

TURNING PASSION INTO CAREER

CERTIFICATE IN BAKING

18 SESSIONS

THURSDAYS & FRIDAYS

7:00PM - 10:00PM

MIB COLLEGE, PJ NEW TOWN



Our longest running course of over 40 years is now open on weeknights!

MIB's Certificate in Baking is designed to provide the best value for you, paired with step-by-step guidance from our experienced chefs.

We stand out through our emphasis in theory as a foundation for practical application, allowing you to understand not just how, but why.

Our certificate is split into 3 modules - Breads, Cakes and Pastries. Attend any module, any session, or the full certificate. Suitable for beginners!

Refer to list of recipes at the back.

54 RECIPES



Breads

Sandwich Loaf
Panettone
French Country Bread

French Baguette
Wholemeal Walnut Bread
Focaccia

Sweet Bun
Carrot & Honey Bread
Honey Pretzel

Chocolate Swirl Bread
Milk & Cheese Plait
Pumpkin Bread

German Muesli Bread
Swiss Brioche
Ragi Walnut Bread

Wholemeal Pizza Dough
Plain Pizza Dough
Doughnuts



Pastries

Chocolate Chip & Walnut Cookies
Butter Cookies
Chinese Almond Cookies

Chicken Cornish Pasties
Chicken Quiche Lorraine
Chicken Pie

Fruit Pies
Almond Pies
Florentine Cookies

Cream Puff with Custard Filling
Chocolate Eclairs
Choux Pastry Swans

English Scones
Egg Tarts
Pineapple Tarts

Chicken Cheese & Tomato Scones
Scottish Shortbread
Kaya Puff



Cakes

Emulsifier Sponge Cake
High Ratio Butter Cake
Banana Cake

Mixed Fruit Flan
Almond Suji Cake
Chocolate Hazelnut Cake

Chocolate Sponge Cake
Chocolate Chip & Walnut Muffin
Carrot Walnut Cake

Black Forest Cake
Pandan Chiffon Cake
Blueberry Muffin

Moist Chocolate Cake
Blueberry Cream Cheese Cake
Mini Almond Cake

Chocolate Mousse Cake
Baked Cheese Cake
Jackfruit Muffin

UNIQUE HIGHLIGHTS

- RECIPE BOOK PROVIDED
- APRON, CAP & CONTAINER PROVIDED
- INGREDIENTS PROVIDED
- BRING HOME YOUR BAKED GOODS