

INTERNATIONAL SCHOOL
FOR CULINARY ARTS &
HOTEL MANAGEMENT

Professional Pastry and Bakery Arts and Kitchen Management Course with Culinary Solutions Australian International Certificate III in Pastry and Bakery Arts (12 Months)

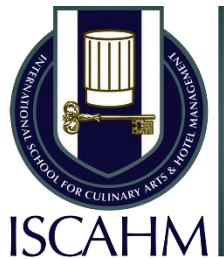
Graduates will earn the following certifications:

- TESDA National Certificate II in Bread and Pastry Production
- International Certificate III in Pastry and Bakery Arts from Culinary Solutions Australia International
- 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.



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Course Coverage:

- Introduction Module
- Pastry and Bakery Module
- Pastry-Related Module
- Practical Hands-on Sessions
- On-the-job training (OJT)
- National Certification Assessments
- International Certification Assessments

ADMISSION REQUIREMENTS FOR FILIPINO STUDENTS

- ✓ Certified True Copy of Diploma and Transcript of Records for College graduate
- ✓ Certified True Copy of Diploma and Form 137 for High School Graduate
- ✓ Photocopy of PSA Birth Certificate
- ✓ 4 Pcs. Each of 2x2, 1x1 and Passport Size ID Photos (White background; PRC Format)

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