

2021



**GAIN THE TASTE
BE A MASTER**

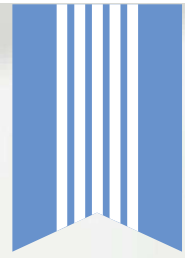
INDONESIA PATISSERIE SCHOOL

Indonesia Patisserie School

Indonesia patisserie school is the first and the only pastry school in Indonesia that offers variety patisserie courses. Excellent facilities and equipment enable the founder: Master Aing or Djap Siau Kian to uphold an outstanding educational facility for all things sweet and baked.

Indonesia Patisserie School offered great attention to the art and the science of pastry. The classes focus on artistry, visual presentation, theory, method and techniques, giving you the knowledge required for a successful pastry business and career. Indonesia Patisserie School instructs over four hundred students and pastry professionals in hands-on classes each year and offers four main programs. Coaching Class, a two-week class which contain 12 times classes; Basic Class, three months certificate program; Intermediate Class, six months advance pastry class certificate program; Superior Class, three months certificate program. Indonesia Patisserie School offers you the valuable opportunity to learn various pastries in intimate setting, being personally mentored by masters in their field.





Master Aing

Djap Siau Kian, also known as Aing as her nickname. She is the founder of Indonesia Patisserie School and also as a Head Chef in Indonesia Patisserie School.

Aing as one of the talented and well knowledge in pastry and bakery business, she began her career in bakery and pastry business since 1994. She gained her knowledge and skills from studying in Europe, Singapore, Japan, Taiwan, Malaysia and Australia. Aing as a very successful entrepreneur in the field of bakery and pastry, she has expands the pastry business in Australia and Thailand. Aing made her dreams came true by the establishment of Indonesia Patisserie School which has an international standardization and her mission is to indicate her spectacular innovations into the pastry world.



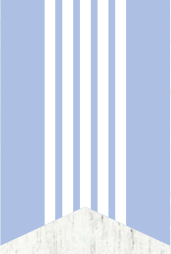


Baking & Patisserie

ENTREPRENEURSHIP

Bread and Pastry | Food and Beverage Services
Be different and become a Professional Pastry Chef!

IPS is proud to announce that we have establish a new program for students who want to become successful Pastry, Bakery and Cafe Entrepreneurs in Indonesia and Worldwide.
As the first Patisserie school in Indonesia, we are excited to share with students our knowledge and extensive experiences, because We know the key to become a succesful entrepreneurs.



IPS have a strong background of Entrepreneurship, where its founder (Elsen Tan) had once established a well-known and successful bakery store around Indonesia; Jesslyn K Cakes. Jesslyn K Cakes was a grand success and opened over 60 outlets around Indonesia. Our management and production was highly respected and successful, allowing Jesslyn K Cakes to become a historical brand and ingrained in the mind of every Indonesian in the 21st Century. With this extensive background, IPS Founder and Master, guarantees students, that this program can educate and lead incoming entrepreneurs to become their own master of success in the Pastry and Baking business.

IPS Alumni from recent years, have also become successful businessman and businesswoman in the world of Pastry and Baking. Alumni's established shops; Bake with Bryan (Bryan), Degree Patisserie (Christy Wijaya), Edelys Patisserie (Yenli), Karaya Cake & Pastry (Yurike.S), Le Epicure (Michelle Lee), Love Bread Bakery & Cafe (Dinda Utami), Mei's Patisserie (Lie Mei), Papi Papo Bakery (Sumarno), Ramona Bakery (Vanessa), and Richmond Cakery (Joice).

Our program is strongly embedded with our slogan "flourish the patisserie world only with IPS." We guarantee, our program will broaden the horizon of students into becoming respectable, successful entrepreneurs, who is able to think creatively and think like a leader.

Courses that will be taught:

- Finance & Law
- Leadership; Operation & Strategy
- Marketing and Planning
- Included: Basic Class, Intermediate Class, Superior Class
- Included: Cooking Class (Short Course)
- Included: Barista Class (Short Course)

IPS Entrepreneurship program is all about making you become the best entrepreneurs in Indonesia and around the world. Join us and register now!



Basic Class

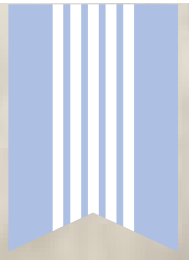
IPS Basic Class, is an introductory class that covers the basic theory and skills set to be used throughout the baking and pastry field. This class will have 33 session where students will be able to learn various recipes of breads, cookies, cakes and tarts.

Duration : 3 months

CERTIFICATE BASIC COURSE

Study Module

- Follow health and safety procedure
- Pastry basic commodities I
- Introduction to bread
- Basic equipment knowledge
- Cake decoration – Butter cream
- Introduction to cake
- Introduction to various cookies
- Introduction to desserts



NO**MATERI OF BASIC COURSE**

- 01 Baguette + Cheese Stick
- 02 Grissini
- 03 Plain Bagel
- 04 Scones
- 05 Pancakes
- 06 Toast Bread
- 07 Wholemeal
- 08 Doughnut
- 09 Mozzarella Corn Bread
- 10 Quark Stuten
- 11 Raisin Bread
- 12 Hamburger
- 13 Cinnamon Roll
- 14 Multi Cereal Bread
- 15 Pizza
- 16 Sweet Bun
- 17 Vanilla Sponge + Chocolate Sponge + Decoration
- 18 Green Tea Sponge + Decoration
- 19 White Chocolate Layer Cake
- 20 Black Forest
- 21 Sweet Roll
- 22 Apple Crumble
- 23 Cupcakes + Italian Butter Cream + Decor
- 24 Banana Bread
- 25 Chiffon (Mocha/Chocolate/Pandan) + Decor
- 26 Earl Grey Tea Cake
- 27 Almond Sour Cream Pound Cake
- 28 Marble Cake
- 29 Lapis Surabaya
- 30 Madeline
- 31 Brownies
- 32 Brownies Steam (Chocolate Steam Cake)
- 33 Brownies Cheese Cake
- 34 Cheese Cake (Original Japan) + Genoise Sponge
- 35 Muffin





NO	MATERI OF BASIC COURSE
----	------------------------

36	Baileys Soufflé
37	Chocolate Soufflé
38	Marble Sugar Cookies
39	Cashew Nut Chocolate Cookies (Chocolate Mede Cookies)
40	Castangel
41	Chocolate Almond Sugar Cookies
42	Brown Cookies
43	Cappuccino Spice Chocolate Chip Cookies
44	Ginger Cookies + Ginger Bread House
45	Cookies Sagu Keju
46	Pineapple (Nastar)
47	Strawberry Tart
48	Cheese Tart
49	Lemon Meringue Tart
50	Orange Crème Caramel
51	Warm Chocolate Torte
52	Crème Brulee
53	Choux Pastry + Custard Cream
54	Butter Cream Decoration Class

****All materi of basic course included Basic Butter Cream Decoration (5 times)***



Intermediate Class

Intermediate class, places students in a more advance learning experience of the pastry and baking world. Students will be able to learn various French pastries, tarts and creams.

Intermediate class also introduces students the basic class of chocolate making along with its tempering and dipping skills.

Duration : 6 months

CERTIFICATE INTERMEDIATE COURSE

Study Module

- French Patisserie – Introduction to variety of cakes and pastries
- Basic doughs and fillings – short pastry, choux pastry, puff pastry : various creams
- Introduction to yeast dough's
- Introduction to yeast cake
- Advance cookies technique
- Introduction to chocolate
- Chocolate praline
- Introduction to various puddings
- Classic dessert's sauces
- Tarts and pies
- Introduction to nougat's technique
- Bavarian creams and mousses
- Cake decoration – Butter cream and plastic icing
- Gateaux and tortes
- Classical and contemporary cakes and desserts
- Advance chocolate

NO MATERI OF INTERMEDIATE COURSE

- 01 High Fiber Bread
- 02 Croissant
- 03 Puff Pastry
- 04 Cheese Straw
- 05 Palmiers
- 06 Classic Napoleon
- 07 Apple Pie
- 08 Russian Bread
- 09 Italian Pizza
- 10 Baba Rum
- 11 Moesly Loaf
- 12 Healthy Fruit Bread
- 13 Green Tea Cookies
- 14 Biscotti (Chocolate + Vanilla)
- 15 Chewy Fruit Cookies
- 16 Florentine (Almond Slice Honey)
- 17 Lemon Raisin & Oats Cookies
- 18 Macaron
- 19 White Chocolate Oatmeal Pistachio Cookies
- 20 Manon's Café
- 21 Cinnamon Ganache
- 22 Praline (Orange/Coffee)
- 23 Caramel Passion
- 24 Pudding Au Chocolate
- 25 Rice Cream with Cherry Gellee (Pudding)
- 26 Mango Pudding
- 27 Coffee Pots de Crème (Pudding)
- 28 Passion Fruit Sauce
- 29 Cassis Sauce
- 30 Melba Sauce
- 31 Molen
- 32 Dark Chocolate Tart
- 33 Sour Cherry Flan
- 34 Hongkong Egg Tart
- 35 Quiche
- 36 Shortcrust Pastry



NO**MATERI OF INTERMEDIATE COURSE**

37	Icing Decoration
38	Nougat
39	Lasagna
40	Apple Struddle
41	Crepes
42	Mousse (Blueberry/Strawberry/Avocado)
43	Tiramisu + Ladyfinger
44	Triple Chocolate Cheese
45	Chocolate Cheese Cake
46	Pineapple Yogurt Cheese Cake
47	Lemon Cheese Cake
48	Green Tea Gateau
49	Mango Jelly Cheese Cake
50	NY Cheese Cake/Cookies & Cream Cheese Cake/Blueberry Cheese
51	Bean Curd Cheese Cake
52	Raspberry & White Chocolate Almond Slice
53	English Rum Fruit Cake
54	Passion Fruit Torte
55	Mont Blanc
56	Frasier
57	Sacher Torte
58	Otero
59	Gateau Merjolaine
60	Opera Cake
61	Sweet Pleasure
62	Dark Chocolate Red Velvet Cake
63	Chocolate Truffle Cake
64	White Chocolate Truffle
65	Chocolate Mud Cake
66	Mocha Cake

Superior Class

Superior class, combines all the techniques, knowledge, artistic skills of the previous courses. Students will learn new principles of pastry and baking, making their work intensively artistic and creative.

As well, students will be able to learn pastry management which includes; business of bakery, cafe and pastry production.

Duration : 6 months

CERTIFICATE SUPERIOR PROGRAM COURSE

Study Module

- Prepare bakery products for patisseries
- Prepare and produce pastries, cakes and desserts
- Prepare and serve food for food service
- Cake decoration – advance décor
- Career preparation and workplace communication
- Cost control
- Pastry management
- Advance special occasion cake





IPS is a school where standard is guaranteed, with varied patisserie recipes and teaching style & skills. You only can get it with us, importantly from our master, Master Aing. We provide skills and experience that won't dissappoint your passion with pastry however, it will motivate you even more.

Join and register now!

OUR MOTTO

“Flourished The Patisserie World, Only With IPS.”



Location:

Ruko Galeri Niaga Mediterania 1 Blok H-8G,
Pantai Indah Kapuk, North of Jakarta - 14460
Indonesia

☎ : +6221 5882806 - 07

✉ : info@indonesiapatisserieschool.com

📷 : IPS Patisserie

🗨 : [@indonesiapatisserie_school](https://www.instagram.com/indonesiapatisserie_school)

www.indonesiapatisserieschool.com