

French Patisserie

Classic French Desserts



**INDULGE IN THE ART OF
FRENCH PÂTISSERIE:**

**SIMPLE INGREDIENTS.
STUNNING CREATIONS.**



ART OF FRENCH PÂTISSERIE

Our French Pâtisserie course provides an in-depth exploration of the intricate and refined world of French desserts. You will explore a variety of techniques and recipes, from traditional pastries to modern creations, all while developing your own unique finesse.

In collaboration with the prestigious GRETA-CFA Midi-Pyrénées Centre, our short courses provide a unique opportunity to embrace the rich heritage and meticulous techniques that define French culinary excellence.



OUR COURSES

Level 1

This foundational course will guide you through the techniques and artistry needed to create classic French pastries from scratch.

2026 Dates: 14 March | 16 May | 25 July

1 Day (Weekend)

Fee: RM900

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.

2026 Dates: 27-28 June | 12-13 Sept | 24-25 Oct

2 Days (Weekend)

Fee: RM1800

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, needed to craft detailed and visually stunning French pastries that showcase professional-level quality.

2026 Dates: 21-22 Nov & 28- 29 Nov

4 Days (2 Weekends)

Fee: RM3600

Recipes Highlight: Chocolat Entremets • Ispahan Charlotte • Buche De Noel
• Noisette Gateaux Du Voyage • St Honore

Course Duration: 6 hours per day

Course Language: English

Training Venue: Loaf & Latte, Syopz Mall Taylor's Lakeside Campus

Requirement: There are no entry requirements. You are advised to check the course information to learn more.

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

For further details, contact Ms Racheel Tan | culinaryinstitute@taylors.edu.my | +6016-2448381



SCAN TO
REGISTER

WHY CHOOSE OUR CERTIFICATION

01 Specialised Training

Our courses offer specialised training in French pastry, highly sought after by aspiring chefs and culinary enthusiasts.

02 Personalised Courses

Each course is designed to cater to different skill levels, allowing you to progressively enhance your expertise.

03 Competitive Pricing

Our structure and pricing reflect the depth and quality of education provided by Taylor's Culinary Institute.

04 Prestigious Co-Certification

Partnering with GRETA-CFA Midi-Pyrénées Centre enhances the prestige and recognition of our certifications.

05 Expert Chef Instructor

Learn from internationally trained chefs who bring global experience, competition success, and a passion for mentoring the next generation.



This course is Human Resource Development Corporation (HRD Corp) claimable, enabling your employer to sponsor your training fees.



OUR CHEF INSTRUCTOR

Chef Aaron Tang is an expert in fine pastry and chocolate. He holds a Master's in International Hospitality Management and a Bachelor's in Hospitality and Tourism Management (Honours). Renowned for his dynamic approach, Chef Aaron empowers participants to achieve technical proficiency and the creative edge needed to excel in the world of French desserts and confectionery.

Chef Aaron Tang

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



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