



# ACADEMIC CATALOG

Discover the Art of Culinary Excellence

2025  
2026

# INDONESIA PATISSERIE SCHOOL

1ST ACCREDITED BAKING & PASTRY SCHOOL IN INDONESIA!



Indonesia Patisserie School is proud to be the **first** accredited institution in Indonesia specializing in baking, pastry and culinary arts. We are committed to shaping the next generation of exceptional culinary professionals, as we bridge aspiring pastry chefs and bakers to achieve their dreams by upgrading their skills and knowledge in the culinary field.

Founded in 2010 by Djap Siau Kian (Master Aing), Indonesia Patisserie School (IPS) is a leading institution dedicated to the education of aspiring pastry chefs, bakers, and culinary entrepreneurs. Located in North Jakarta, IPS blends time-honored techniques with innovative culinary practices, ensuring that students are equipped with a solid foundation in pastry and culinary arts. Master Aing's vision for IPS is rooted in her decades of experience in both the kitchen and the business world, and the school's mission is to guide students in mastering the essential skills that form the backbone of successful culinary entrepreneurship.

At IPS, students are taught to prioritize the fundamentals—precision, creativity, and technical skill—ensuring they are well-prepared to excel in the ever-evolving culinary landscape. In a world that is constantly influenced by trends, IPS places a strong emphasis on building a solid foundation in traditional and modern techniques. This approach empowers students not only to master the art of pastry but to understand the underlying principles that allow them to adapt, innovate, and maintain long-term success in their careers.

Many of our graduates have successfully gained admission to prestigious competition, culinary school and working in renowned institutions such as:



# OUR MISSION

To provide world-class education that emphasizes mastering fundamental techniques, understanding the potential of high-quality ingredients, and transforming them into exceptional, globally recognized products.

## ACADEMIC COLLABORATION



## INDUSTRY COLLABORATION



**GROUPON Tupperware® TOUS les JOURS**



**accenture KitchenAid®**

# FROM BASICS TO BRILLIANCE:

Innovating Tradition, Inspiring the Future of Food

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Welcome! Since its foundation in 2010, Indonesia Patisserie School (IPS) has proudly stood as a nationally renowned champion of culinary and pastry arts education, guided by the vision and passion of Master Aing (Djap Siau Kian). As the first patisserie school in Indonesia, IPS has trained hundreds of alumni who have gone on to become leading entrepreneurs, educators, and innovators in the Culinary Arts field.

What sets IPS apart is our unwavering commitment to nurturing the best and most qualified culinary professionals. We believe that mastering the fundamentals, paired with strong passion and innovative thinking, is the foundation for success. Through a curriculum that blends 70% practical training with 30% theory, we empower our students to transform ingredients into world-class creations while fostering the adaptability needed to excel in an ever-evolving industry.

At IPS, we view food as more than sustenance—it is a bridge that connects cultures, creates opportunities, and respects the natural resources that sustain us. By embracing this philosophy, we teach our students to appreciate the interconnectedness of the culinary world.

Together, we are shaping a future where culinary arts drive innovation, honor traditions, and inspire positive change in communities around the globe.

*Jesslyn Katherine*

Chief of Executive Officer



# FROM BASICS TO BRILLIANCE:

Mastering Pastry, Empowering Future Entrepreneurs with a Strong Foundation

With over 30 years of experience in the culinary arts, Djap Siau Kian—fondly known as Aing—has earned a distinguished reputation as one of Indonesia's most accomplished pastry chefs and entrepreneurs. Aing's passion for baking began in her childhood in Kalimantan, Indonesia, where she learned the art of baking from her mother, a master baker. Inspired by her mother's teachings, Aing quickly developed an exceptional talent for discerning the composition of any dessert and learned to view cooking as both an art form and a source of livelihood.

In 1994, Aing took her first steps into the culinary world by selling traditional baked goods to friends and family during festive seasons. By 2002, Aing and her husband, Elsen, opened Jesslyn K Cakes, a bakery that would go on to revolutionize the baking landscape in Indonesia. Within six years, they expanded to over 85 locations across the country, with outlets in Australia and Thailand. Throughout this period, Aing honed her expertise by attending specialized pastry courses in Europe, Singapore, Japan, Taiwan, Malaysia, and Australia. The couple's innovative approach to baking elevated Indonesia's baked goods culture to new heights.

In 2010, Aing's dream of establishing a dedicated institution for pastry and culinary arts came to fruition with the founding of the Indonesia Patisserie School (IPS) in North Jakarta. Over the years, IPS has become the leading pastry school in Indonesia, training more than 5,000 students and producing over 500 alumni, many of whom have become entrepreneurs, educators, and Master Chefs across the nation and beyond.

Through her work, Aing continues to inspire a new generation of pastry chefs and culinary professionals, guiding them to achieve excellence in both the craft of baking and the business of culinary entrepreneurship.



*Master Aing*

Founder & Master Instructor

# ADMISSIONS

## ADMISSION REQUIREMENT

**IPS welcomes students from a variety of educational and professional backgrounds. The minimum age to register and participate in our program is 5 years old. No previous culinary or pastry experience is required.**

## ACCREDITED CERTIFICATE

- **Certificate of Participation**

**The duration of this course # 3 months to complete and provide focused entry- level training.**

- **Diploma Certificate**

**The duration of this course is 1-1½ years to complete and includes courses in baking and cooking. This class provide an accredited certificate that can be used nationally and internationally.**

# DIPLOMA PROGRAMS



# CULINARY ARTS

## ► Program Details



A Diploma in Culinary Arts opens the door to exciting career opportunities in the F&B industry. This comprehensive program is structured into four specialized tracks: Baking, Cooking, Barista, and Entrepreneurship. Over the course of one to one-and-a-half years, students will master a broad range of culinary techniques, develop leadership skills, and learn to operate state-of-the-art equipment, all through immersive, hands-on learning experiences.

With an exceptional student-to-teacher ratio of 1:1, students receive personalized guidance to maximize their potential. The program combines technical expertise, leadership development, and business acumen, equipping graduates to thrive in diverse roles within the industry. Training in professional-grade facilities and learning from experienced industry professionals provides invaluable real-world preparation, ensuring a competitive edge in the workforce.

Whether aspiring to become a master chef, an entrepreneur, or securing a position in renowned restaurants or cafes, this diploma program paves the way for success in the culinary, baking, and F&B sectors.



# Baking & Pastry

## ➤ Program Details

The Baking and Pastry Diploma offers a progressive path for students to master the art of baking, from foundational techniques to advanced pastry skills. The program is divided into three levels: **Basic**, **Intermediate**, and **Superior with one concentration**.

In the **Basic Class**, students will learn essential baking techniques and build a strong foundation in pastry arts. The **Intermediate Class** focuses on refining skills, introducing more complex methods and decoration techniques. The **Superior Class** is designed for advanced students, pushing creativity and precision to new heights, with an emphasis on professional-grade pastries and desserts.

Throughout the program, students receive hands-on training in state-of-the-art facilities, guided by expert instructors. By the end of the diploma, graduates will have mastered both traditional and modern pastry techniques, ready to excel in any professional baking environment.

### COURSES

1. Foundation of Baking and Pastry
  - a. Ingredients
  - b. Equipment and Technology
  - c. Techniques (modern and traditional)
2. Baking Through The Senses
3. Basic Class (bread, cookies, tart/pies, pastries, cake)
  - a. Practical Examination I
  - b. Internship/ Externship I
4. Intermediate Class (bread, cookies, tart/pies, pastries, cake)
  - a. Practical Examination II
  - b. Internship/ Externship II
5. Advanced Baking and Pastry Class (bread, cookies, tart/pies, pastries, cake)
  - a. Practical Examination III
  - b. Internship/ Externship III
6. Basic Chocolate Art and Confectionery Tech & Technique
7. Classic Buttercream Decor
8. Classic Fondant Modeling
9. Plating and Presentation (including photography)

# Cooking

## ► Program Details

The Culinary Arts Diploma equips students with the skills to master the art of cooking, from basic techniques to advanced culinary artistry, with a special focus on Indonesian cuisine. The program is divided into three levels: **Basic, Intermediate, and Superior, plus a dedicated Indonesian Cuisine Class.**

In the Basic Class, students build essential cooking skills and foundational techniques. The Intermediate Class introduces complex recipes, global cuisines, and plating methods. The Superior Class focuses on advanced culinary creativity and professional-grade dishes.

The Indonesian Cuisine Class explores the rich flavors, techniques, and traditions of Indonesian cooking, highlighting iconic dishes and native ingredients.

With hands-on training in professional kitchens and guidance from expert chefs, graduates will master both classic and modern techniques, ready to excel in the culinary world.

### COURSES

- Culinary Fundamental: Food Materials & Cooking theories and techniques
- Basic Cooking (appetizer and main course)
- Plating and Presentation Techniques
- Intermediate Cooking (appetizer and main course)
- Advanced Cooking (appetizer and main course)
- Precision Temperature Cooking
- Basic Culinary Theory and Practical Examination I
- Intermediate Culinary Theory and Practical Examination II
- Advanced Culinary Theory and Practical Examination III
- Identification, Fabrication and Utilization
  - Seafood, Poultry and Meat
  - Optional: Pork and Exotic Meat
- Cooking Through The Senses
- Dynamics of Heat Transfer and Physical Properties of Food
- Internship and Externship

# Barista

## ► Program Details

The Barista Training Program equips students with the essential skills to master coffee preparation, from the basics of brewing to advanced techniques. The curriculum covers everything from coffee origins and sensory training to espresso fundamentals, manual brewing methods, and caffeine extraction. Students will learn how to use barista tools, steam milk, select high-quality beans, and refine their brewing techniques, gaining hands-on experience with essential equipment.

Additionally, the program includes practical lessons on menu development, advanced beverage management, and customer service, preparing students for real-world coffee shop environments. The course also covers the business aspects of opening and running a coffee shop, as well as maintaining barista equipment. By the end of the program, graduates will be ready to excel as skilled baristas or even start their own coffee business.

### **COURSES**

- Introduction About Coffee
- Basic Sensory
- Brewing Methods and Techniques
- Barista Tools and Equipments
- Basic Espresso 101
- Basic Manual Brewing: Pour over, Stepping, Pressure, Vacuum
- Principles, Element And Methods Of Caffeine Extraction
- Selection Of Coffee Beans
- Sizing of Grinded Coffee
- Profile Roasting
- Basic Steaming Dairy and Non-Dairy Techniques
- Menu Development
- Advanced Beverage Management
- Beverage and Customer Service
- Business Class (How To Open Coffee Shop)
- Maintenance Of Barista Equipment

# Entrepreneurship

## ➤ Program Details



The Entrepreneurship Class offers a comprehensive path for students to master the business side of the culinary industry, equipping them with the knowledge and skills to launch and manage successful ventures. The program focuses on both the creative and operational aspects of food business management.

Students begin by learning essential concepts in Business Planning, gaining the tools to develop a clear and actionable business strategy. They will dive into Managing Culinary Resources, learning how to optimize both ingredients and staff to ensure efficiency. Creativity & Entrepreneurship will inspire students to think innovatively and develop their unique food concepts, while Research and Development will allow them to explore new ideas and products in the ever-evolving food industry.

In the Cafe/Restaurant Service Management and Production module, students will gain practical insights into running day-to-day operations, balancing production with customer service. They will also acquire crucial knowledge in Finance and Accounting, learning how to manage budgets and make informed financial decisions. The Food Service Operations module covers the intricacies of overseeing a food establishment, while Mass Production and Packaging will equip students with skills in scaling food production for larger audiences.

By the end of the class, students will be well-prepared to navigate the complexities of the food business world, from managing operations to driving innovation and ensuring profitability in a competitive market.

### **COURSES**

- Business Planning
- Managing Culinary Resources
- Creativity & Entrepreneurship
- Research and Development
- Cafe/Restaurant Service Management and Production
- Finance and Accounting
- Food Service Operations
- Mass Production and Packaging

# PROGRAM TUITION FEES

01

## DIPLOMA

|                              |                 |
|------------------------------|-----------------|
| Baking & Pastry Arts Diploma | IDR 425.500.000 |
| Culinary Arts Diploma        | IDR 575.000.000 |

02

## BAKING AND PASTRY COURSE

|                    |                 |
|--------------------|-----------------|
| Basic Class        | IDR 105.000.000 |
| Intermidiate Class | IDR 112.000.000 |
| Superior Class     | IDR 195.000.000 |

03

## COOKING COURSE

|                    |                |
|--------------------|----------------|
| Basic Class        | IDR 35.000.000 |
| Intermediate Class | IDR 53.000.000 |
| Superior Class     | IDR 59.000.000 |

## ADDITIONAL FEES PROGRAMMES RELATED

### PROGRAMMES RELATED

- Class Cancellation (Less than 24 hours)
- Late installment payment
- Per equipment fine
- Re-print certificate (Paper)
- Re-print certificate (Digital)
- Re print recipe
- Uniform
- Retake exam

### DEPEND ON THE RECIPE

|               |
|---------------|
| IDR 2.000.000 |
| IDR 500.000   |
| IDR 2.000.000 |
| IDR 1.000.000 |
| IDR 500.000   |
| IDR 1.000.000 |

### DEPEND ON THE RECIPE

# OTHER PROGRAMS

# TUITION FEES

## CAKE DECOR

|                              |                 |
|------------------------------|-----------------|
| • Fondant (Short Course)     | IDR 41.000.000  |
| • Fondant (Long Course)      | IDR 120.000.000 |
| • Buttercream (Short Course) | IDR 35.000.000  |
| • Buttercream (Long Course)  | IDR 98.000.000  |

## SPECIALIZED COURSE

|                                 |                               |
|---------------------------------|-------------------------------|
| • Gluten Free/Vegan             | IDR 80.000.000                |
| • Barista Class                 | IDR 25.000.000                |
| • Farm To Table Nusantara       | IDR 57.300.000                |
| • Indonesian Cuisine            | IDR 46.000.000                |
| • Tradisional Jajanan Nusantara | IDR 46.000.000                |
| • Basic Chocolate               | IDR 30.000.000                |
| • One Day Class                 | <b>PRICE DEPEND ON RECIPE</b> |

## F&B CONSULTATION

Master Aing provide consultation and training for restaurants/cafe/bakery/school and hotels . The duration for this consultation is negotiable.

## KITCHEN / CLASSROOM RENTAL

## CORPORATE WORKSHOPS

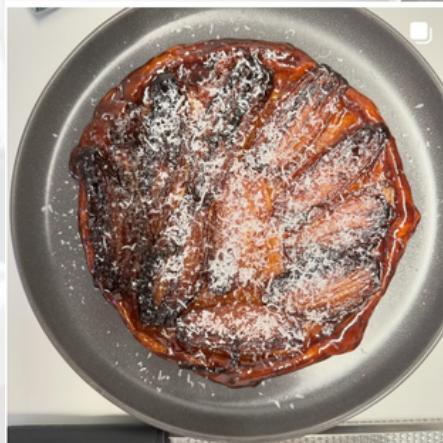
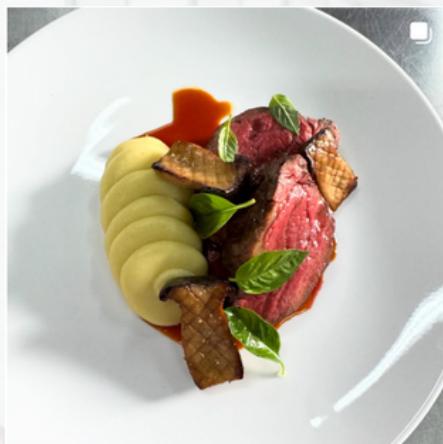
**PRICE UPON REQUEST**

# OUR FACILITIES



# YOSUA ANDREW TAN

*Line Cook, The Modern (2 Michelin-Star restaurant, New York)  
Top 4, Junior Masterchef Junior Indonesia*



Yosua Andrewtan, an alumnus of the Indonesia Patisserie School (IPS) class of 2021 and the Culinary Institute of America (CIA) class of 2022, is currently honing his culinary skills as a line cook at *The Modern*, a two-Michelin-starred restaurant in New York City.

Raised in a family deeply rooted in the food and beverage industry, Yosua was immersed in culinary traditions from a young age. This early exposure ignited his passion for cooking, leading him to pursue formal training at the CIA, where he refined his techniques and deepened his understanding of global cuisines.

At The Modern, Yosua is part of a team that has earned acclaim for its innovative approach to contemporary American cuisine. The restaurant's commitment to excellence is reflected in its two Michelin stars and its location within the Museum of Modern Art (MoMa), offering diners a unique blend of art and gastronomy.

Looking ahead, Yosua aspires to elevate Indonesian culinary standards by introducing Michelin-level dining experiences in his home country. He is dedicated to preserving the rich cultural heritage and authentic flavors of Indonesian cuisine while enhancing its presentation and global appeal.

Through his journey from a family kitchen and business in Indonesia to a prestigious New York restaurant, Yosua exemplifies the fusion of tradition and innovation, embodying the potential to transform Indonesia's culinary landscape.

*"Culinary arts are more than just cooking; they are about creating experiences that tell a story of culture, creativity, and passion. My journey has just begun, and my dream is to bring Indonesia's rich flavors to the global stage, elevating its culinary heritage while embracing the art of fine dining."*

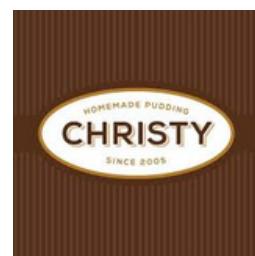
*Yosua Andrewtan*

# IPS ALUMNI:

## INNOVATORS & ENTREPRENEURS IN CULINARY ARTS



Jesslyn K<sub>o</sub>akes



Graduates of Indonesia Patisserie School are more than skilled culinary professionals—they are successful entrepreneurs. The school's curriculum goes beyond pastry and baking techniques, equipping students with essential business management knowledge and entrepreneurial skills.

At IPS, students gain a well-rounded understanding of the food and beverage industry, including resource management, financial planning, marketing strategies, and customer relations. By combining technical expertise with practical business insights, graduates are fully prepared to excel in the competitive landscape of culinary entrepreneurship.

Many alumni have launched thriving pastry shops, cafes, and bakeries, blending creative innovation with a strategic understanding of market demands. This holistic approach ensures that IPS graduates leave not only as exceptional chefs but as empowered business leaders ready to make their mark in the industry.

# Empowering Indonesian Women:

Reskilling Through Baking and Opportunity



At Indonesia Patisserie School (IPS), we believe in the transformative power of baking as a tool for women's empowerment. For many underprivileged women in Indonesia, a lack of modern skills and opportunities stands in the way of financial independence.

Our programs are designed to provide accessible, hands-on training in baking and pastry arts, equipping women with the skills needed to modernize their craft and thrive in today's competitive market. By offering reskilling opportunities, IPS helps women unlock their potential, build confidence, and create sustainable livelihoods, fostering a brighter future for themselves and their families.



YAYASAN  
SEJAHTERA  
INDONESIA  
GLOBAL



# COMING SOON

## AKADEMI BISNIS & KULINER INDONESIA

We are pleased to announce that Indonesia Patisserie School will transition to Akademi Bisnis Kuliner Indonesia Global.

**Admission open this late-Spring 2025!**

This is your opportunity to gain comprehensive knowledge and practical skills in the fields of business and culinary arts.

Through our programs, you will:

- Learn directly from experienced professionals in the industry.
- Develop essential skills for success in entrepreneurship and culinary endeavors.
- Build a strong foundation for a promising career.

The academy proudly offers flagship programs designed to prepare you for excellence:

- **Diploma 4 Food Service Industry (S.Tr. Bns.)**
- **Diploma 3 Baking and Pastry Arts (D-III)**

Stay informed about the latest updates and be among the first to embark on this exciting journey. Join us and take the first step toward achieving your aspirations!

# INDONESIA PATISSERIE SCHOOL COLLABORATION:

## FROM CORPORATE TO EMBASSY









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