



APCA
PHILIPPINES

9 MONTHS ADVANCED DIPLOMA PROFESSIONAL PASTRY ARTS

+ Opportunities for a 6-month paid internship
in France/Italy/Spain/Maldives/Australia

Intake date:

19th October 2026

ENROLL TODAY

Email: info@apcaphilippines.com

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ACHIEVEMENTS

Asian Pastry Cup 2026, Singapore

2nd Runner Up - Chef Verge Iral & Chef Gian Aguirre

World Pastry Cup 2025, Lyon France

11th Place - Chef Verge Iral & Chef Gian Aguirre

Asian Pastry Cup 2024, Singapore

Winner of Passport to Lyon - Chef Verge Iral & Chef Gian Aguirre

Juniors World Pastry Cup 2024, Rimini Italy

5th Place

World Pastry Cup 2023, Lyon France

15th Place - Chef Verge Iral, Chef Anthony Segubiense & Chef Angelica Hong

Asian Gelato Cup 2022, Singapore

Best Artistic Showpiece - Chef Verge Iral & Chef Anthony Segubiense

World of Bread Contest 2019

Champion - Chef Kristine Angelica Hong

Philippine Pastry Cup 2019

Champion - Chef Anthony Jay Segubiense

Mondial Des Arts Sucre - Philippine Selection 2019

Champion - Chef Vergel Iral

Sigep - Pastry Queen 2018, Italy

Representative

Top of Patisserie in Asia 2017, China

5th Place

Philippine Culinary Cup 2016

Gold Medal - Chocolate Display

Silver Medal - Sugar Display

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

2nd Position in the World - Chef Kean Chuan

World Pastry Cup 2017

6th Position in the World

Asian Pastry Cup 2016

Silver Medal

Mondial Des Arts Sucre, 2016

Best Entremet

Mondial Des Arts Sucre, 2016

2nd Position in the World

World Pastry Cup, Lyon 2015

4th Position in the World

World Pastry Cup, Lyon 2015

Best Chocolate Display

Asian Pastry Championship 2014

Representative



PROUD SPONSORS & PARTNERS



TRESTON-APCA

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TRESTON
INTERNATIONAL
COLLEGE

APCA

Academy of Pastry and Culinary Arts

PHILIPPINES

9 months Advanced Diploma in Professional Pastry Arts

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

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

Basic

Theory
Breads
Viennoiserie
Tarts & Pies
Cookies
Entremet
Petite Gateau
Basic French Pastries
Plated Desserts
Chocolate & Pralines
Wedding Cake
Quarterly Assessment

Intermediate

Theory
Intermediate
Breads
Intermediate
Viennoiserie
Intermediate
Tarts & Torte
Intermediate
Travel Cakes
Intermediate
Modern French Pastries
Intermediate
Plated Dessert
Intermediate
Chocolates & Pralines
Intermediate
Chocolate Display
Intermediate
Sugar Art
Intermediate
Wedding Cake
Diploma Assessment

Advance

Theory
Advance
Breads
Advance
Modern French Pastries
Advance
Plated Desserts
Petit Four
Savoury Canapés
Ice-cream & Sorbet
Advance
Chocolate & Pralines
Advance
Chocolate Display
Advance
Sugar Art
Advance
Designer's Cake
Advanced Diploma Assessment

