

# Diploma in Pastry Arts

N/811/4/0389(MQA/PA10812)08/24



Agensi Kelayakan Malaysia  
Malaysian Qualifications Agency

**Delivery Mode:**  
Conventional

**Duration of Study:**  
2 Years 4 Months (Full-Time)

**Intakes**  
• January, April and September

**Academic Schedule**  
• January : 9 weeks\*  
• April : 17 weeks\*  
• September : 17 weeks\*

*\*Inclusive of exam period.*



**Interested in this course?**  
We are more than happy to share.  
Email us or give us a call.

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## Gain Hands-On Practice and Experience on All Areas of Baking

The Diploma programme in Pastry Arts will equip you with the fundamentals of pastry making, right up to creating complex confectioneries, preparing you well for a career in the baking industry. You will be guided in the baking and pastry operations, practical hands-on and theoretical training in the areas of pastry, bakery, and confectionery production. The programme begins with a series of foundation courses and our industry-standard on-campus kitchens will provide you with the authentic feel of working in a real kitchen. You will be guided well as you develop your baking and pastry making skills under the tutelage of our lecturers, who are seasoned professionals, will enhance your baking and pastry skills.

## Career Prospects

- Commis and Pastry Chef
- Cake Decorator and Designer
- Chef Patisserie
- Pastry Sales Professional
- Pastry Factory Manager
- Pastry Lecturer
- Bakery Manager
- Kitchen Artist
- Sugar Artist
- Home-Based Entrepreneur
- Chocolatier

## Areas of Knowledge

### Essential Baker's Confectionery Knowledge

Baking theories, principles, and methods.

### Baking Skills and Training

Learn the skill of baking preparation, techniques, design and presentation.

### Artistry Expertise

Develop creative skills and expertise in decorating, garnishing, sculptures, craft and product innovations.

### Local and International Confections

Explore local dessert, pastries, cakes, bread and confections.

### Management and Operations

Knowledge on bakery and restaurant Operation and Management, Marketing, Financials, and Human Resources.

### Did You Know?

#### QUALIFIED EXPERTS

Learn from renowned chefs on the best culinary artistry.

#### PRACTICAL SKILLS

Be equipped with decision making, problem solving and presentation skills which will be useful in the 21<sup>st</sup> century hospitality industry.

#### INDUSTRIAL TRAINING

Get the best exposure with a 5-Star Hotel.

### Why UNITAR?

#### 5-STAR QUALITY

5-STAR rating in QS for Teaching, Employability, Inclusiveness, Online Education and Accounting and Finance.

#### AFFORDABILITY

PTPTN, ZAKAT, HRDF, EPF and various financial aid available.

#### UNITAR C.A.R.E

We ensure that students are well-equipped with applicable skills: Collaborative, Adaptive, Reflective and Entrepreneurial.

### Entry Requirements

A pass in SPM with a minimum of three (3) credits in any subject, or its equivalent;

OR

A Certificate (Level 3, MQF) in a related field or its equivalent;

OR

A pass in SKM Level 3 in a related field subject to Senate approval and MUST attend bridging courses;

OR

Any other equivalent qualifications recognised by the Malaysian Government;

Entry requirements for admission into the Diploma's programme (Level 5, MQF) through APEL as approved by the Ministry of Education (MOHE). Applicants must be/have:

1. A Malaysian citizen; AND
2. The candidate should be more than 20 years of age in the year of application;
3. Relevant work experience / prior experiential learning; AND
4. Pass the APEL Assessment

### ENGLISH REQUIREMENT

#### International Students

Minimum score of 4.0 for IELTS OR its equivalent

### Programme Core Modules

- Foodservice Sanitation
- Management of Kitchen Organisation
- Introduction to Hospitality Industry
- Principle of Baking
- Foundation in Baking Skills
- Introduction to Accounting
- Advance Pastry and Dessert
- Commercial and Artisan Bread
- Arts of Chocolate and Confections
- Traditional Malaysian Dessert
- Cake Production and Design
- Purchasing and Cost Control
- Restaurant Management
- Hospitality Management Accounting
- Entrepreneurship in Bakery Operation
- Sugarcraft Artistry
- Industrial Training

### University Core Modules

- English 1
- English 2
- English 3
- Introduction to Management
- Introduction to Human Resource
- Community Service
- Introduction to Marketing

### MPU Modules

- Skills Enhancement / Bahasa Kebangsaan A
- Pengajian Malaysia 2 / Bahasa Melayu Komunikasi 1 (Int)
- Culture and Society

## Become the pastry artisan you aspire to be.

Learn from award-winning chefs using industry-standard kitchen and tools, as well as fresh ingredients.

Get internships at top hotels and international culinary experience.

Insights into the industry's latest trends and the skills to create consumable masterpieces.



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