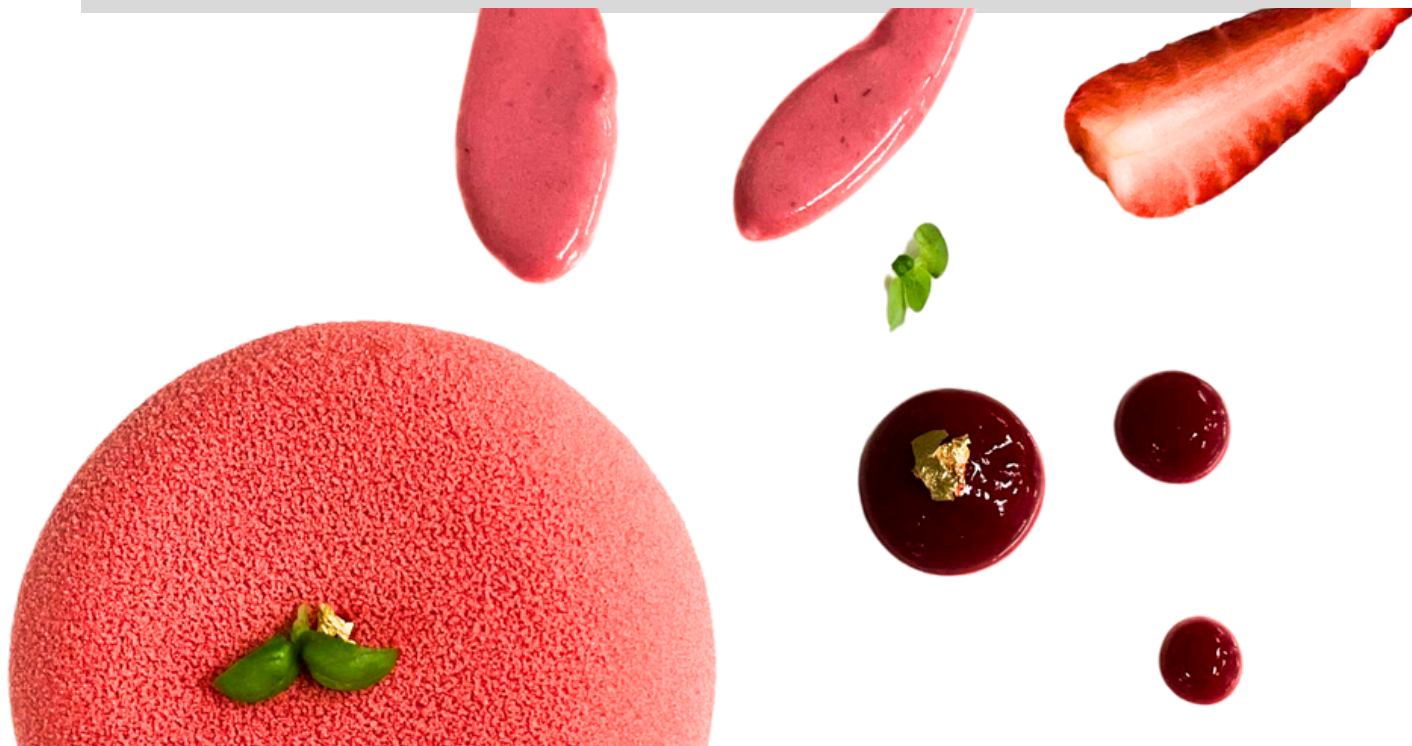


FRENCH PATISSERIE CLASSIC FRENCH DESSERTS

ART OF FRENCH DESSERTS SHORT COURSE



Taylor's Culinary Institute at Taylor's University is excited to present a trio of enriching short courses tailored to immerse participants in the artistry of French Cuisine, French Pâtisserie, and French Boulangerie. Designed for both culinary enthusiasts and hospitality professionals, each course provides a hands-on approach to mastering the techniques and traditions at the heart of authentic French cooking and baking.

Participants will delve into the fundamentals of French culinary practices—from creating classic French dishes to the delicate art of pâtisserie and the craftsmanship of boulangerie, learning from seasoned instructors who bring years of expertise to each session. Whether your goal is to refine your culinary skills or gain professional recognition, these courses offer an ideal platform to advance your knowledge and abilities in French gastronomy.

Upon successful completion, participants receive an official e-certificate, jointly awarded by Taylor's Culinary Institute and GRETA Toulouse-Pyrénées, symbolizing their dedication to excellence in French culinary arts. Join us to gain valuable skills, professional insight, and a prestigious credential that reflects your commitment to culinary excellence.

Level 1

This foundational training is designed to introduce participants to the essentials of crafting classic French pastries, focusing on both techniques and artistry.

Recipes Highlight:

- Canelé • Madeleine • Financier
- Macaron • Sablé Breton

Level 2

This intermediate-level training is designed for participants ready to advance their skills in French pâtisserie, focusing on more complex techniques and products.

Recipes Highlight:

- Tarte Bourdaloue • Tarte au Chocolat • Tarte au Citron
- Parisian Flan • Mille-Feuille

Level 3

This advanced-level course is designed for participants eager to elevate their pâtisserie skills, skills needed to craft detailed and visually stunning French pastries that showcase professional-level quality.

Recipes Highlight:

- Chocolat Entremets • Ispahan Charlotte • Buche De Noel
- Noisette Gateaux Du Voyage • St Honore



Course Language

English



Mode of Training

Physical, On-site



Training Duration

9am to 4pm (inclusive of break time)

Level 1 - 1 day

Level 2 - 2 days

Level 3 - 4 days



Programme Fees

Level 1 - RM900

Level 2 - RM1,800

Level 3 - RM3,600



Training Venue

Culinary Suite,

Taylor's University Lakeside Campus



Course Date (2025)

Level 1

21 June, 13 Sept, 11 Oct

Level 2

19-20 July, 27-28 Sept, 25-26 Oct

Level 3

22-23 Nov & 29-30 Nov

Requirement

There are no entry requirements;
You're advise to check the Course
Information for more details

Scan to
Registration Link



Certificate

E-Certificate awarded by Taylor's
Culinary Institute and GRETA
Toulouse-Pyrénées

TRAINER PROFILE



Aaron Tang

Lecturer, Taylor's Culinary Institute
Faculty of Social Sciences and Leisure Management, Taylor's University

Chef Aaron Tang is a distinguished lecturer at Taylor's Culinary Institute with a specialized focus on fine pastry and chocolate. He holds a Master's in International Hospitality Management and a Bachelor's in Hospitality and Tourism Management (Hons): Management and Engineering of Food Systems—credentials that highlight his blend of academic excellence and practical industry experience. Renowned for his innovative teaching methods and commitment to culinary artistry, Chef Aaron empowers his participants to achieve excellence in both French pastry and fine chocolate production. His dynamic approach and passion ensure that every participant gains not only technical proficiency but also the creative edge needed to excel in the competitive world of French desserts and confectionery.

