

搭建星级标准和业界品质，掌握本领域的专业技能。

Building top star standards and industry quality, to master the professional skills.



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# 精明产业行政与餐旅 甜点、蛋糕装饰 与翻糖艺术

暨商业管理技能

Smart Industrial Administration and Hospitality  
**Patisserie, Cake Decorating & Fondant Art  
(PCART-DB)**  
with Business Management Skills

- ▲ 80% 实践训练  
80% Practical Skills
- ▲ 20% 理论  
20% Theory
- ▲ 2年课程  
2 Years Learning
- ▲ 16岁以上即可报读, 无需入学资格  
Entry Requirement: 16 Years Old & Above
- ▲ 教学媒介语以中文为主, 英文为辅  
Medium of Instruction: Chinese & Simple English

认证与注册鉴定单位 Accredited and Registered by:



精明产业行政与餐旅

# 甜点、蛋糕装饰与翻糖艺术

SMART INDUSTRIAL ADMINISTRATION AND HOSPITALITY  
Patisserie, Cake Decorating & Fondant Art (PCART-DB)

**18**个月课程 **6**个月实习  
Months Course Months Internship

教导学生通过实践，搭建星级标准和业界品质，掌握本领域的专业技能，提高学生的就业与创意竞争优势。



## 课程内容 | COURSE OUTLINE

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|---|--|---|
| <ul style="list-style-type: none"><li>• 10种米其林甜点</li><li>• 13种面包制作法</li><li>• 30种糖霜艺术</li><li>• 40种时尚法式甜点</li><li>• 50种西式蛋糕甜点</li><li>• 50种中式传统蛋糕</li><li>• 工作安全与食材原料搭配</li><li>• 食品卫生管理与处理方式</li><li>• 面团温度控制与稳定技巧</li><li>• 创意制作与特点形容</li><li>• 运营经营与分析</li><li>• 业界标准与制作特质</li></ul> | <ul style="list-style-type: none"><li>• 欧式面包制作</li><li>• 法式面包制作</li><li>• 甜面包制作</li><li>• 手撕面包制作</li><li>• 派与塔制作与技巧</li><li>• 杯子蛋糕与蛋糕卷之作</li><li>• 台湾式面包与吐司制作</li><li>• 翻糖与甜点制作</li><li>• 量身制作的蛋糕和饰品布置</li><li>• 蛋糕搭配过程与所需材料</li><li>• 面糊特点与差异</li><li>• 乳沐类</li></ul> | <ul style="list-style-type: none"><li>• 戚风类</li><li>• 乳酪类</li><li>• 慕斯类制作过程与条件</li><li>• 进阶烘焙方式与处理方式</li><li>• 进阶蛋糕与面包制作法</li><li>• 巧克力制作与条件</li><li>• 后监法与冷冻面团方式</li><li>• 隔夜中种法与酒种方式</li><li>• 面团发酵、特质与辨识</li><li>• 自作老面与养面种</li><li>• 手工与古早面包</li><li>• 200种蛋糕与烘焙配方与制作</li></ul> |
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\* Please note that the modules listed are indicative and may be subject to change.



## OFQUAL认证 | OFQUAL RECOGNITION

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## 评估标准 | ASSESSMENT

100% 的作业和实践练习。甜点、蛋糕装饰与翻糖艺术专业课程的理论占20%，实践占80%，聚焦于工作场所的实际应用。鼓励团队合作，让学生学会分组工作，以完成各自的功课。

100% assignment and practical exercise. The course offers both the theory (20%) and practice (80%) of Smart Industrial Patisserie, Cake Decorating & Fondant Art , with a focus on the practical application of these skills in the workplace. Teamwork is encouraged and students learn to work in groups to complete their projects.



## 考取资格 | QUALIFICATIONS

英国专业文凭。

Diploma from UK Institutions or Qualification Regulated by OFQUAL



## 就业前景 | CAREER PATHWAYS

面包师、蛋糕师、西式点心烘焙师、蛋糕烘焙师、酒店烘焙部管理与经营者、烘焙业管理员、酒店、邮轮与餐饮蛋糕与烘焙师、原料采购员、蛋糕与烘焙领域业务员、蛋糕与烘焙咨询专业、培训师、讲师、教练与评审等等。

Bakers, pastry chefs, pastry bakers, cake bakers, hotel bakery management and operators, bakery industry administrators, hotel, cruise and catering bakers, raw material purchaser, cake and bakery salespersons, professionals cakes consultant, pastry skill trainers, pastry skill lecturers, pastry skill coaches and fondant art judges and etc.