

Programme Modules for ‘Higher Diploma in Patisserie and Confectionery’

Year 1

- ◆ Artisan European Bread
- ◆ Artisanal Cake Craft
- ◆ Culinary Skills Foundation
- ◆ Food and Beverage Operations
- ◆ Food and Beverage Service
- ◆ Food Theory
- ◆ Fundamentals of Chocolate and Confectionery
- ◆ Principles of Baking and Patisserie
- ◆ Work-Based Learning
- ◆ Sales and Marketing for Tourism and Hospitality
- ◆ Human Resources Management for Tourism and Hospitality
- ◆ Academic English Skill
- ◆ French Cultural Communication through Culinary Art
- ◆ AI in Practice

Year2

- ◆ Business Environment for Tourism and Hospitality Industry
- ◆ Advanced Viennoiserie and Pastry Innovation
- ◆ Contemporary Cake Artistry and Dessert Design
- ◆ Chocolate and Confectionery Arts
- ◆ Gastronomy Studies
- ◆ Final Project: Baking and Pastry Project
- ◆ Internship

Remarks: The accreditation status of the programme is subject to the final approval of the Hong Kong Council for Accreditation of Academic and Vocational Qualifications.