Diploma in Pastry & Bakery Course (10 months)

Bread

Soft Bun
Artisan Bread
Natural Yeast Dough
Loaf & Toast
Croissant & Danish

Cookies & Tarts

Cookies & Biscuits
Tarts & Pies
French Pastry
Gingerbread House

Cakes

Sponge Cake
Pound Cake
Chiffon Cake
Cheese Cake

Fresh Cream Art

Flower Piping Technique
Numeric Cake Handling Technique
Pottery Cake Art
Celebration Cake & Customized Cake

Barista & Latte Art

Extraction of Perfect Espresso
Free Pour Latte Art
Milk Steaming Technique
Coffee Selection
Grind and Dosage

Modern Desserts

Entremets
Petit Gateau
Plated Dessert
Chocolate Decoration

Sugar Paste Art

3D fondant cake
Fondant Figurine &
Themed Fondant Cake
Wedding Cake
Pastillage Showpiece

Chocolate Art

Chocolate Bonbon
Modeling Chocolate Paste
Chocolate Showpiece
Chocolate Airbrush Technique
Sculpture Chocolate Skill

Sugar Art

Pulled Sugar Flower Technique
Blown Sugar Technique
Pastillage Air Brush Technique
Themed Sugar Showpiece

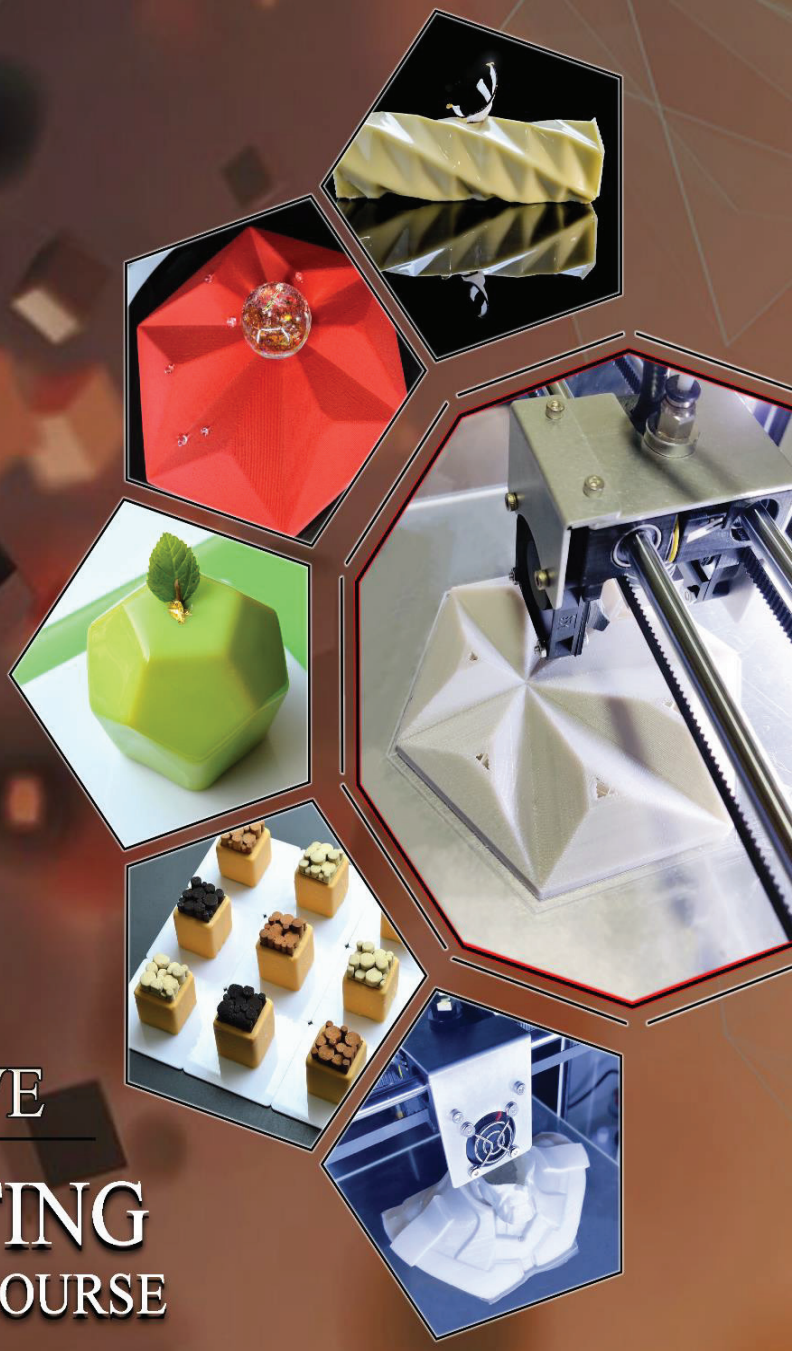
PASTRY

TECHNOLOGY

MODERN

PROFESSIONAL

CREATIVE



FREE

EXCLUSIVE

3D PRINTING

CAKE MOLD COURSE

FREE
HAROLD'S ACADEMY
NEW!!!GELATO CAKE COURSE

FREE
HAROLD'S ACADEMY
WA-GASHI
日式の和菓子

Including

- Ingredients for all Practical Class
- Theory Notes
- Uniform (Chef Jacket, Apron, Chef Hat, T-shirt)
- Tools (Provided by Academy)
- Student Card
- Exam Fees for 2 Certificate

2 Certificates of Diploma Course :

Training Qualifications UK · Endorsed Centre · Malaysia

HAROLD'S ACADEMY

Class Details

- 5 Days Per Week
- Monday ~ friday or Tuesday ~ saturday

- 10 am - 4 pm +/- (Practical class - 4 days)
- 10 am - 1 pm +/- (Theory class / preparation - 1 day)

- Duration of 9 Month (Practical Course) + 3month (Internship)

School Fees 2022

Full Payment Plan	
DOWNPAYMENT (Register)	1880
COURSE FEE	26000
TOTAL	27880

(Save RM1500)

INSTALLMENT PLAN	
DOWNPAYMENT (Register)	1880
FIRST PAYMENT	5000
2ND	4500
3RD	4000
4TH	3500
5TH	3500
6TH	3000
7TH	2500
FINAL PAYMENT	1500
TOTAL	29380

HOW TO REGISTER?

OPTION 1

ONLINE REGISTER

CHEQUE/ONLINE TRANSFER
(RM 1880 DOWNPAYMENT)

CAPTURE RECEIPT
(NAME,IC,PHONE NO.)

WHATSAPP : 016-9794613 / 012-4573919
EMAIL : edu@haroldsacademy.com

INVOICE
(WE WILL RECONFIRM YOUR REGISTRATION)

OPTION 2

WALK IN

FILL IN REGISTER FORM

CHEQUE/CASH/ONLINE TRANSFER
(RM 1880 DOWNPAYMENT)

INVOICE
(WE WILL RECONFIRM YOUR REGISTRATION)

Account Number:

512343680386	Maybank	Harold's Pastry Academy Sdn Bhd
3815501104	Public Bank	Harold's Pastry Academy Sdn Bhd

*Payers are subject to change or cancellation deposit is non-refundable

WHY CHOOSE US ?

- Our college has 40 bakery outlets (Harolds Bread) in Malaysia. We are not only teaching , but also have a rich experience in bakery market .
- We teach students to adopt better learning methods to improve baking techniques and also knowledge .
- The number of students in each class is maximized to 16 students to ensure that everyone pays quality attention during class.
- Our courses is designed for beginners and advanced students .
- Our courses includes advanced baking techniques.
- We prioritize and 90% practical , 10% theory .
- We teach with advance baking equipment .
- We will provide employment opportunities after students graduate.
- Employment opportunities in hotels, desserts shop , pastry shop ,etc.
- We provide walking distance dormitories nearby for our students.
- Students is allowed to use portable tablets during class to improve learning efficiency.
- National and international competitions are open to students .
- We have experienced chefs at our academy .
- We are both Chinese and English based .
- We use high quality ingredients to produce high quality products .
- There is no hidden fees .

ACCOMODATION

New Condo

- Master Room – 3 Person
- Medium Room – 2 Person

5 Minute Walking Distance

Basic Facilities

- Air conditioner
- Washing Machine
- Water Heater
- Cooking Components
- Swiming Pool
- Gym Room
- Fridge
- Fan
- Induction cooker

Rental Fee Rm320 Per month

Water & Electric Bil (Sharing between Housemates)

* Mattress set & Pillow own Provide

https://www.haroldsacademy.com/

https://www.instagram.com/harolds_academy/

https://haroldspastry.com/

https://vt.tiktok.com/U2mcBV/

https://www.facebook.com/haroldsacademy/

https://www.youtube.com/channel/UCjFtncpWJLXkbnabTip0SDA