



3 Modules, 12 Sessions

Saturdays & Sundays | 8.30AM - 2.00PM

The Secrets Behind Our Teaching Excellence

Knowledge

+

Skills



Baking Science



Recipe Knowledge



Product Troubleshoot



Expert Guidance




Bake from Scratch

Unique Highlights

- Baking Science Manual Provided
- Recipe Book Provided
- Apron, Cap & Container Provided
- All Ingredients Provided
- Bring Home What You Bake


Get In Touch

 **Malaysian Institute of Baking Sdn Bhd**
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 PJ New Town, 46200 Petaling Jaya,
 Selangor, Malaysia.

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 017 702 8471 (Whatsapp)

Call Us Now!

03 7956 9011

Mon to Sat, 9am-5pm

12 sessions weekend course

Advanced Certificate in Baking



Bread

LEAN DOUGH

Bagels

- Raspberry Cream Cheese
- Sweet Potato Red Bean
- Caramelised Onion

Pain Viennois (Vienna Bread)

Focaccia

ENRICHED DOUGH

Brioche à Tête

Brioche Loaf

Bressane

Maritzo Buns

- Vanilla
- Matcha
- Chocolate

ARTISAN BREAD

Seeded Sourdough

Chocolate Cranberry Baguette

Fougasse

LAMINATED DOUGH

Bicolour Croissants

Kouign-Aman

Pain Suisse

Flan Pâtissier

(French Custard Tart)

Fleur De Framboise

(Raspberry Flower)

Butterfly Palmier

Pastry

MERINGUE-BASED

Macarons

- Chocolate Salted Caramel
- Hazelnut Praline
- Fruity Tea
- Lemon Curd

Raspberry Lychee Rose Ispahan

Pavlova with Mango Passionfruit

MONT BLANC

Classic Mont Blanc

- Frangipane
- Pate De Marron
- Vanilla Namelaka

Yam & Coconut Mont Blanc

- Coconut Yam Paste
- Coconut Cremeux

Red Bean Green Tea Mont Blanc

- Red Bean Yokan
- Matcha Chestnut Paste

TARTS

Matcha Ganache

& Black Sesame Tart

- Matcha Creme Patisserie
- Black Sesame Ganache

Espresso Fromage Blanc Tart

- Vanilla Chantilly
- Coffee Cheesecake

Chocolate Hazelnut Tart

- Chocolate Hazelnut Cremeux
- Hazelnut Financier

FRENCH PUFF PASTRY

Classic Millefeuille

- Vanilla Chantilly
- Strawberry Jam

Apple Millefeuille Tart

- Jasmine Brûlée
- Apple Jelly

Caramel Waffle Millefeuille

- Dulche de Leche Ganache
- Caramelised Banana Compote

Cake

FRENCH ENTREMET: CITRUS TEA DELIGHT

Earl Grey with Citrus

- Vanilla Chantilly
- Earl Grey Mousse
- Lemon Bergamot Cremeux
- Earl Grey Sponge
- Sable Crumble Base

FRENCH ENTREMET: TROPICAL SUNSET

Passion Fruit and Apricot

- Apricot Mousse
- Passionfruit Chiboust
- Orange Glaze
- Almond Sponge
- Apricot Compote

PETIT GATEAU: OPERA CAKE

Chocolate & Coffee

- Chocolate Mirror Glaze
- Espresso Buttercream
- Coffee Syrup
- Almond Sponge
- Feuilletine Base

PETIT GATEAU: DÉLICE PISTACHE FRAMBOISE

Pistachio & Raspberry

- Pistachio White Chocolate Mousse
- Raspberry Confit
- Pistachio Sponge
- Velvet Spray
- Raspberry Jelly
- Vanilla Namelaka

