



**Cilantro Culinary Academy**  
(School of Culinary & Patisserie)

# ADVANCED DIPLOMA *in Culinary Arts / Patisserie*



• THE LARGEST

Private Culinary & Patisserie  
Vocational Academy in Malaysia\*



Recognition



Affiliation





# Qualification

City & Guilds Level 3 Advanced Diploma in Culinary Arts and Supervision

## Entry Requirements

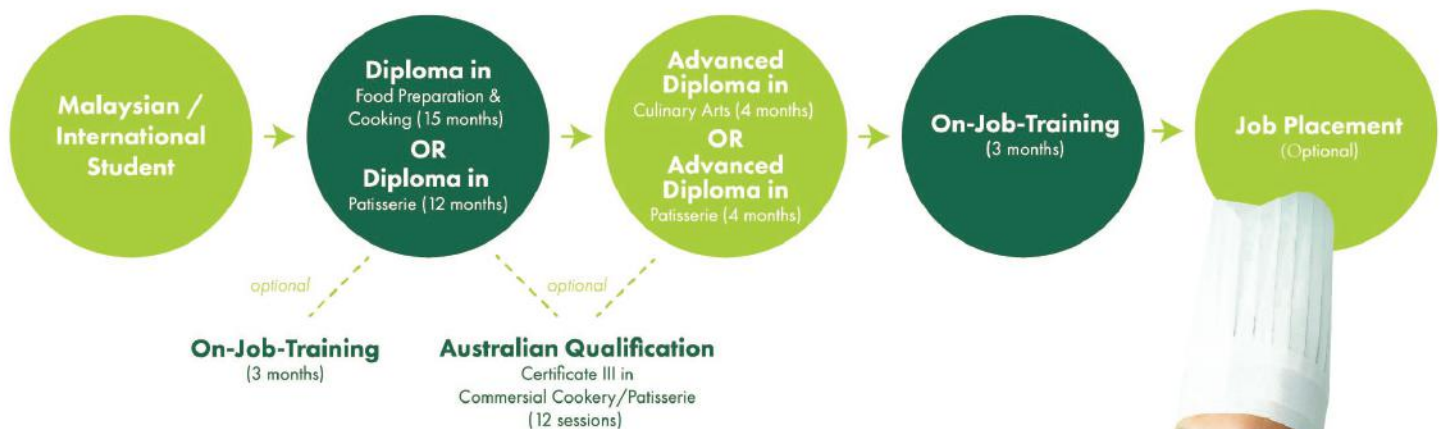
16  
years old &  
above

NO  
exam credit  
required

INTERNATIONAL  
STUDENTS  
English Language  
proficiency of  
IELTS 4.5



## Programme Pathway



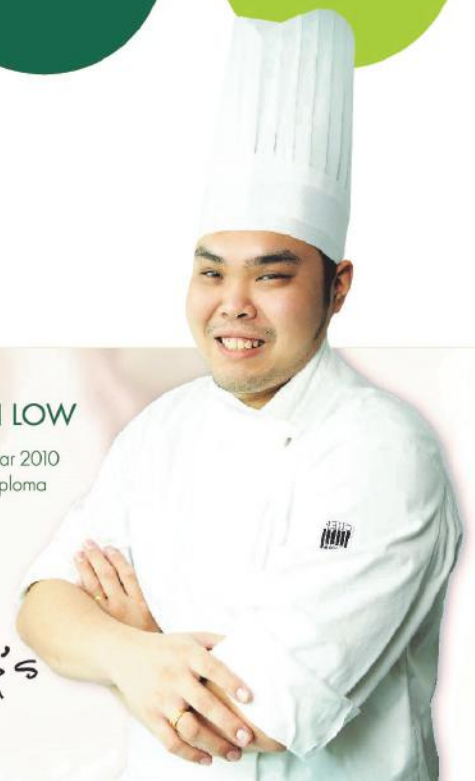
## Career Prospects

- Chef in Hotel/Restaurant
- Corporate Chef
- Private Chef
- R&D in Food Production
- Celebrity Chef
- Cruise Line Chef
- Caterer/Café Planner
- Food Writer/Stylist/Critic
- Food Research Specialist
- Restaurant Owner/Manager
- Chef Instructor
- ...and many more

### SAMPSON LOW

- Graduated in year 2010 for Advanced Diploma in Culinary Arts
- Owner of 3 Restaurants

Samp's





# Culinary Arts



## Diploma

- Hygiene, Kitchen Safety & Food Handling
- First Aid & CPR Training
- Basic Kitchen Equipment Maintenance
- Cooking Technique
- Basic Butchery
- Breakfast Production
- Appetizer Production
- Stock, Soup & Hot Sauce Production
- Rice & Farinaceous Production
- Main Course Production
- Dessert Production
- Catering Set-up Activities
- English for Hospitality
- Food Production Quality & Quality Control
- Catering Activities Coordination
- Supervisory Administrative Functions
- Nutrition

## Advanced Diploma

- Contemporary Cuisine
- Barista Skills
- F&B Entrepreneurship
- Menu Planning & Costing
- Supervise Staff Training
- Resource Management in Food Preparation
- Food Production & Operation
- Student Practical Project - Restaurant Operation

# Patisserie

## Diploma

- Hygiene, Kitchen Safety & Food Handling
- First Aid & CPR Training
- Fundamental of Culinary Arts
- Formulation of Batter & Dough Baking
- Technicality & Formulation of Cream & Chilled Set Products
- Practicality & Preparation of Dessert
- Colour of Malaysian Sweet Delight Preparation
- Biscuit & Cookies
- Pastries & Cakes Preparation
- Technique in Baking of Sweet, Savoury, Tart & Pie
- Patisserie Business Development & Operation Management
- Artisan Bread, Roll Fermentation & Baking Method
- Nutrition
- English for Hospitality
- Frozen Dessert
- Petits Fours & Sugar Confectioneries
- Working with Chocolate
- Artistic Skill of Pastry Art
- Contemporary in Sweet & Pastries
- Asian & European Artisan Bakeries
- Handling & Preparation of Mousse Product
- Pastry Administration Functions & Management



## Advanced Diploma

- Pastry Production & Cost Control
- Barista Skills
- Advance Chocolatier
- Petit Gateaux, Entremets & Ice Cream
- Artistic Wedding Cake & Pastillage
- Modern Art of Sugar Work
- F&B Entrepreneurship
- Menu Planning & Costing
- Supervise Staff Training
- Resource Management in Food Preparation
- Food Production & Operation
- Student Practical Project - Café & Restaurant Operation



\* Photos for illustration purpose



# Why Choose Cilantro

- ✓ Top Notch Facilities with 15 International Standard Kitchens
- ✓ Up to 80% Hands-on Skills
- ✓ 5 Qualifications in 1 Programme
- ✓ On-Job-Training Placement
- ✓ Career Planning Service
- ✓ Hostel Accomodation Arrangement

## Value added subjects:

- Barista Skills
- F&B Entrepreneurship
- Café & Restaurant Operation
- English for Hospitality
- Contemporary Cuisine



## Award-Winning Institution:



FIRST private vocational culinary and patisserie academy in Malaysia being awarded with WACS Recognition of Quality Culinary Education Award.



International Centre of Excellence (Asia Pacific) awarded by City & Guilds, UK



5-Star Rating Centre recognised by Department of Skills Development Malaysia



ELECTROLUX Culinary Institution of the Year (Regional) awarded in World Gourmet Series Awards of Excellence



Courses Now CN50 Students Choice Award recipients

Hotel Partners:



...and many more F&B outlets

For more information, contact us at



+6011-2324 9798

ADV<space>Name<space>Email



Cilantro Culinary Academy



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CilantroCulinary



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