

*Train to be a Modern Pastry Chef*

# Master the Art of Patisserie

## PROFESSIONAL DIPLOMA IN BAKING AND PASTRY ARTS



Patisserie requires a mastery of technique combined with imagination. Our intensive professional diploma will teach you the fundamental skills required by the modern Pastry Chef.

Pastry Chefs are always in demand in F&B and catering industry from working in top restaurants, creating breads, pastries and desserts in a catering business, or making the delicate delights of the classic patisserie.

### Programme Structure

Our Professional Diploma in Baking and Pastry Arts offers the full spectrum of training to give you the skills to work as Pastry Chef in a commercial kitchen, launch your own Patisserie business, or extend your culinary skills. Under the guidance of our expert Pastry Chef Instructors you will learn the fundamental techniques and disciplines of the modern Pastry Chef, graduating with the confidence and skills for future success.

We take a modern approach to Pastry chef development working to build the full range of skills and qualities required by today's modern Pastry chefs.

Our Total Pastry Chef training is a holistic approach to chef development and is unique to OSAC focusing on three areas of development, which we call Hands, Head, Heart.



#### HANDS

A Pastry chef is nothing without a mastery of the practical skills to create breads, cakes and desserts. We will teach you all of the core pastry skills required to enter a professional pastry kitchen with confidence, ready to deal with any challenge.

You will be taught the relevant theory to understand the underlying science and techniques, plus you will benefit from regular masterclass demonstrations. However this is an intensive, practical course and you will learn by "doing", with around 20 hours a week (in addition to theory) working in the kitchen perfecting your craft.

Pastry and baking requires a different skill set from working as chef de cuisine. An attention to detail, precision, patience and organisation are the traits required to be a successful Pastry Chef. This programme has been designed to prepare you for the industry and is led by our highly experienced Pastry Chef Instructors who will teach you the fundamental skills and techniques required to master this exciting craft.

### Core Pastry and Baking Skills

- Baking Basics
- Advanced Bread and Baking
- Advanced Desserts
- Asian Breads and Desserts
- Decorative Cakes, Pastries and Confections
- Chocolate and Candies



#### HEAD

A successful Pastry chef is a thinking chef, and we will expose you to concepts and ideas from the outset that will build your confidence as a Pastry chef.

- Introduction to Food Service Industry
- Management
- Kitchen Accounting
- Purchasing and Receiving
- Nutrition and Menu Planning
- Basic Communication
- Employability Skills
- Safety, Hygiene and Sanitation



*Le Cabra*  
BY OSAC



Great Baking comes from the heart! students that are accepted in the Professional Diploma in Baking and Pastry Arts are committed, ambitious and are passionate about food. We will focus your passion to enrich and inspire your career.

#### ■ Inspiring Guest Lectures

You will meet some of the most inspirational chefs in the region who have earned a reputation for excellence in their chosen area, along with artisans such as master butchers and fishmongers to give you greater depth to your knowledge.

#### ■ Field Trips & Visits

You will meet some of the local food producers behind the exceptional ingredients you will be working with and we will help foster an interest and understanding of the importance of the path from land and sea to plate. Occasionally we will arrange to dine as a group in some of the most exciting restaurants in Singapore.

#### ■ Ethics & Issues

We will also explore some of the ethical choices to be made in food business today and some of the wider environmental issues that affect us all.

#### Masterclass Culinary Business Workshop



Knowing how to bake and cook is one thing; understanding how to develop a business plan is another skill set. That's why we've introduced a portfolio of Masterclass Culinary Business workshops. During your programme you will learn from variety of masterclass workshops topics such as:

- Becoming an Entrepreneur
- Building a Business Plan
- Financial Accounting for Chefs and Hospitality Professionals
- Social Media and Marketing 101
- Arts & Craft of Food Photography
- Wood-fired and Gluten Free Baking and more...

#### Real World Experience

At the end of your course, you may wish to undergo an optional Supervised Industry Practice (SIP). SIP is a 6 months work training experience for students to have an opportunity to put into practice their skills, which they have acquired into the real world workplace. This allows students to gain valuable real life experience while working under the supervision of a full time employee thus learning a variety of skills.

#### Duration

The programme is offered on a full time basis for 8 months or on a part time basis of 12 months. Students can choose to undergo the optional 6 months of Supervised Industry Practice when they take up this programme on a full time or part time basis.

#### Mode of Delivery

This programme will be delivered through a mix practical and theoretical sessions to help students master the required skills.

#### Assessment Method

Your skills will be assessed through regular assessments that will take place during the course of your studies. You will also need to complete an e-portfolio to showcase your work.

#### Award

This programme incorporates several qualifications to enhance your career prospects. To ensure that you receive the award, you must:

- Complete and pass all assignments, test, exams and / or practical assessments and;
- Achieve a 90% class attendance for the entire programme.

Upon successful graduation you will receive the prestigious Professional Diploma in Baking and Pastry Arts and the WSQ Basic Food Hygiene Certificate.

#### Entry Requirement

- At least 17 years old and above.
- Completed formal secondary education ( "O" or "N" levels) and a pass in English Language and any one other subject.
- IELTS 5.0 or equivalent.
- Candidates who have taken the English Placement Test and achieved a score equivalent to that of IELTS 5.0 may also be considered.
- Candidates who have completed the Certificate in Baking and Pastry Arts or equivalent that is awarded by an approved further education institution maybe admitted into the programme.
- Mature Learners with a varied profile of achievements and work experience may apply.

#### Admission Procedure

Online Application form is available at <http://www.osac.edu.sg/apply-online>

Completed forms with complete set of certified copies of educational certificates and transcripts (translated into English for foreign certificates), and evidence of English Language proficiency (if required) must reach us at least 8 weeks before course commencement.

Application Fee payment can be made via ATM/ Telegraphic transfer - to **DBS Bank Current account no: 001-906070-2** or via cheque made payable to "OSAC International College Ptd Ltd".

Successful applicants will be notified in writing. Alternatively, please contact your local representative for assistance.

#### Withdrawal, Transfer and Refund Policy

Under the guidelines of the Committee for Private Education, Singapore, OSAC is required to disclose information on withdrawals, transfers and refunds. Please refer to our website for more details.

## OSAC INTERNATIONAL COLLEGE

CPE Registration No: 201007688N (12/03/2013 - 11/03/2017)

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