



Professional Instructors



Practical Training



Flexible Learning



GOLDEN CHEF  
COLLEGE

CULINARY PATISSERIES

FLEXIBLE LEARNING PROGRAMME

# NEW GOLDEN CHEF CULINARY STUDIO

SUITABLE FOR YOUR WORKING TIME  
SAVE COST, EARN WHILE YOU LEARN

LEARN AT HOME  
RESUME AT SCHOOL

MORE THAN 100 VISUAL CLASS  
FLEXIBILITY ARRANGE YOUR  
TIME TABLE BACK TO SCHOOL

ELIGIBLE FOR DIPLOMA EXAM

AGES 18 AND ABOVE  
SUITABLE FOR WORKING ADULTS

MONTHLY

# RM580

ONLY



# Online Diploma in Culinary Arts

Become a Professional Chef, learn skills and techniques from our flexible learning platform to success in this exciting culinary world.



**GOLDEN CHEF  
COLLEGE**

## CULINARY STUDIO

### Overview and Highlights

- Duration - 12 months course
- Compulsory Practical assessment follow by units
- Compulsory Online theory assessment follow by units
- Eligible for Diploma Examination IVQ International vocational qualification
- Mentoring by online chef instructors

**Courses of study in the online program concentrate on both theory and application of culinary arts in the following areas:**

- Food safety, HACCP and storage management.
- Budgets, costing and control.
- Menu Design and Development.
- Food Service Operation.
- Kitchen Operation.
- Breakfast Cookery.
- Principles of Grade-Manger.
- Dry & Moist Heat Cooking Techniques.
- French and Italian Cuisine.
- Modern Western and European Cuisine.
- Malaysian Cuisine.
- Asian Cuisine (Japanese, Korean, Thai, etc.)
- Modern Chinese Cuisine.
- Desserts, Cakes and Breads Products.
- Vegetables and Fruits Carving.

**Sign up fees RM3420**

**Monthly instalment RM580 X9 Months**

**Last Payment Examination Fees RM1100**

**Full Payment  
RM 8740**

**Let us help you achieve your culinary dreams!**



# Online Diploma in Patisseries

Become a Professional Pastry Chef, learn skills and techniques from our flexible learning platform to success in this exciting pastry world.



**GOLDEN CHEF  
COLLEGE**

## **PATISSERIES STUDIO**

### **Overview and Highlights**

- Duration - 12 months course
- Compulsory Practical assessment follow by units
- Compulsory Online theory assessment follow by units
- Eligible for Diploma Examination IVQ International vocational qualification
- Mentoring by online chef instructors

**Courses of study in the online program concentrate on both theory and application of culinary arts in the following areas:**

- Safety, health and hygiene practices
- Budgets, costing and control
- Pastry products sales and marketing
- Batter and dough preparation
- Desserts and pudding preparation
- Technique of baking and cake decoration
- Biscuits and Cookies preparation
- Cakes and sponges preparation
- Breads and bake fermented products
- Dough lamination products
- Chocolate products preparation
- Ice cream and desserts (hot and cold)
- Mousses and chilled cheese cakes preparation
- Introduction to cake decoration using chocolate/butter/cream/fresh cream & sugar paste

**Sign up fees RM3420**

**Monthly instalment RM580 X9 Months**

**Last Payment Examination Fees RM1100**

**Full Payment  
RM 8740**

**Let us help you achieve your culinary dreams!**