

INTERMEDIATE

There are 7 topics to choose from, which will cover more advanced techniques. Each program is conducted hands-on, from 9am - 4pm, every Saturday & Sunday*.

ART OF BAKING



Breakfast Pastry



Savoury Italian



Sourdough Bread

ART OF FRENCH PATISSERIE



Modern Glazed
Cake



Modern Layered
Cake



Modern Vegan
Cake



Petit Four

FEE & PACKAGES

(Each class requires 2 days)

JUST ONE CLASS

RM 600

BRONZE PACKAGE

6 CLASSES

RM 3,330

Valid for 12 months

Fees are subjected to 6% SST



Pastry Institute of St Honoré

CONTACT



MRT - Less than a minute walking distance from TTDI MRT

Office Opening Hours

9am-5pm, Mon-Fri

9am-4pm, Sat

Address

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pastrysthonore



Pastry Institute of St Honoré

"Faut laissez le pain chanter"

PART TIME PROGRAM

Endorsed by



www.pastrysthonore.com.my

INTRODUCTION

The smell of chocolates, the cracking sound of a home-made bread out of the oven, the buttery smell of a croissant... the taste, the touch, the sight... we live, breathe, speak about pastry, it has become part of our lives.

At Pastry Institute of St Honoré, our mission is to equip our students with the most essential knowledge and hands-on approach. Our Part Time Courses are designed to suit anyone from the age of 13 years and above, offering different levels of knowledge, techniques and lots of fun!

WHY JOIN US?

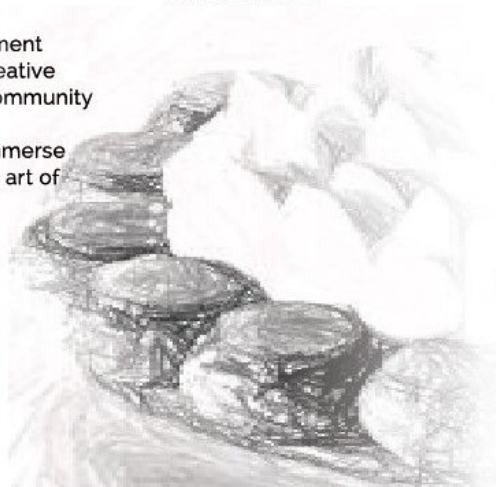
Michelin & Award Winning Chefs
Not many schools can boast of having Michelin, 5-star and Award Winning French chefs all under one roof!

Exceptional Facilities
We only use high quality equipment and first grade ingredients so as to ensure each product is produced to its perfection roof!

Small Ratio Of 1:12 Students
We limit each class to a maximum of 12 students, which gives each student much needed personal attention and hands-on approach

Close-by Amenities
The area offers a wide-range of amenities from restaurants, banks, supermarkets, telco companies and post office. We are also within short distance to 3 Damansara and One Utama

Fun Environment
Café like environment surrounded by creative and supportive community where passionate individuals can immerse themselves in the art of French Patisserie



PART TIME MASTERCLASS FOUNDATION

There are 21 topics to choose from, and all of these classes are suitable for beginners! Each program is conducted hands-on, from 9am - 4pm, every Saturday & Sunday*.

ART OF CONFECTIONERY



Breakfast Bread



Candy Making



Chocolate Work



Festive Speciality



French, English & American Cookies



Wedding Cake

ART OF FRENCH PÂTISSERIE



Choux Pastry



Classic Cake



Designer Macaron



French Pastry



Ice Cream & Sorbet



Plated Dessert

ART OF BAKING



Breakfast Pastry



Cheesecake



Continental Bread



Sandwiches



Savoury Pastry



Speciality Bread



Tart & Tartlet



Tourte & Pie



Vegan Pastry

FEE & PACKAGES

(Each class requires 2 days)

JUST ONE CLASS
RM 550

BRONZE PACKAGE
6 CLASSES
RM 3,150

SILVER PACKAGE
12 CLASSES
RM 6,000

GOLD PACKAGE
18 CLASSES
RM 8,550

Fees are subjected to 6% SST

PACKAGE INFORMATION

Validity period

Bronze & Silver:
12 months

Gold:
24 months

Upgrade to a larger package by paying the difference.

Our packages can be shared by max. 2 people.

*Please contact us for the schedule. We may be closed during certain Public Holidays that fall on a weekend.