



# ACADEMY OF PASTRY ARTS

ASIA'S LARGEST & MOST AWARDED  
PASTY & CULINARY SCHOOL

BE A CUT ABOVE  
THE REST IN  
**CULINARY  
& BAKING  
ARTS**

MALAYSIA  
PHILIPPINES  
INDIA  
INDONESIA  
SINGAPORE



City &   
Guilds  
Centre

Academy of Pastry Arts is an International Culinary & Pastry school with centers in Malaysia, Philippines, Bangalore, Mumbai, Gurgaon (Delhi NCR) & Indonesia. Spreading excellence since last 9 years, we offer you a rare opportunity to learn the art of cooking and baking in a highly professional environment. Your skills will be honed through complete hands-on training and repeated exposure to the best techniques, tools and ingredients. Academy is recognized as the best Culinary and Pastry Academy has represented at world Pastry cup for the last 3 consecutive years and has become the first Asian to win the 30th World Pastry cup 2019.

### OUR STRENGTHS :

- School of International repute with centers in 6 cities in Asia
- International certificate
- Chef Faculty Vs Students ratio of 1:14 per class which is best in the industry
- 90% Hands On course, each student has to make their own products.
- 40 Hours of training per week 1440 Hours of practical training in 9 months course, highest by any institute in India
- Won/represented various National and International Competitions
- Experienced Chef Faculty of National and International Repute
- Internship and Job placement with 5 Star Hotels, Leading Restaurants and Bakeries

### OUR INSTRUCTORS :

The Faculty comprises of chefs who have considerable experience with leading hotel brands before joining academy full time. They all have worked with Prestigious Hotels like Oberoi, Taj, ITC, Novotel. These young, energetic chefs have won various national and International awards like World Pastry Cup, India Pastry Cup, Asian Pastry Cup, Pastry Queen India, Junior India Pastry Cup, etc. They have also represented the country in various International competitions in France, Italy, and Singapore.



### OUR FACULTY



**Niklesh Sharma**  
Managing Director  
Executive Chef



**Chef Loi Ming Ai**  
Director of Pastry Studies Mumbai,  
Winner - Pastry World Cup 2019



**Chef Kean Chuan**  
Director of Pastry Studies, Bangalore  
Winner - Mondial Des Arts Sucrés



**Chef Lim Chin Kheng**  
Director of Pastry studies, Gurgaon,  
Silver Medalist Asia Pastry cup



**Mukesh Singh Rawat**  
Worked with  
Oberoi, Taj,  
Radisson and more...



**Jagadish Purushothama**  
Worked withTaj Group of  
Hotels, Norwegian Cruise  
lines and more...



**Akash Singh**  
Worked with  
Oberoi



**Eureka Araujo**  
Worked with Taj Group  
of Hotels



**Alisha Faleiro**  
Worked with  
Oberoi



**Michelle Karen Peris**  
Worked with  
ITC Hotels



**Raghunandan Venkatappa**  
Worked with Taj Group of Hotels,  
Carnival Cruiselins & Novotel



**Charles Jayakumar**  
Worked with Taj Group  
of Hotels, Universal  
Resorts Maldives



**Tushar Pangarkar**  
Worked with Hilton  
Worldwide, Huatt Hotels,  
Sixsenses Resorts  
& spa, Wanda Hotels



**Shailesh Bhutada**  
Worked with ITC Hotels,  
Novotel, Royal Orchid  
Hotels



**Yogesh Sharma**  
Team member at  
World Pastry cup 2017



**Ramandeep Bagga**  
Worked with  
Oberoi



**Avani S Mudbidri**  
Worked with  
ITC Hotels



**Dean Rodrigues**  
Oberoi Hotels & Resorts



**Astik Oberoi**  
Taj Group of Hotels



**Pratyay Keny**  
La Folie Lab



Winner - Pastry  
World Cup  
2019

## OUR ACHIEVEMENTS

### NATIONAL ACHIEVEMENTS

Junior Pastry Cup, 2018  
Gold Medal - Vandana Konidala, Kush Jadav

Pastry Queen India, 2017  
Gold Medal - Chef Eureka Araujo

India Pastry Cup, 2017  
Gold Medal - Chef Mukesh Rawat & Alisha Faleiro

Callebaut Patisserie of the Year, 2017  
Gold Medal - Chef Alisha Faleiro

Junior Pastry Cup, 2016  
Gold Medal - Arjun Gupta, Manjot Kalra

India Pastry Cup, 2015  
Gold Medal - Chef Mukesh Rawat & Amit Sinha

### INTERNATIONAL ACHIEVEMENTS

World Pastry Cup 2019 Gold Winner Chef Tan

Junior World Pastry Cup, 2017 Gold Medal  
Vandana Konidala Kush Jadav

Asian Pastry Cup Singapore 2018 Chef Niklesh Sharma  
Chef Mukesh Singh Rawat Chef Alisha Faleiro

Pastry Queen, Sigep Italy, 2018 Chef Eureka Araujo

World Pastry Cup France 2017 Chef Niklesh Sharma  
Chef Mukesh Singh Rawat Chef Maria Justina Minila  
Chef Yogesh Sharma

Junior World Pastry Cup Italy 2017 Chef Eureka Araujo  
Chef Arjun Gupta Chef Manjot Kaur Kalra

Asian Pastry Cup Singapore 2016 3rd Position in  
Asia Chef Mukesh Singh Rawat Chef Amit Sinha



## MASTER CHEF AT ACADEMY



Christophe Morel



Franck Colombie



Michael Perruchon



Jean Francois Arnaud



Asia  
Pastry Cup  
2018

## PROFESSIONAL PROGRAM IN PASTRY & BAKERY

### DIPLOMA PROGRAM - 6 MONTHS COURSE

(For 24 Weeks, 2 weeks of Theory & 22 Weeks of Hands-On-Practice in Kitchen)

Monday - Friday: 9:00 am - 5:00 pm

#### LEVEL 1

- Basic Boulangerie
- Laminated Dough & Paste
- Classic French Pastries
- Cafe Style Plated Desserts
- Chocolate, Pralines & Bon Bons
- Cake Designing with fondant
- Tarts, Pies & Flan
- Basic Petit Gateau
- Biscuits & Cookies
- Traditional Entremets
- Food Safety & Hygiene
- Basic Assessment

#### LEVEL 2

- Breads
- Specialised Viennoiserie
- Contemporary French Pastries
- Restaurant Plated Desserts
- Science of Ganache & Confections
- Cake Designing with Royal Icing
- Advance Tart & Torte
- Traditional French Travel Cakes
- Artistic Chocolate Showpiece
- Basic Sugar Showpiece
- Food Preparation & Techniques
- Diploma Assessment

### ADVANCED DIPLOMA PROGRAM - 1 YEAR

(Diploma Program + 3 Months+Internship)

2 weeks intensive program at Malaysia

#### LEVEL 3

- Artisan, Sourdough & Levain
- Ice Cream, Sorbet & Cakes
- Modern French Pastries
- Fine Dinning Plated Desserts
- Bean to Bar, Praline & Candy
- Celebration Cake Making & Decorating
- Savauy Canapes
- Eggless Desserts
- Contemporary Chocolate Display
- Contemporary Sugar Display
- Supervisory Skills & Business Management
- Advance Diploma Assessment
- Live Project
- Malaysia Academy - Week 1
- Malaysia Academy - Week 2



## PROFFESIONAL PROGRAM IN CULINARY Currently available in Bangalore & Mumbai Centre only\*

### DIPLOMA PROGRAM - 6 MONTHS

(For 24 Weeks, 2 weeks of Theory & 22 Weeks of Hands-On-Practice in Kitchen)

Monday - Friday: 9:00 am - 5:00 pm

#### LEVEL 1

- Theory – Food and safety Hygiene
- Knife skill, Cuing technique & Identification of Ingredients
- Principles of Cooking
- Vegetables and Potatoes
- Stocks & Basic Sauces
- Basic Soups
- Eggs
- Fish & Shell fish
- Meat & Poultry
- Grain & Pasta
- Plated Desserts
- Assessment

#### LEVEL 2

- Theory
- Breads
- Buffet Meals
- Complex Sauces
- Food Preservation & Vinaigrette
- Game & Lamb
- Thai Cuisine
- North Indian Cuisine
- South Indian Cuisine
- Plated Dessert
- Modern French Pastries
- Assessment

### ADVANCED DIPLOMA PROGRAM - 1 YEAR

(Diploma Program + 3 Months + Internship)

#### LEVEL 3

- Theory - (Budgeting, Menu Planning & New Unit Opening)
- Basic Molecular and Sous Vide
- Classic French Cuisine
- Italian Cuisine
- Tandoor Cuisine
- A La Carte
- Tapas / Amuse Bouche
- Savoury Canape's Ice creams & Gelato
- Food Wine Combination
- Plated Dessert
- Project Week
- Final Assessment

## PART-TIME PROGRAM IN PASTRY & BAKERY

### 12 WEEKEND SESSIONS

Saturday & Sunday: 9:00 Am - 5:00 Pm

BREADS

VIENNOISERIE

TARTS

CHOCOLATES

TEA/TRAVEL CAKES

ENTREMETS

CLASSIC FRENCH PASTRIES

WEDDING CAKE

PLATED DESSERTS

COOKIES

EGGLESS DESSERTS

ASSESSMENT



## PART-TIME PROGRAM IN CULINARY

Currently available in Bangalore & Mumbai Centre only\*

### 12 WEEKEND SESSIONS

Saturday & Sunday: 9:00 Am - 5:00 Pm

TAPAS

WESTERN SOUPS

CLASSICAL SALADS

BUFFET MEALS

CHINESE CUISINES

INDIAN CUISINES

SOUTH INDIAN CUISINES

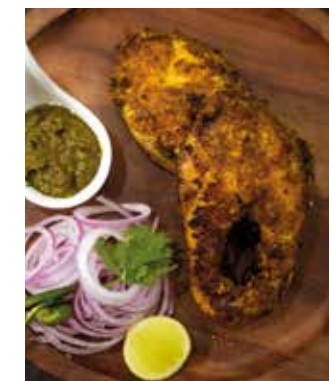
ITALIAN CUISINES

THAI CUISINES

MIDDLE EASTERN

FUSION CUISINE

ASSESSMENT



## TESTIMONIALS

Well, what can I say? Its been an amazing journey! A roller coaster of emotions and an epitome of learning. Academy of Pastry Arts has taught me more than just the basics of pastry. In the 9 months spent here, there was never a dearth of learning, be it the hands on training in amazing desserts and breads, an insight to mass demand, or even running a successful bake sale. It sure was a sweet dream come true and what made it better was the confidence it gave me to work at one of the finest hotels in the country, Conrad by Hilton (Pune) and then to start my own business back here in my hometown. The proudest moment till date has been seeing my name on my business card which says Vidushi Agrawal (Owner/ Patisserie, Little Sins). There's nothing satisfying than looking back at your journey and realising how far you've come and then there's a cherry on the cake of seeing the smiles on the faces of satisfied customers.

Vidushi Agarwal, studies Fashion Design at one of the best institution In India ( NIFT) post that she followed her passion in Baking and studies at Academy. After working for Hilton she started her own Patisserie Little Sin in her home town Patna

Learnt the best from the best. From teaching to helping in my career path, academy has always been very helpful. The small little things I learnt in the academy are now helping me so much in every aspect. After the course, the way academy helped me with my internship at Fairmont Jaipur and job was incredible. I feel lucky to be the part of academy.

Nishtha Bhatia comes from Dehradun and after her post graduation she decided to add value to her family Business. To become a professional chef she decided join the academy.

I am working as an Intern at Garde Manager, now I am realising how valuable our classes were! I am able to demonstrate my knife skills and knowledge about the ingredients to my chef and because of this I am getting more responsibilities. When I compare my skills with the other trainees I seriously feel our course is so good. Really grateful to have studies at academy.

Ann Thomas, did her schooling from Dubai & studied Communication & psychology in her graduation & worked as content writer. She later joined the Culinary program at academy.

The academy of pastry arts is a world-class culinary program focused on baking and pastry arts that is 100% taught in state-of-the-art kitchen environments. Founders, have brought together a faculty of award-winning and internationally-recognized experts, Certified Master Sugar Artists, and Master Bakers to provide aspiring and experienced sweets and dessert professionals with the knowledge and expertise to excel in the industry and is the only course you'll ever need

CHHAVI GUPTA, from Gurgaon academy studies Sociology in her graduation and post that completed her program at the academy is now currently working for The Oberoi New Delhi

"Academy of Pastry Arts has given me the best 9 months of my life. My experience under the watchful eyes of the highly regarded Chefs here has not only been rewarding, challenging but most of all has boosted my passion for bakery. I have been taught a number of invaluable skills that will stay with me forever. With each and every class being more exciting and fulfilling than the last, I have been constantly reminded of how fast paced, exciting and ever-changing this industry is. One of the best parts of being a part of the Academy of Pastry Arts is the industry connections and the opportunities that are provided allowing their students to receive, arguably, the best education and work experience in the best restaurants. The knowledge that I have gained studying and working, both for and alongside, such experienced and amazing people have helped me evolve and develop the skills."

Jaspreet Kaur Kalra from Bhopal studied economics in graduation and post that planned to be a Chef. She studied at Gurgaon academy. She even won Bronze medal for her employer (Trident Hotel, Gurgaon) in a national level competition



Nishtha - Fairmont Jaipur



Jaspreet winning Bronze medal for Trident Hotels



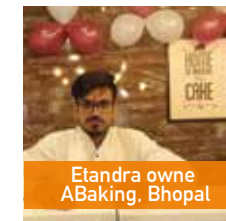
Rashmi GR - Ritz Carlton Bahrain



Anisa - Owner Petit 4's Café, Kolkata



Aakrity @ J W Marriott



Etandra owne ABaking, Bhopal



Arjun - Laduree Dubai



Krish & Ashwariya - Fabelle Mumbai

## INDUSTRY ALLIANCES



and many more...

## OUR CENTERS:

### GURGAON CENTRE

Plot No-64, Udyog Vihar Phase 4, Sector 18, Gurgaon, Haryana - 122015  
Email: [info@academyofpastryartsindia.com](mailto:info@academyofpastryartsindia.com), Tel. Nos.: +91 78383 81229 / +91 95991 08530



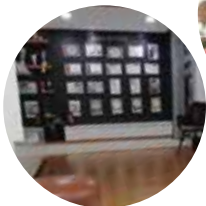
### BANGALORE CENTRE

Plot No-9, 1st C Main Block, Sarjapura Main Road, Jakkasandra, Koramangala, Bangalore - 560034  
Email: [info@academyofpastryartsindia.com](mailto:info@academyofpastryartsindia.com), Tel. Nos.: +91 80957 19222 / 080-2550 5222



### MUMBAI CENTRE

A-Wing, Ground & First Floor, Litolier Chambers, Adjacent to Marol Metro Station, Andheri East, Mumbai-400059  
Email: [info@academyofpastryartsindia.com](mailto:info@academyofpastryartsindia.com), [info-mum@academyofpastryartsindia.com](mailto:info-mum@academyofpastryartsindia.com)  
Tel. Nos.: +91 74003 41000 , 022-6708 7422



### PROUD SPONSORS & PARTNERS





Hello, we are the Academy of Pastry Arts, and this is our story.

In 2009, on a trip to the US Chef Niklesh Sharma visited a baking school. The lack of any such school in Asia gave birth to an idea. An idea that came to fruition with his two school friends, Dinesh Sharma, and Hemant Dabas almost a year later. At a later time, we were tagged as a start-up, a start-up by 3 Indians, in one of the more advanced countries in Asia.

It is as Ralph Waldo Emerson once rightly said, "It is a lesson which all history teaches wise men, to put trust in ideas, and not in circumstances." And we were up against some chaotic circumstances.

It was a daunting task, opening a predominantly French culinary art school in Asia. Chef Legune, Chef Tan & Chef Niklesh came together to develop a curriculum.

In 2010, we opened our very first doors in Malaysia with 3 students & 4 kitchens. We can now boast over 50 kitchens and 600 students, making us the largest culinary school in Asia. We can also feel proud in stating that one of our very first student Chef Xiao now runs two outlets in Malaysia by the name of Crutz.

However, not all was smooth sailing in those initial years. It took us no time to realize that we needed more and better of everything, to get us to the level of other culinary schools in the world. We needed to procure the best ingredients and it took time to develop a network of the best suppliers. We also needed to invite other MasterChefs for further development of our Faculty & students and we did. we were able to get some of the best French bakers to our academy and it become an annual activity in our calendar.

Within just one year of operations our faculty, Chef Tan, was awarded Outstanding Pastry Chef of the Year 2011 in Malaysia. Overall we ushered home 2 golds and a silver medal in the national selections.

2015 saw us spreading our wings to the Philippines and India (Gurugram). A lot of the European baking schools have started to notice us by now, and we were ready to leave our mark.

Our students participated in the Asia Pastry Cup 2015. We qualified for the World Pastry Cup 2015 and stood 11th in the world. It became somewhat of a regular occurrence for us. In 2017, two of our teams qualified for the same and placed 4th.

Empowered, we embraced Bangalore in 2017 and Mumbai in 2018 with new campuses. By this time, our students were also ready to represent us in the Junior World Pastry Cup. Our young talents were making India proud in international forums.

Now, here we are, in 2019. Starting with us branching out to Indonesia, we've had quite a start so far. Once again, two of our Bangalore students represented India in Junior World Pastry Championship.

It was a sweet victory for us at the 30th World Pastry Cup in France. That's right folks we brought home the cup and in the process became the first Asians to do so.

All these proud accomplishments are the cumulation and culmination of our dedicated, experienced team of trainers and the kind ingredients used to train the budding young minds.

We are often criticized and questioned about our choice of high-end ingredients or the rigorous work routine we put our students through. We don't deny it. We do tell our critics to find us on a Friday.

Friday is our favorite day of the week. On a Friday we get to see, to smell, to taste, to truly experience the crème de la crème of the patisserie arts. An experience out of reach from most until our younger siblings came up with Enchante Patisserie in Khan Market, Delhi.

Chocolate from Callebaut, the finest Belgian Chocolate makers in the world; President, the leading brand butter and cheese; Foods, the largest producers of fruit. These are some of the names helping us compose our art.

We are still learning, learning from the best MasterChefs in the world. They continue to train us in their art, and their techniques, year after year.

Our students have already spread about all over the globe to bring that certain sweetness in people's lives through their craft. It still delights us when people from all walks of life come to us in search of a new passion, happiness, and a beautiful life ahead.

9 years old, and we've already left our mark in the culinary world and will keep progressing to achieve the proverbial pie in the sky.

## CULINARY | PASTRY & BAKERY

Gurgaon | Bangalore | Mumbai

[www.academyofpastryartsindia.com](http://www.academyofpastryartsindia.com)

 [facebook.com/academyofpastryart](https://facebook.com/academyofpastryart)

 [instagram.com/academyofpastryartsindia](https://instagram.com/academyofpastryartsindia)