



ACADEMY OF PASTRY ARTS

I N D I A

An International Pastry School



INDIA

MALAYSIA

PHILIPPINES

Academy of Pastry Arts India is an International pastry school based in Gurgaon, Haryana. We offer you a rare opportunity to learn the art of pastry and bakery in a professional setting. Your skills will be honed through hands on practise and repeated exposure to the best pastry techniques, tools and ingredients. Academy is recognized as the best pastry school in entire Asia Pacific & Middle East for full time students, pastry professionals and enthusiasts.

OUR STRENGTH

- ❑ Program covered is 90% in the kitchen
- ❑ World class chefs faculty
- ❑ Complete hands on training
- ❑ Personal attention and guidance to individual students mature and professional pastry atmosphere
- ❑ Best equipment's and ingredients
- ❑ Biggest visiting guest chefs faculty in Asia & Middle East
- ❑ Professional tours to hotels
- ❑ Career guidance to students for internships and jobs in industry
- ❑ Reliable partners and sponsors from industry

OUR INSTRUCTORS

Our team of award winning chefs has grown to a faculty of many renowned chefs who are MOF, Asia pastry champion chefs & National pastry champions. Our chefs team who been recognized as first 4 in the world Pastry cup competitions in France. Our pastry chefs lead demonstrations on the premises and around the country for pastry school, pastry schools and corporate companies.

All the chefs are recognized and have reputation with lots of experience in hands on training & to groom the best ready to perform students.



Jean-Francois Arnaud
MOF



Niklesh Sharma
Managing Director



Dinesh Rawat
Director of pastry studies



Mukesh Singh Rawat
Executive Pastry chef



Amit Sinha
Executive Pastry chef



Jess Chiam Ko Seen
Executive Pastry chef



Peter Gyorgyicsek
Executive Pastry Chef



Tan Wei Loon
Pastry Chef



Chong Ko Wai
Assistant Pastry Chef



Cheong Jun Bo
Assistant Pastry Chef



Tay Chee Siang
Assistant Pastry Chef



Lim Chin Kheng
Assistant Pastry Chef



Israel Cornelius Lazaroo
Executive Chef



Clifford Cheah
Executive Chef



Abu Bakar
Chief Baker



Angelo Van Toorn
Chief Baker

VISITING GUEST CHEFS



Frederic Hawerker
MOF



Stephane Treand
MOF



Ewald Notter
World pastry champion



Roland Delmonte
MOF



Jean-Marie Auboine
MOF Finalist



Christophe Morel
Master Chocolatier



Peter Yuen
Master Baker



Peirrick Boyer
Pastry Chef



Franck Heuze
Master French Baker



Keith Hurdman
Pastry Chef



Frederic Moreau
Pastry Chef



Mark Seaman
Cake Decorator



Lionel Clement
Master Chocolatier



David Wesmael
MOF



Eric Perez
Master pastry chef



Stephane Glacier
MOF



Martin Lipoo
Molecular Cuisine Chef



Janice Wong
Pastry chef of the year
(World Gourmet Summit 2011)



Christophe Rhedon
MOF



Pascal Brunstein
MOF

We have the biggest visiting guest chef's faculty in Asia, Middle East and Far East. Our visiting guest chefs are MOF, World Pastry Champions, Master Chocolatier, Master bakers & Master pastry chefs. They travel all over the world, conduct workshops and Train students as well professionals.

Academy has the biggest visiting guest chef's team. Classes are of very high standards in terms of techniques and technologies. Master classes are conducted three times a year - April, July and during "Asia Pastry Forum" in November.

FULL-TIME PROGRAM IN PASTRY & BAKERY ARTS

BASIC CERTIFICATE PROGRAM - 3 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

for 12 weeks,
(1 week of theory &
11 weeks of hands-on
practice kitchen)

Theory
Breads
Breakfast Pastries
Tarts & Pies
Cookies
Entremets*

Petite Gateau
Basic French Pastries
Plated Desserts
Chocolate & Pralines
Wedding Cake
Final Assessment

DIPLOMA PROGRAM - 6 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

For 24 weeks,
(2 weeks of theory &
22 weeks of hands-on
practice kitchen)

Theory
Breads
Viennoiserie
Tarts & Torte
Travel Cakes
Modern French Pastries

Plated Dessert
Chocolates & Pralines
Chocolate Display
Sugar Art
Wedding Cake
Final Assessment

ADVANCED DIPLOMA PROGRAM - 9 MONTHS COURSE

Monday - Friday
9:00 am - 5:00pm

For 36 weeks,
(3 weeks of theory &
33 weeks of hands-on
practice kitchen)

Theory
Breads
Modern French Pastries
Plated Desserts
Petit Four
Savoury Canapés
Ice-Cream, Sorbets & Gelato

Chocolate & Pralines
Chocolate Display
Sugar Art
Wedding Cake
Project Week
Professional Grooming
Final Assessment



PART-TIME PROGRAM IN PASTRY & BAKERY ARTS

Saturday & Sunday, 9:00am – 5:00pm (12 Weekend Sessions)

Breads
 Breakfast Pastries
 Tarts & Quiches
 Chocolates
 Cupcakes
 Cheesecake & Petit Fours
 Classic Cakes
 Wedding Cake
 Plated Desserts
 Cookies
 Ice-Cream & Sorbet
 Assessment

PROGRAM FEE

Admission fee: Rs 25, 000
 Course fee: Rs 75,000
 Total fee: Rs 1, 00, 000

INSTALLMENT OPTION

1st month: Rs 40,000
 2nd month: Rs 40,000
 3rd month: Rs35,000
 Total fee: Rs 1, 15, 000

4th & 5th April	11th & 12th April	18th & 19th April	25th & 26th April	2nd & 3rd May	9th & 10th May
27th & 28th June	4th & 5th July	11th & 12th July	18th & 19th July	25th & 26th July	1st & 2nd Aug
19th & 20th Sept	26th & 27th Sept	3rd & 4th Oct	10th & 11th Oct	17th & 18th Oct	24th & 25th Oct
Breads	Breakfast Pastries	Tarts & Quiches	Chocolates	Cupcakes	Cheesecake & Petit Fours
Soft Roll Hard Roll Baguette Rye Bread Focaccia Sausage Roll Pizza	Croissant Danish Puff Pastry Brioche Doughnuts Scone	Quiche Lemon Tart Chocolate Tart Pear Almond Tart Fruit Tartlet Linzer Tart	Tempering Moulding Ganache Cutting Dipping Truffles 6 Pralines	Cupcakes 6 Flavors Decoration Figurines	Cheesecake Baked Blueberry Petit Four Banana Cake Macaroon Carrot Cake Brownie
16th & 17th May	23rd & 24th May	30th & 31st May	6th & 7th June	13th & 14th June	20th & 21st June
8th & 9th Aug	15th & 16th Aug	22nd & 23rd Aug	29th & 30th Aug	5th & 6th Sept	12th & 13th Sept
31st Oct & 1st Nov	7th & 8th Nov	14th & 15th Nov	21st & 22nd Nov	28th & 29th Nov	5th & 6th Dec
Classic Cakes	Wedding Cake	Plated Desserts	Cookies	Travel Cakes	Assessment
Opera Cake Paris-Brest Black forest Cake Swiss Roll	2-Tier Cake Dummy Cake Sugar Decoration Fondant Royal Icing	Crème Brulee Crème Caramel Vanilla Ice-Cream Panna Cotta Crepe Suzette Chocolate Fondant Tiramisu	Sweet Pastry Sebastopol Amaretti Diamond Cookie Sable Viennois Financier Biscotti Florentine	Vanilla & chocolate butter cake Spice Bread Apricot Crumble Cake Madeleines Cherry Basque Chocolate and pistachio melting Cake	Soft Roll Brioche Chocolate Tart Crème Brulee Truffle Sable Viennois Chocolate Fondant

NATIONAL ACHIEVEMENTS

Food Hotel Malaysia 2011

Most Outstanding Pastry chef Award
Gold Medal in Cake category
Gold Medal for Bakery & Pastry Showpiece

NATIONAL ACHIEVEMENTS

Food Hotel Malaysia 2013

Gold medal - Sugar display - Chef Tan Wei Loon
Gold Medal - Chocolate Display - Chef Lawrence
Gold Medal - Chocolate display - Chef Chong Ko wai

INTERNATIONAL ACHIEVEMENTS

Modial des Sucre, Paris 2012

5th Position in World - Chef Tan Wei Loon

Asia pastry championship 2012

2nd Position in Asia - Chef Hong

Modial des Sucre, Paris 2014

4th Position in World - Chef Ko wai

World Pastry Cup, Lyon 2013

14th Position in World - Chef Tan Wei Loon & Chef Hong

Asia pastry championship 2014

Chef Tan Wei Loon

World Pastry Cup, Lyon 2015

4th Position in World
Chef Tan wei Loon, Chef Tay Chee Siang,
Chef Lawrence & Chef Jess

World Pastry Cup, Lyon 2015

Best Chocolate Display - Chef Lawrence



Official Partners & Sponsors



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