

APCA

Academy of Pastry and Culinary Arts



About Us



Academy of Pastry & Culinary Arts is an esteemed group of Professional Pastry & Culinary Schools with Pan-Asia presence in Malaysia, Philippines, India, Indonesia and Singapore. Our journey started in 2010 with the flagship school in Malaysia and now, the group is growing exponentially with plans to be in Middle East soon.

We incorporate state-of-the-art equipment and innovative techniques into our curriculum to teach the arts, science, and methods required to excel in the food industry. We take pride in offering a remarkable 1:16* chef-to-student ratio, ensuring each student receives ample one-on-one attention. We offer personal instruction and hands-on training from world-class chef instructors in a professional setting. Our visiting faculty comprises a large number of Master Chefs, including MOF recipients, World Champions, Master Chocolatiers, and Master Bakers.





OUR MISSION

Our mission is to provide world-class pastry and culinary education to our students through a globally relevant curriculum, immersive learning, innovation and technology

VISION

Our vision is to become one of the leading pastry and culinary academies in the world

VALUES

Respect for Individual
Integrity
Care for People
Students First
Stewardship
One Global Team

Achievements



5
Countries



40+ Chef
Faculties



7
Schools



8000+
Students
graduated

Message from Our Founder



Chef Niklesh Sharma - Managing Director & Executive Pastry Chef

At APCA, we care deeply about doing the right thing. Operating with the highest ethical standards and making a positive impact in all our endeavours is a part of our culture. Our Code of Business Ethics helps each one of us make meaningful contributions to our culture and business. It's not only about knowing the difference between the right and the wrong but also demonstrating it through our actions. It's about making ethical behaviour a natural part of what we do every day. Our shared values and business ethics shape the unique identity of our company.

Each day, we make APCA greater than ever. Upholding our core values of one global team, students first, care for our people, respect for individual, stewardship and integrity is a responsibility that each of us must take seriously, and I uphold these values alongside you.

Chef Niklesh Sharma

Founder & Managing Director
APCA group of schools

Our Global Footprint - A Closer Look



Malaysia



Singapore



Philippines



Indonesia

India



Bangalore

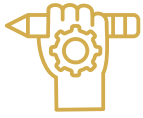


Gurgaon



Mumbai

Why APCA



90% Hands-on Training



International Chefs as Coaches



Global Entrepreneurship Skill Development



Campus Training in Malaysia



Internship with Leading Hotels, Cafes and Restaurants in India and International Countries



Job Placement Assistance



APCA Chef Online Course Access

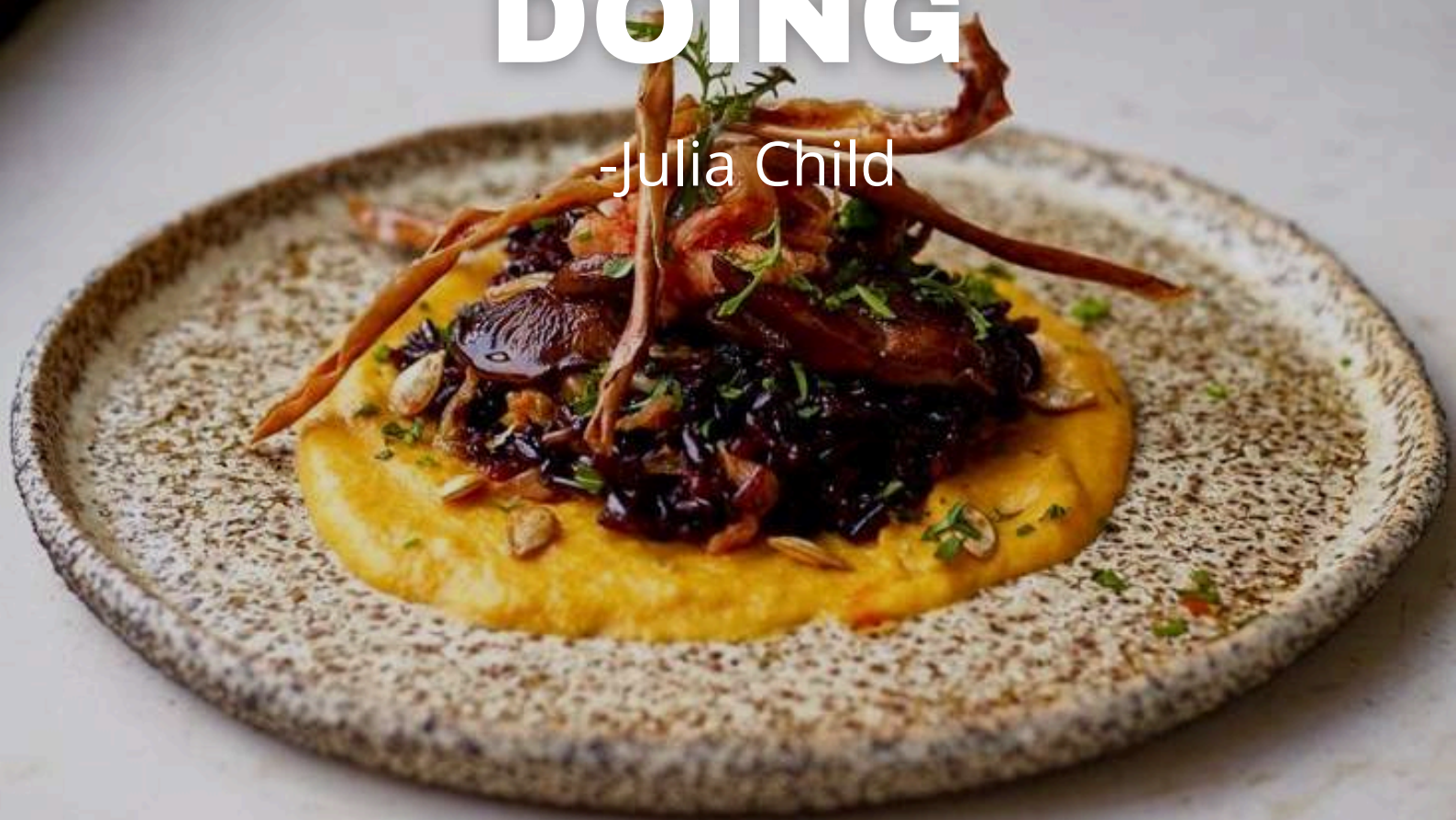
Work Opportunities

- Restaurants and Fine Dining
- Hotels and Resorts
- Bakery and Patisseries
- Food and Beverage Manufacturing
- Retail and Artisan Bakeries
- Gastro Pubs
- Event Catering
- Food Styling and Media
- Food Product Development
- Research and Development
- Entrepreneurship
- Corporate Dining Services
- Consultancy
- Food Safety and Quality Control



**NO ONE IS BORN
A GREAT COOK,
ONE LEARNS BY
DOING**

-Julia Child





Programs Offered

BSc. Culinary Arts & Hospitality Management

Duration: 4.5 years



Students will complete 2.5 years of study at APCA India, followed by 1.5 years at Cast Alimenti University in Italy. In addition, they will have the unique opportunity to gain practical work experience of 06 Months in Italy while pursuing their graduation, ensuring a strong global foundation for their culinary careers.

1.5 Years International Culinary Program

Offered in collaboration with Teesside University (UK) and Cast Alimenti University (Italy), this flagship program is crafted to shape the next generation of culinary leaders. It combines world-class training in pastry, culinary arts, and entrepreneurship with robust academic insights in culinary studies—delivering the perfect balance of knowledge and hands-on expertise.



4.5 Years
Graduation
Program



Student and Faculty ratio
16:2



640 Hours Hands
on Training



6 Months
Internship



Certificate on
Graduation

Fee - € 17,212 Euro (This fee excludes the 2.5-year training in India)

Fee Inclusions : The fees includes two Chef Jackets, Sweatshirt, Tool Kit, Medical Insurance on Campus, Placements & Recruitment Service.



Programs Offered

Bachelor's Degree In Tourism Studies, Specialization in Pastry & Culinary Arts

Duration: 3 years



APCA is the only institute offering a comprehensive 3-Year Program that seamlessly integrates world-class training in Pastry, Bakery, Culinary arts, and Entrepreneurship with strong academic foundations in Culinary Studies.

Conducted in collaboration with City & Guilds, UK (London) and IGNOU under NSDC & THSC, this flagship program is designed to nurture the next generation of culinary leaders. Through hands-on training, advanced techniques, and immersive industry internships, students gain invaluable real-world experience and the confidence to excel—whether as innovative culinary professionals or as entrepreneurs establishing successful food ventures.



03 Years Graduation Program



36 Months Curriculum (Pastry & Culinary)



2880 Hours Hands on Training



10 months Internship



Certificate on Graduation

Entry Requirements

- Recommended minimum age of 17 years
- Eligibility: Completed secondary school education (high school diploma or equivalent)
- English language proficiency required as course delivery is English

Fee - 19,50,000/- INR

Fee Inclusions - Training in India & Malaysia Master classes, City & Guilds exams , THSC exams , Industrial Visit, Factory Visit, Uniform, Business Suit, Chef Toolkit, Ingredients for the Practical Classes, Products can be consumed or taken back home, Study Materials.

Program Overview

Duration : 3 Years



36 Months Course

4 months Theory

5*2 months Internship in India

3*2 weeks Intensive Pastry Masterclass in Malaysia

Year 1: Foundation Year

Key Highlights: Theory, Practical Training and Exam Readiness

Practical Modules

- Basic Pastry Techniques, Bakery Fundamentals
- Introduction to Tourism & Travel Management
- Introductory Culinary Techniques, Kitchen Safety & Hygiene
- Tourism Resources of India
- Garnishing & Plating Skills, Chocolate & Confectionery
- Frozen Desserts & Ice Cream Making
- Bread Fundamentals & Sandwich Artistry
- Dough Lamination Techniques,
- Introductory Sugar Work

Theory Modules

- Soft Skills (Basic)
- Entrepreneurship (Basic)
- Business Management
- Hotel Management
- Language Skills
- General Awareness
- Business Tools

Note*

For international campus training, students are required to bear the cost for their flight and accommodation.

Program Overview

Duration : 3 Years

Year 2: Intermediate Year

Key Highlights: Advanced Techniques, Industry Exposure and Internship

Practical Modules

- Artisan Bread Baking, Advanced Pastry Techniques
- Culinary Basics, Meat & Poultry Preparation
- Petit Fours & Mini Pastries
- Savoury Bakes & Quiches, Sugar Art Basics
- Dessert Plating Skills
- Advanced Chocolate Sculpting
- Regional Cuisines, International Cuisines

Theory Modules

- Soft Skills (Intermediatory)
- Entrepreneurship (Intermediatory)
- Business Management
- Hotel Management
- Language Skills
- General Awareness
- Business Tools

Year 3: Advanced Year

Key Highlights: Theory, Practical Training and Exam Readiness

Practical Modules

- Advanced Pastry Skills, Menu Engineering & Recipe Development
- Advanced Sugar & Chocolate Showpieces
- Artistic Dessert Presentation Techniques
- International Food and Wine Pairing
- Beverage Mixology
- Chocolate Arts & Modern Desserts
- Culinary Events Management, Food Entrepreneurship Plan

Theory Modules

- Soft Skills (Advance)
- Entrepreneurship (Advance)
- Business Management
- Hotel Management
- Language Skills
- General Awareness
- Business Tools

Note*

For international campus training, students are required to bear the cost for their flight and accommodation.



Our Instructors

Belong with
the Best



International Mentors



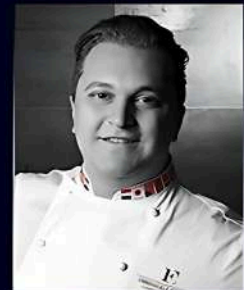
JEAN FRANCOIS-ARNAUD
MOF Patisier



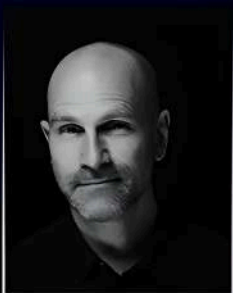
ALAIN CHARTIER
MOF Glacier



SEBASTIEN CHEVALLIER
MOF Baker



EMMANUELE FORCONE
World Pastry Champion



MARTIN LIPPO
Molecular Cuisine Chef



WEI LOON TAN
World Pastry Champion



RICHARD HAWKE
International Pastry
Consultant



CHRISTOPHE MOREL
Master Chocolatier



VINCENT GUERLAIS
Artisan Chocolatier



JULIEN PERRINET
Executive Pastry Chef



LAWRENCE CHEONG JUN BO
Co-founder & Director



KANJIRO MOCHIZUKI
Master Pastry Chef



JOAQUIN SORIANO
Head Chef / Co Founder



AURELIEN TROTTIER
Master Pastry Chef



Awards & Achievements



World Pastry Champions - Coupe du monde de la pâtisserie, 2019 France

2024

- Invited as a Demo Team at Asian Pastry Young Chefs Challenge held in September at China
- Won Best Team Spirit at Asian Pastry Cup held in October

2023

- APCA students represented India at the Junior Pastry Cup
- Won the "Best Chocolate Display" at the competition

2022

- Represented India with distinction at the Asian Pastry Cup, earning recognition for both - Most Promising Talent and Best Team Spirit
- Made a remarkable feat at the prestigious Mondial Des Arts Sucrés in France, securing 5th place globally and the coveted Best Originality Award

2019

- A momentous year! Team Malaysia, trained by APCA, achieved victory at the World Cup of Pastry in France
- APCA students represented India at the World Junior Pastry Cup
- Retained the title of India Pastry Cup champion at the competition held in Mumbai, India

Awards & Achievements



Mondial Des Arts Sucre 2022

2018

- Crowned the winner of the India Pastry Queen competition held in New Delhi, India
- Represented India at the Asian Pastry Cup in Singapore
- Represented India on the global stage at the World Pastry Queen competition in Italy
- APCA students continued their winning streak at the Junior India Pastry Cup in Mumbai, India

2017

- APCA proudly represented India at the World Pastry Cup in France
- APCA students showcased their skills at the Junior Pastry World Cup in Italy
- Claimed the title of Callebaut Patisserie of the Year in Mumbai, India

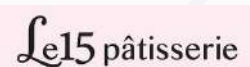
2016

- Won the India Pastry Cup in New Delhi, India
- Secured a Bronze Medal at the Asian Pastry Cup in Singapore
- APCA students triumphed at the Junior India Pastry Cup in New Delhi, India

2015

- World Pastry Cup, Lyon 2015 (France), 4th Position in the World
- World Pastry Cup, Lyon 2015 (France), Best Chocolate Display

Placement Partners



And many more....

Notable Alumni - Entrepreneur



Shaleen Bahiya
Chef owner - LaLavash



Sakshi Sipani & Aakash Sinha
Chef owner - Madagascar Bakery



Saniya Monda & Drishtee Sikka
Chef owner - Whiskers Bakery



Akansha
Chef owner - Cultured Artisanal Breads



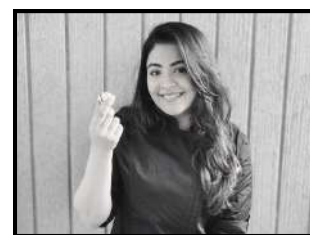
Gopesh Grewal
Chef owner - Venoi Café



Sameera & Ishan Anand
Chef owner - Dolce, Bistro & Patisserie



Tanmayi Rokade
Chef owner - The Dessert Emporium



Perna Dewani
Chef owner - LeGourmand



Venessa Rego
Chef owner - Venilicious Bakery & Cake shop



Ayushi Malhotra
Chef owner - Zoella Patisserie



Priyanshi Gupta
Chef owner - Cream & Co and Ayshi



Maitri Pamish Ghael
Chef owner - BH Bakers



Priyanjali Agarwal
Chef owner - Cake & Spoon

Notable Alumni



Jatin PV
Domaine De La Klauss



George Jacob
Jumeirah, Dubai



Kaustubh Bhalinge
The La Pirogue Hotel
A Sun Resort, Mauritius



Farheen Hamdule
Domaine de la klauss
France



Supatha Ved Jaiswal
Auberge du Bon Laboureur
France



Pathvika Shetty
Jumeirah, Dubai



Ayushi Singh
Address Skyview Hotel
Dubai



Ayushri Venkatesh
JW Marriott



Disha Kukreja
Febelle, ITC Maratha



Alisha Dmello
Jardin De Quai
France



Farhad Pathan
Trou aux Biches
Beachcomber Golf Resort &
Spa, Triolet, Mauritius



Karan Hate
Raazji
Bahrain



Kinjal Jaiswal
Trident
Nariman Point



Aayushi Shah
Atmosphere Resort
Maldives



Priyank Sangoi
Subko Cacao



Neha Kulkarni
Grand Hyatt



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APCA Mumbai - Litolier Chambers, Marol Naka, A Wing, Ground & First Floor, Adjacent to Marol, Mumbai, Maharashtra 400059



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