



Learn from World Pastry Champions



**TRESTON**  
INTERNATIONAL  
COLLEGE®



**APCA** PHILIPPINES  
ACADEMY OF PASTRY AND CULINARY ARTS

**An International Pastry & Culinary School**

MALAYSIA

INDIA

PHILIPPINES

INDONESIA

SINGAPORE

Academy of Pastry and Culinary Arts (APCA) Philippines is an International pastry and culinary school based in Treston International College, BCG, Taguig City. We offer you a rare opportunity to learn the art of pastry and culinary in a professional setting. Your skills will be honed through hands-on practice and repeated exposure to the best pastry techniques, tools and ingredients.

Academy is recognized as the best pastry school in the entire Asia Pacific & the Middle East for full time students, pastry professionals and enthusiasts.

## Our Strength

- The Program covered is 90% in the kitchen
- World class chefs faculty
- Complete hands on training
- Personal attention and guidance to individual students mature and professional pastry atmosphere
- Best equipments and ingredients
- Biggest visiting guest chefs faculty in Asia & Middle East
- Professional tours to hotels
- Career guidance to students for internships and jobs in the industry
- Reliable partners and sponsors from the industry

## Our Instructors

We are World Pastry Champion 2019. Our team of award winning chefs has grown to a faculty of many renowned chefs who are MOFs, Asian Pastry Champions and National Pastry Champions.

Our pastry and culinary chefs lead demonstrations on the premises and around the country for pastry and culinary schools and corporate companies.

All the chefs are recognized and have reputations with lots of experience in hands-on training and to groom the best ready-to-perform students.



*Jean-Francois Arnaud*  
MOF



*Niklesh Sharma*  
Executive Pastry Chef



*Tan Wei Loon*  
Director of Pastry Studies



*Ming Ai Loi*  
Executive Pastry Chef



*Janelle Joy Toh*  
Executive Pastry Chef



*Angelica Hong*  
Assistant Pastry Chef



*Anthony Segubiense*  
Assistant Pastry Chef



*Vergel Iral*  
Assistant Pastry Chef



*Lim Chin Kheng*  
Executive Pastry Chef



*Kean Chuan*  
Executive Pastry Chef



*Angelo Van Toorn*  
Chief Baker



*Abu Bakar*  
Chief Baker



*Edison Lee Yung Hoe*  
Assistant Pastry Chef



*Mun Pui Teng*  
Assistant Pastry Chef



*Charles Lim*  
Assistant Pastry Chef



*Muhammad Hafiz Bin Haris*  
Assistant Pastry Chef



*Ahmad Hadzir Anwar*  
Executive Chef



*Robert Steven Cross*  
Sous Chef



*Nathanael Bony*  
Sous Chef



*Sean Thu Jyee Ming*  
Sous Chef

# VISITING GUEST CHEFS IN OUR SCHOOLS



*Jean-Michel Perruchon*  
MOF



*Frederic Hawerker*  
MOF



*Sebastien Chevallier*  
MOF



*Stephane Treand*  
MOF



*Roland Delmonte*  
MOF



*Pascal Brunstein*  
MOF



*Stephane Glacier*  
MOF



*Angelo Musa*  
MOF



*Arnaud Larher*  
MOF



*David Wesmael*  
MOF



*Eric Perez*  
Master Pastry Chef



*Christophe Morel*  
Master Chocolatier



*Kanjiro Mochizuki*  
Executive Pastry Chef



*Gregory Doyen*  
Executive Pastry Chef



*Johann Martin*  
Executive Pastry Chef



*Emmanuele Forcone*  
World Pastry Champion



*Frederic Moreau*  
Executive Pastry Chef



*Martin Lippo*  
Molecular Cuisine Chef



*Peter Yuen*  
Master Baker



*Frederic Monti*  
PreGel Corporate Pastry Chef



*Pierrick Boyer*  
Pastry Chef



*Vincent Guerlais*  
Artisan Chocolatier



*Han Lei*  
China National Senior Technician



*Sebastien Bouillet*  
Gourmet Pastry Chef



*Amaury Guichon*  
Pastry Chef



*Toni Rodriguez*  
Vegan Chef



*Joaquin Soriano*  
Head Chef/Co-founder  
CJSJ



*Joakim Prat*  
Pastry Chef



*Justin Wu*  
Chef/Owner/Just in Bakery

The Academy has the biggest visiting guest chefs' team in Asia, Middle East and Far East. Our visiting guest chefs are MOFs, World Pastry Champions, Master Chocolatier, Master Bakers & Master Pastry Chefs. They travel all over the world, conduct workshops and train students as well as professionals.

Classes are of very high standards in terms of techniques and technologies. Master classes are conducted three times a year - April, July and during "Asia Pastry Forum" in November.

# FULL TIME PROGRAM IN PASTRY & BAKERY ARTS

## Advanced Diploma

*L' Art de La Patisserie & Confections*

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

For 36 weeks  
(3 weeks of theory  
33 weeks of hands-on  
practice kitchen)

### Food Hygiene & Sanitation

Basic Boulangerie  
Laminated Dough & Paste  
Tarts, Pies & Flan  
Biscuits, Cookies & Macarons  
Traditional Entremets  
Basic Petite Gateau  
Classic French Pastries  
Cafe Style Plated Desserts  
Chocolate & Pralines  
Basic Cake Designing with Fondant  
Quarterly Assessment

### Food Preparation & Techniques

Boulangerie - Preferment based  
Specialized Viennoiserie  
Japanese French Pastries  
Contemporary French Patisserie  
Bon bon, Ganache & Confections  
Plated Dessert for restaurants  
Traditional French Travel Cakes  
Chocolate Display & Decoration  
Basic Sugar Display  
Cake Designing with Royal Icing  
Diploma Assessment

### Supervisory Skills & Business Management

Artisan, Sour dough & Levain  
Modern French Patisserie  
Fine Dining Plated Dessert  
Modern French Tarts  
Savoury Canapes for Hi tea  
Ice Cream, Sorbet & Gelato  
Panning, Bean to bar, Marshmallow-  
and Candy  
Chocolate Sculpting & Design  
Modernist Sugar Display  
Celebration Cake Making & Decorating  
Advanced Diploma Examination



## National Achievements

### **Philippine Culinary Cup 2016**

Gold Medal - Chocolate Display - Chef Janelle Joy Toh

Silver Medal - Sugar Display - Chef Janelle Joy Toh

### **Top of Patisserie in Asia 2017, China**

5<sup>th</sup> Place - Chef Janelle Joy Toh

### **Sigep - Pastry Queen 2018, Italy**

Representative - Chef Janelle Joy Toh

### **Philippine Culinary Cup 2018**

Gold Medal - Sugar Display - Chef Janelle Joy Toh

Bronze - Chocolate Display - Chef Nicole Quidilla

Bronze - Dress the Cake - Chef Claire Marie Apostol

### **Philippine Pastry Cup 2019**

Champion- Chef Janelle Joy Toh & Chef Anthony Segubiense

### **World of Bread Contest 2019**

Highest score - Chef Angelica Hong & Chef Liane Lim

## **ACHIEVEMENTS**



## International Achievements

### **World Pastry Cup 2019**

World Pastry Champion 2019

Chef Wei Loon Tan & Chef Ming Ai Loi

### **Asian Pastry Cup 2018**

Asian Pastry Champion 2018

Chef Wei Loon Tan

### **Mondial Des Arts Sucre 2018**

2<sup>nd</sup> Position in the World - Chef Kean Chuan

### **World Pastry Cup 2017**

6<sup>th</sup> Position in the World

### **Asian Pastry Cup 2016**

Silver Medal

### **Mondial Des Arts Sucre, 2016**

Best Entremet

### **Mondial Des Arts Sucre, 2016**

2<sup>nd</sup> Position in the World

### **World Pastry Cup, Lyon 2015**

4<sup>th</sup> Position in the World

### **World Pastry Cup, Lyon 2015**

Best Chocolate Display

### **Asian Pastry Championship 2014**

Representative



## **PROUD SPONSORS & PARTNERS**



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