahug Street
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Batis Asul, Mac Arthur Highway,
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Course Outline

I. BUILD YOUR PROFESSIONAL FOUNDATION

Develop the habits, knowledge, and discipline expected in professional pastry kitchens and bakeries. Students build a strong professional pastry and baking foundation while learning the standards followed in commercial kitchens, hotels and bakeries.

- Professional Kitchen Organization
- Kitchen Organization and Teamwork
- Kitchen Safety and Accident Prevention
- Fire Safety & Emergency Response
- HACCP & Food Safety
- Occupational Health & Workplace Hygiene
- Kitchen Equipment & Tools
- Terminologies
- Basic Mixtures, Creams & Sauces

II. MASTER ESSENTIAL PASTRY & BAKING TECHNIQUES

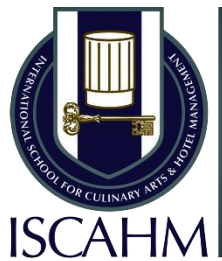
Learn the core skills that every pastry chef relies on. Develop precision, consistency, creativity, and confidence through extensive hands-on practice.

- Pastry Methods & Techniques
- Dough Preparation
- Yeasted Products
- Creams
- Fillings
- Sauces
- Cake Foundations
- Dessert Preparation

III. ARTISAN CAKES, PASTRIES & DESSERTS

Produce beautiful pastries and desserts suitable for cafés, hotels, restaurants, and specialty bakeries.

- Cakes
- Tortes
- Gateaux
- Roulades
- Pies and Tarts
- Cookies
- Bars
- French Pastries
- Petit Fours
- Pralines
- Cold Desserts
- Warm Desserts
- Soufflés
- Puddings
- Pinoy Desserts
- Holiday Treats
- Wedding Cakes
- Dessert Plating



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IV. MASTER ARTISAN BREAD MAKING

Learn to produce breads using professional techniques from classic loaves to specialty bakery products. Understand fermentation, dough development, shaping, baking, and presentation of artisan breads.

- Bread Fundamentals
- Yeasted Breads
- Breakfast Bakery Products
- Specialty Breads
- Viennoiseries (Croissants, Danish, Laminated Pastries)
- Bread Art Showpieces

V. UNDERSTAND INGREDIENTS LIKE A PASTRY PROFESSIONAL

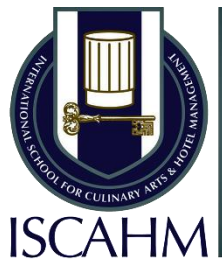
Discover how ingredients work together to create exceptional baked products. Learn ingredient functionality, substitutions, recipe balancing, and product consistency.

- Flour & Grains
- Sugar
- Chocolate
- Dairy
- Eggs
- Fruits
- Nuts
- Food of Animal Origin

VI. LEARN TO MANAGE A BAKERY OR PASTRY KITCHEN

Gain the business and leadership skills needed to run successful pastry operations. Develop the knowledge needed to supervise pastry kitchens or prepare for future bakery entrepreneurship.

- Kitchen Management
- Food Cost Control
- Basic Accounting
- Menu Planning
- Restaurant & Bakery Concepts
- Recipe Modification for Health
- Purchasing
- Receiving
- Storage Management
- Kitchen Maintenance
- Customer Service
- Hospitality Standards
- Conflict Resolution
- Leadership
- Staff Training
- Industry Trends
- Nutrition



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VII. GAIN REAL INDUSTRY EXPERIENCE

Apply everything you've learned in an actual professional kitchen or bakery. Students graduate with real workplace experience, industry exposure and greater confidence before entering the workforce.

- Three-Month On-the-Job Training (600 hours)

Admission Requirements for Filipino Students

- ✓ Diploma and Form 137 (for high school graduates)
 - a. Original copy must be presented to SAO; Certified True Copy will be processed by the school
- ✓ Diploma and Transcript of Records (for college graduates)
 - a. Original copy must be presented to SAO; Certified True Copy will be processed by the school
- ✓ Photocopy of PSA Birth Certificate
- ✓ 2 pieces 2x2 ID photos (white background, PRC format)

The school accepts **international students** as approved by the Bureau of Immigration. Please note that additional requirements may be requested depending on your student visa status and documentation.

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