

Strong Fundamentals | Shared Values | Collective Impact



2026  
2027

# ACADEMIC CATALOG



# THE FIRST CERTIFIED



LEARNING INSTITUTION FOR BAKING AND PASTRY IN TOWN



Indonesia Patisserie School (IPS) is Indonesia's First Certified Learning Institution for Baking and Pastry and a center for culinary and beverage education that emphasizes the development of professional values. Founded in 2010 by Djap Siau Kian (Master Aing), IPS was established to provide structured, professional education grounded in strong fundamentals, technical discipline, and responsible practice.

Located in Pantai Indah Kapuk, North Jakarta, IPS integrates time-honored techniques with contemporary culinary and beverage applications. Learning at IPS emphasizes hands-on training supported by clear theoretical understanding, enabling learners to build consistency, adapt to industry demands, and grow with confidence. Beyond technical skills, IPS fosters a professional mindset shaped by shared values—respect for ingredients, commitment to hygiene and standards, and responsibility toward the broader culinary ecosystem.

Through continuous learning, collaboration, and community engagement, IPS supports aspiring practitioners and working professionals alike. Its alumni contribute to professional kitchens, bakeries, cafés, competitions, and entrepreneurial ventures in Indonesia and abroad, reflecting IPS's commitment to long-term impact within the culinary and beverage industry.

**Strong fundamentals.**

**Shared values. Collective impact.**

*"Strong fundamentals allow knowledge to grow beyond one generation. At IPS, we train and develop people who can pass skills forward—strengthening the culinary community over time."*

— Master Aing (Djap Siau Kian)

# OUR MISSION

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To strengthen Indonesia's culinary, pastry, and beverage workforce by delivering fundamentals-led education that builds competent professionals, develops instructors who can pass skills forward, and supports sustainable careers—from employment to entrepreneurship—through standards, discipline, and continuous upskilling.

# ALUMNI ACHIEVEMENTS

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Culinary Institute  
of America



THE MODERN

# PAST COLLABORATIONS

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Blue Band®



GLOBAL SEVILLA  
Nurturing Global Students with Character

stp



印尼慈濟學校  
TZU CHI SCHOOL



UPH  
UNIVERSITAS PELITA HARAPAN

INTERNATIONAL  
CULINARY CENTER

Tupperware®



TOUS les JOURS

Cikal

NOVOTEL  
HOTELS & RESORTS

HOTEL BOROBUDUR  
JAKARTA

HOTEL  
SEMARANG

accenture

GROUPON

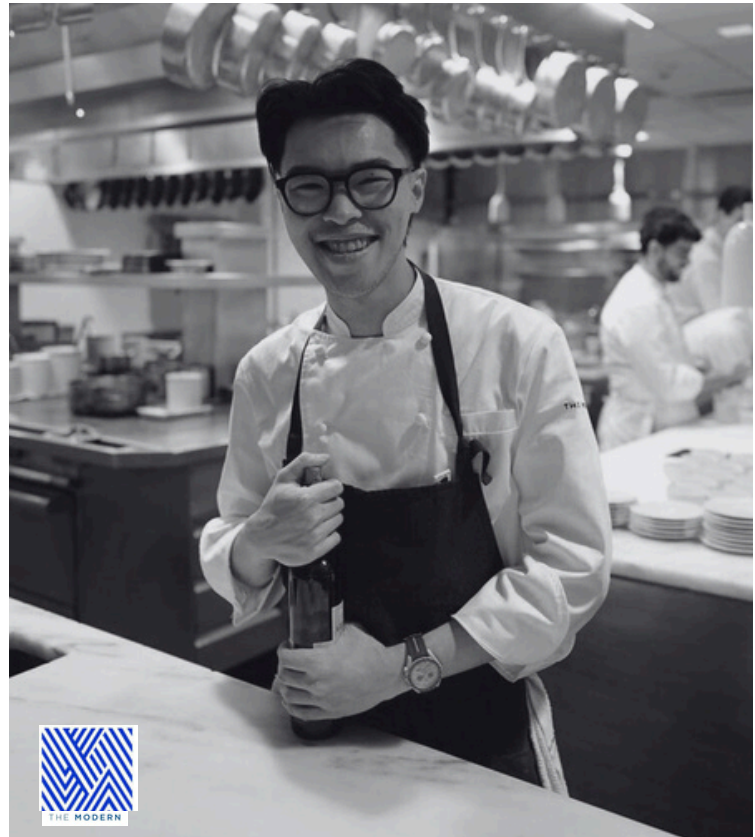
KitchenAid®

# ALUMNI STORY



**Yosua Andrewtan**, an alumnus of Indonesia Patisserie School (IPS) Class of 2020 and the Culinary Institute of America (CIA) Class of 2022, has continued to advance steadily in the professional culinary field. In December 2025, he was promoted to Junior Sous Chef at The Modern, a two-Michelin-starred restaurant in New York City. Before pursuing formal culinary education, Yosua gained early recognition in Indonesia as one of the Top 4 finalists in Junior MasterChef Indonesia, an achievement that highlighted his skill, creativity, and potential at a young age.

Raised in a family deeply rooted in the food and beverage industry, Yosua was exposed early to culinary practice and operations, shaping his discipline and commitment to the craft. His formal training at IPS and the CIA strengthened his technical foundations and broadened his understanding of global culinary standards.



At The Modern, located within the Museum of Modern Art (MoMA), Yosua works within a high-performance kitchen known for its contemporary American cuisine and rigorous standards of excellence. His progression to a leadership role reflects both technical competence and professional maturity.

Looking ahead, Yosua aims to contribute to the development of Indonesia's culinary industry by applying Michelin-level discipline and standards while honoring the country's culinary heritage. His journey—from a family business in Indonesia to a leadership position in a world-class kitchen—illustrates how strong fundamentals, continuous learning, and professional values can support long-term growth and meaningful industry impact.

***"For me, culinary work goes beyond cooking. It is about discipline, storytelling, and respect for culture. My goal is to apply international standards while honoring Indonesian flavors, contributing to the growth of our culinary heritage with consistency and purpose"***

**— Yosua Andrewtan**

# STUDENT-TO-INTERN PATHWAY

## OUR 2025 INTERNS



Selected students may progress into an internship role prior to graduation, where they assist IPS instructors in guiding and supporting new students. This pathway provides hands-on experience in a real learning environment, reinforcing technical skills, discipline, and communication through active practice.

By assisting in classes and demonstrations, student interns revisit and relearn core techniques, strengthening their understanding while developing responsibility and professionalism. This experience supports deeper mastery of fundamentals and prepares students for future roles in professional kitchens, training environments, or industry settings.





# ROOTED IN FUNDAMENTALS. GROWING TOGETHER.

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## Welcome to Indonesia Patisserie School (IPS).

Established in 2010 under the leadership of Master Aing (Djap Siau Kian), IPS is a recognized learning institution dedicated to developing culinary, pastries and beverage professionals through strong fundamentals, disciplined practice, and the cultivation of professional values. As Indonesia's first dedicated patisserie school, IPS was founded on a clear belief: sustainable professional growth begins with mastery of the basics and a deep respect for craft. Over the years, our learners have gone on to contribute to the culinary and hospitality industry as professionals, entrepreneurs, and educators—both locally and internationally.

Beyond technical instruction, IPS places equal importance on shaping mindset and responsibility. We approach the culinary arts—encompassing cooking, baking, and beverage—as a professional practice that demands consistency, respect for ingredients and resources, and accountability to the wider industry. Through continuous learning, collaboration, and real-world application, IPS aims to strengthen individual capability while contributing meaningfully to the growth and resilience of the culinary and beverage ecosystem.

**Strong fundamentals.**

**Shared values.**

**Collective impact.**



*Jesslyn Katherine*

Chief Executive Officer



## FROM BASICS TO BRILLIANCE:

Strong fundamentals for lasting craft, professionalism, and impact.

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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.

*Master Aing*

**Founder & Master Instructor**



# OUR PROGRAMS

- Culinary Arts Career Development
- Baking
- Cooking
- Barista
- Specialized

## ADMISSION REQUIREMENT

We welcomes learners from a wide range of educational and professional backgrounds. The minimum age to enroll in IPS programs is 5 years old. No prior culinary, pastry, or beverage experience is required, as programs are designed to accommodate beginners as well as those seeking to upgrade existing skills.

## ACCREDITED CERTIFICATE

**Certificates of Participation:** Awarded to participants who have successfully completed a course, workshop, or short program at IPS. This certificate recognizes active participation, learning engagement, and exposure to practical skills and knowledge throughout the program. It is suitable for professional development, skills upgrading, and continuing education.

**Accredited Certifications:** Awarded to participants who have completed a program aligned with an accredited framework and have met the required competency and assessment standards. This certification formally recognizes professional competence in specific culinary, pastry, or beverage skills and is designed to support workforce readiness, employability, and career advancement within the food and beverage industry.

# Culinary Arts Career Development Program



## > Program Details

The Culinary Arts Career Development Program is an integrated pathway designed to prepare learners for professional roles and entrepreneurial opportunities in the food and beverage industry. The program combines training in baking, cooking, and barista skills with food safety standards, business fundamentals, and hands-on experience. Through a balance of technical practice, industry-relevant knowledge, and internship exposure, learners develop the competence, discipline, and market readiness required for sustainable careers in culinary and beverage operations.

As part of the program, participants are fully equipped with comprehensive learning support, including a structured training handbook, an official program certificate upon completion, and a standardized uniform for practical sessions. All essential learning materials, tools, and preparation are provided to ensure participants can focus entirely on skill development and professional growth throughout the program.

| <b>COURSES</b>                           | <b>COURSE BREAKDOWN</b>                             | <b>SUB TOTAL</b>                                |
|--|---|---|
| BAKING                                   | BASIC<br>INTERMEDIATE<br>ADVANCED                   | Rp110.250.000<br>Rp117.600.000<br>Rp204.750.000 |
| COOKING                                  | BASIC<br>INTERMEDIATE<br>ADVANCED                   | Rp36.750.000<br>Rp55.650.000<br>Rp61.950.000    |
| BARISTA                                  | COFFEE, MATCHA & BEVERAGES SKILLS                   | Rp50.000.000                                    |
| BUSINESS, FOOD SAFETY & MARKET READINESS |   |   |
| INTERNSHIP                               | 3 MONTHS UNPAID<br>3 MONTHS PAID (AFTER EVALUATION) |   |
| <b>PROGRAM TOTAL:</b>                    |   | <b>Rp603.750.000</b>                            |

| BAKING   | COOKING  | BARISTA   | BUSINESS, FOOD SAFETY & MARKET READINESS  | INTERNSHIP  |
|--|--|---|---|---|
| <p>Fundamental baking techniques, dough handling, basic bread &amp; pastry production. 53 hands-on recipes covering bread, cookies, and basic pastries.</p>                      | <p>Basic cooking techniques, kitchen fundamentals , and essential culinary skills.</p> | <p>This practical barista course that builds core competencies in coffee, matcha, and contemporary beverage preparation, covering espresso fundamentals, milk texturing, matcha whisking techniques, and the creation of popular non-coffee drinks. The course emphasizes consistency, flavor balance, hygiene, workflow efficiency, and presentation, equipping participants with the skills and confidence needed to operate in café settings or beverage-focused F&amp;B businesses.</p> | <p>This component equips learners with the operational, regulatory, and commercial foundations required to function responsibly within the food and beverage industry. It covers HACCP principles, food safety, and hygiene standards essential for compliance and quality assurance, alongside core business competencies including marketing fundamentals, product costing (HPP), pricing strategies, and profitability analysis. Learners also develop an understanding of branding, menu development, and customer experience, enabling them to align culinary execution with market expectations and sustainable business practices.</p> | <p>In this internship program, student interns assist in classes and demonstrations, as well as in the kitchen for baking, cooking, and barista activities. This allows them to revisit and relearn core techniques, thereby strengthening their understanding while also developing a sense of responsibility and professionalism.</p> |
| <p>Advanced dough development, enriched breads, laminated dough, and product consistency. Hands-on production &amp; 66 refinement recipes.</p>                                   | <p>Intermediate cooking techniques, sauce fundamentals , and menu application.</p>     | <p>This practical barista course that builds core competencies in coffee, matcha, and contemporary beverage preparation, covering espresso fundamentals, milk texturing, matcha whisking techniques, and the creation of popular non-coffee drinks. The course emphasizes consistency, flavor balance, hygiene, workflow efficiency, and presentation, equipping participants with the skills and confidence needed to operate in café settings or beverage-focused F&amp;B businesses.</p> | <p>This component equips learners with the operational, regulatory, and commercial foundations required to function responsibly within the food and beverage industry. It covers HACCP principles, food safety, and hygiene standards essential for compliance and quality assurance, alongside core business competencies including marketing fundamentals, product costing (HPP), pricing strategies, and profitability analysis. Learners also develop an understanding of branding, menu development, and customer experience, enabling them to align culinary execution with market expectations and sustainable business practices.</p> | <p>In this internship program, student interns assist in classes and demonstrations, as well as in the kitchen for baking, cooking, and barista activities. This allows them to revisit and relearn core techniques, thereby strengthening their understanding while also developing a sense of responsibility and professionalism.</p> |
| <p>Professional-level baking &amp; pastry production, product standardization, and advanced techniques for commercial output. Consist 34 recipes that also can be requested.</p> | <p>Advanced cooking applications and menu execution.</p>                               | <p>This practical barista course that builds core competencies in coffee, matcha, and contemporary beverage preparation, covering espresso fundamentals, milk texturing, matcha whisking techniques, and the creation of popular non-coffee drinks. The course emphasizes consistency, flavor balance, hygiene, workflow efficiency, and presentation, equipping participants with the skills and confidence needed to operate in café settings or beverage-focused F&amp;B businesses.</p> | <p>This component equips learners with the operational, regulatory, and commercial foundations required to function responsibly within the food and beverage industry. It covers HACCP principles, food safety, and hygiene standards essential for compliance and quality assurance, alongside core business competencies including marketing fundamentals, product costing (HPP), pricing strategies, and profitability analysis. Learners also develop an understanding of branding, menu development, and customer experience, enabling them to align culinary execution with market expectations and sustainable business practices.</p> | <p>In this internship program, student interns assist in classes and demonstrations, as well as in the kitchen for baking, cooking, and barista activities. This allows them to revisit and relearn core techniques, thereby strengthening their understanding while also developing a sense of responsibility and professionalism.</p> |

# SPECIALIZED COURSES



## ➤ Program Details

Specialized Courses are customized culinary programs designed to meet specific learning needs. The menus, course levels, duration, and pricing are adjusted based on the scope of training, menu complexity, and individual or group requirements. These programs are ideal for focused skill development without enrolling in a full program.

| BASIC SHORT CLASS      | CAKE DECOR  | TRADITIONAL   | ONE DAY   |
|------------------------|---|---|---|
| BASIC I (10 RECIPES)   | Cake Decoration Class focuses on essential cake decorating techniques, including buttercream, piping, fondant work, and basic cake finishing through hands-on practice. | Traditional Jajanan Nusantara Class introduces classic Indonesian traditional snacks, focusing on authentic recipes, traditional techniques, and hands-on preparation of a variety of local cakes and snacks. | One Day Class offers a focused, hands-on session with menus and recipes customized upon request. Pricing is available upon request based on menu selection and class scope. |
| BASIC II (11 RECIPES)  |   |   |   |
| BASIC III (11 RECIPES) |   |   |   |
| BASIC IV (11 RECIPES)  |   |   |   |
| BASIC V (11 RECIPES)   |   |   |   |

**The Basic Short Course** consists of five Basic Short Classes (Basic I – Basic V). Each class is designed as a focused short program covering a range of fundamental culinary skills. Across the five classes, students will learn and practice a variety of menus, including bread, cookies, tarts, desserts, cake decoration, and basic cake production.

### Specialized Courses & Certification

All Specialized Courses, including Cake Decoration Class, Traditional Jajanan Nusantara Class, and One Day Class, are designed as focused and customized programs tailored to specific learning objectives. Participants who complete any of the Basic Short Class Program or Specialized Courses will receive a Certificate of Participation upon completion of the class.

# OTHER PROGRAMS

## ➤ Events & Group

Events & Groups Program is designed for group-based activities held at IPS, including birthday classes, private events, and special group sessions. Programs may include cooking, baking, or customized culinary activities. Menus, class format, and pricing are available upon request and subject to mutual agreement.



## ➤ Kids Class

Kids Class is designed for children to participate in fun and educational cooking or baking activities, available in group or private class formats. Menus, class structure, and pricing are customized based on age group, learning objectives, and event requirements, and are available upon request.



# BAKING IN BULKS



## > Program Details

**The Bulk Baking Program is a practical entrepreneurship initiative designed exclusively for full-course students, allowing them to produce, sell, and scale up products that have been previously developed and standardized during class sessions.**

Through this program, students are given the opportunity to manufacture approved IPS recipes in larger quantities using IPS facilities, simulating real production conditions. Students purchase their own ingredients and carry out production without additional facility fees, enabling them to experience realistic cost structures and operational workflows from the outset. This approach bridges classroom learning with real business execution.

The program emphasizes cost awareness, production efficiency, and basic business decision-making. Students are guided to calculate ingredient costs, analyze pricing structures, and understand profit margins in a practical context. Through mentoring and discussion sessions, students learn to assess product feasibility, manage production at scale, and adjust pricing based on cost control and market considerations.

Lynelle, our Baking & Pastry Student baked 500 pcs of Chocolate Chip Cookies for her Church Christmas Celebration December 2025.





# INDUSTRY FOCUS TRAINING

Industry Focus Training is a customized professional training program designed for companies, brands, and industry partners who require targeted skill development for their teams. The program is structured based on the specific operational needs, standards, and objectives of each partner. Key Highlights:

- Customized training modules: Tailored specifically to baking, cooking, barista, or beverage operations.
  - Hands-on practice: Emphasis on practical skills, workflow efficiency, and product consistency.
  - Flexible format: Training content, duration, and methods are developed in collaboration with the partner.
  - Ideal for team upskilling: Suitable for improving team performance and standardizing products.
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# F&B CONSULTATION

F&B Consultation is a professional advisory service for food and beverage businesses seeking to enhance their operations, product quality, and overall business performance. Key Highlights:

- Tailored business advice: Consultation on menu development, product costing, pricing strategy, and operational workflow.
- Business improvement: Focus on quality control and efficiency.
- Practical recommendations: Actionable insights and strategies tailored to each business's needs.

# OUR FACILITIES



