



*30 YEARS OF FULFILLING  
**HOPE, DREAMS &  
OPPORTUNITIES***

**DIPLOMA IN**

# **PASTRY ARTS**

**FACULTY OF CREATIVE ARTS**

Diploma in Pastry Arts focuses on principles of bakery and pastry operation, practical hands-on and theoretical training in all areas of bakery and pastry production. This programme is designed to equip students with essential skills in making desserts, cakes, tarts, pies, artisan bread, chocolates and confectioneries attractions.

# "Be The Next Master Chef"

(R2/811/4/0313)(08/25)(A11392)

## PROGRAMME AIM

In this programme, you will learn the skills of preparing pastries and cakes, pies and other baked goods using a variety of dough, icings, fillings, and other ingredients used in pastry making.

With a perfect balance of lectures and hands-on kitchen experiences, this programme will train you to become well poised to move directly into employment.

## CAREER PROSPECTS

Graduates are able to seek entry level employment in the baking and pastry arts field such as baker, caterer, chocolatier, culinary artist, pastry chef or prep cook.

## MINIMUM ENTRY REQUIREMENTS

- ✓ A pass in SPM with a minimum of three (3) credits in any subject, or its equivalent; OR
- ✓ A pass in Sijil Tinggi Persekolahan Malaysia (STPM) with a minimum of Grade C (GP 2.00) in any subject, or its equivalent; OR
- ✓ A pass in Sijil Tinggi Agama Malaysia (STAM) with a minimum grade of Maqbul in any subject, or its equivalent; OR
- ✓ A pass in SKM level 3 in a related field; OR
- ✓ A Certificate (Level 3, MQF) in a related field or its equivalent.

\* Entry requirement for each campus is subjected to MOHE's approval.

## SUBJECTS OFFERED

- Reading, Vocabulary & Grammar 1 & 2
- Essential Business Communication Skills
- PC Competency
- Principles of Management
- Introduction to Bakery & Pastry Skills
- Principles of Marketing
- Nutrition
- Food Sanitation
- Food & Beverage Management
- Financial Accounting
- Artisan Bread Baking
- Kitchen Organisation
- Human Resource Management
- Bakery & Pastry Operation
- Hospitality Cost Control
- Restaurant & Production Desserts
- Theory of Baking and Pastry Goods
- Classical Pastry & Dessert
- Industrial Training

CONTACT OUR PROGRAM ADVISOR:



## COSMOPPOINT COLLEGE KOTA KINABALU DK253(S)

Lot 102,103,104 & 105, Block P Alamesra,  
Plaza Utama, Sulaman-Coastal Highway,  
Kuala Menggatal, 88400 Kota Kinabalu

Sabah, Malaysia. | Tel: 088 - 348 800 Fax: 088 - 387 143