

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 Bhd (2925704)



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)**

- ▲ 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



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

18个月课程 **4**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。
Students will be able to build star-standards and industry quality through practice, master professional skills in this field, and improve students' employment and creative competitiveness.



课程内容 | COURSE OUTLINE

- 食品安全知识、烘焙设备工具和方法
Knowledge of Food Safety, Essential Baking Equipment Tools and Methods
- 商业营运、流程和规范
Business Operations, Procedures and Standards
- 面包烘焙与制作技巧
Baking Techniques and Production of Bread
- 饼干、曲奇和薄脆饼干制作
Biscuit, Cookie and Cracker Productio
- 商业环境沟通技能
Communication in a Business Environment
- 蛋糕设计和混搭风格
Cake Design and Mixing Preparation
- 人力资源管理
Human Resource Management
- 电脑会计、库存与薪资计算
Computerized Accounting, Payroll & Inventory Processing
- 高级烘焙和糕点操作
Advanced Baking & Pastry Operations
- 创意蛋糕制作与配料
Creative Cake Making and Toppings
- 翻糖与造型设计
Fondant Sculpting Techniques
- 创意甜点制作、食谱与准备方法
Prepare and Plan Dessert Menus
- 科技企业：市场概念
Technopreneurship: Conception to Market
- 商业法律、资讯系统与应用
Business Law, Information Systems & Applications
- 市场营销与销售技能
Marketing and Sales Techniques
- 欧洲古典蛋糕和烘焙技巧
European Classical Cakes and Bakery Skills
- 传统中式面包和糕点制作
Traditional Chinese Bakery and Patisseries
- 进阶翻糖艺术制作
Advanced Fondant Art Science
- 品牌策略管理
Strategic Brand Management
- 策划、管控与领导项目
Planning, Controlling and Leading a Project
- 3D蛋糕设计与装饰 (1)
3D Cake Design and Decorating (1)
- 经典硬皮法式面包
Classic and Crusty French Bread
- 法式甜点和自制甜点制作
French Dessert and Occasional Dessert Making
- 开拓与发展新业务
Developing and Launching a New Business
- 巧克力和起司制作
Baking with Chocolate and Cheese Techniques
- 中式甜点，食谱与制作
Chinese Dessert, Recipes and Making
- 冷冻与西式甜点制作
Frozen and Western Desserts
- 3D蛋糕设计与装饰 (2)
3D Cake Design and Decorating (2)
- 蛋糕与烘焙制作实践 (实习)
Practice in Cake Design & Bakery Operations (Internship)

* 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

英国国立西苏格兰学院专业文凭
Diploma awarded by West College Scotland, UK

第五级专业文凭(资格获得OFQUAL英国政府学历及考试评审局承认)
Level 5 Diploma (Regulated by OFQUAL - Office of Qualification & Examination Regulation)



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.