

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.



NEW ERA
INSTITUTE
OF VOCATIONAL & CONTINUING EDUCATION
新纪元技职与推广教育学院
LO2635
Owned by Dong Jiao Zong Higher Learning Centre Sdn Bhd (2525704)



精明产业行政与餐旅

高级甜点、蛋糕与烘焙艺术

Smart Industrial Administration and Hospitality

Patisserie Art (SIHPA)

- ▲ 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



NEW ERA
INSTITUTE
OF VOCATIONAL & CONTINUING EDUCATION
新纪元技职与推广教育学院
LO2635
Owned by Dong Jiao Zong Higher Learning Centre Sdn Bhd (2525704)

B5-B7, Block B, Jalan TKS 1, Taman Kajang Sentral, 43000 Kajang, Selangor DE, Malaysia.

☎ **011-6051 0218 | 011-1688 4915** (DEPARTMENT OF SMART INDUSTRIAL AND HOSPITALITY)
 016-429 7793 | 013-727 2586 (DEPARTMENT OF CREATIVE MEDIA AND BEAUTY STUDIES)
 011-5398 6568 | 011-7321 2106 (DEPARTMENT OF MUSIC AND PERFORMING ARTS)
 017-394 0668 | 010-907 5842 (DEPARTMENT OF INNOVATION AND TECHNOLOGY)
 017-372 0230 | 011-1059 9071 (DEPARTMENT OF INDUSTRIAL ENGINEERING)
 03-8737 8770 | 03-8737 9292 (GENERAL LINE)

✉ enrolment@neivce.edu.my

f neivce

www.neivce.edu.my

精明产业行政与餐旅 高级甜点、蛋糕与烘焙艺术

SMART INDUSTRIAL ADMINISTRATION AND HOSPITALITY
Patisserie Art (SIHPA)

2年课程 Years Course

两年高级甜点、蛋糕与烘焙艺术专业技职课程旨在培养学生掌握多元化的烘焙与甜点制作技能，结合传统工艺与现代创新技术。课程涵盖蛋糕设计、面包发酵技术、法式甜点、日式甜点、国际甜点、翻糖艺术、3D蛋糕装饰及高级甜点制作，并深入学习烘焙营销、成本控制、厨房管理及餐饮创业等知识。

The Two-Year Vocational Course in Patisserie Art is designed to equip students with comprehensive skills in baking and pastry-making, integrating traditional craftsmanship with modern innovations. The curriculum covers cake design, bread fermentation techniques, French pastries, Japanese desserts, international pastries, fondant art, 3D cake decoration, and advanced dessert-making. It also includes bakery marketing, cost control, kitchen management, and entrepreneurship in the food industry.

学生将学习 / Students will learn and be able to:

- 独家跨文化甜点课程，融合世界烘焙艺术**
 - 学生将学习法式、日式甜点和国际糕点以及现代融合甜点，掌握全球顶级烘焙工艺，提升国际竞争力。
 - Students will explore a fusion of global pastry arts, including French, Japanese and international pastries, mastering world-class baking techniques for enhanced global competitiveness.
- 顶级装饰艺术训练 - 从翻糖到高级巧克力雕刻**
 - 课程涵盖翻糖艺术 (Fondant Art)、3D造型蛋糕 (3D Cake Design)与巧克力雕塑 (Sugar & Chocolate Sculpting)，学生将能打造豪华、高端定制甜点作品。
 - Students will specialize in luxury dessert presentation, including fondant artistry, 3D cake sculpting, and chocolate sculpting, elevating their skills to premium pastry craftsmanship.
- 专属风味研发训练 - 打造个人品牌甜点**
 - 学生将在导师指导下自主研发独家蛋糕、甜点、巧克力口味，打造独特产品，增强市场竞争力。
 - With expert mentorship, students will develop their own signature cake, pastry, and chocolate flavors to create distinct and marketable products.
- 创业 & 甜点商业模式培训，开启个性化品牌之路**
 - 课程结合市场定位、品牌建立、菜单定价、社交媒体营销，帮助学生打造甜点品牌或创业开店。
 - Students will gain business expertise in market positioning, brand creation, menu pricing, and digital marketing, equipping them to launch their own pastry brand or boutique bakery.
- 竞赛与挑战机会**
 - 学生有机会参加比赛，通过实战提升技艺，拓展职业发展机会。
 - Students will have opportunities to participate in competitions to enhance their skills through practical experience and expand their career opportunities.

课程内容 | COURSE OUTLINE

- 食品安全与质量保证概论
Introduction to Food Safety and Quality Assurance
- 厨房管理与菜单设计
Kitchen Management and Menu Planning
- 活动策划与创业
Event Planning and Entrepreneurship
- 蛋糕与设计原理
Principle of Cake and Design
- 法式甜点艺术
French Dessert Art
- 高级翻糖艺术
Advance Fondant Art
- 手工饼干与造型
Handcrafted Cookies and Styling
- 创意蛋糕设计与制作
Creative Cake Design and Production
- 甜点艺术技术
Art of Fine Desserts
- 与工作相关的软技能
Work-Based Soft Skills
- 日式甜点艺术
Japanese Dessert Art
- 产品开发与创新
Patisseries Development and Innovation
- 传统与现代面包制作
Modern and Classic Bread Making
- 烘焙营销与成本计算
Bakery Marketing and Costing
- 甜点项目与展示
Patisseries Project and Showcase
- 3D蛋糕设计与装饰
3D Cake Design and Techniques
- 中东甜点艺术
Middle Eastern Pastry Arts
- 实习
Practice in Patisserie Arts (Internship)
- 面包发酵技术
Bread Fermentation Techniques
- 高级法式甜点艺术
Advanced French Dessert Arts
- 翻糖与造型设计
Fondant Art
- 国际甜点艺术
International Pastry Arts

* Please note that the modules listed are indicative and may be subject to change.



评估标准 | ASSESSMENT

100% 的作业和实践练习。本课程提供高级甜点、蛋糕与烘焙艺术的理论20%与实践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 Patisserie 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

英国国立西苏格兰学院专业文凭

Diploma awarded by West College Scotland, UK

英国国立西苏格兰学院高级专业文凭

Advanced Diploma awarded by West College Scotland, UK



就业前景 | CAREER PATHWAYS

烘焙总厨、烘焙师、蛋糕设计师、甜点师、酒店烘焙厨师、面包师、烘焙店主、餐厅甜点主厨、食品研发专员、甜点创新师、菜单策划师、烘焙运营经理、食品质量与安全专员、厨房管理执行员、糖艺与装饰艺术家、国际烘焙培训师、烘焙连锁管理专员、采购员、烘焙导师、甜点比赛评审、烘焙顾问、自雇人士等。

Executive Pastry Chef, Baker, Cake Designer, Pastry Chef, Hotel Pastry Chef, Bread Specialist, Bakery Owner, Restaurant Pastry Chef, Food Research and Development Specialist, Dessert Innovator, Menu Planner, Bakery Operations Manager, Food Quality and Safety Specialist, Kitchen Management Executive, Sugar Art and Decoration Specialist, International Pastry Trainer, Bakery Chain Management Specialist, Procurement Officer, Baking Instructor, Pastry Competition Judge, Bakery Consultant, Self-Employed, and more.