



## **PASTRY ARTS**

### **PROGRAMME OBJECTIVES:**

The objectives of this program are to produce:

- PEO1 :** Pastry professionals who are able to apply skills and be analytical in all areas of pastry and bakery matters in accordance to industrial standards and gastronomic trends.
- PEO2 :** Pastry professionals who possess positive attitudes, ethics and work values to accomplish personal and organizational goals and objectives.
- PEO3 :** Pastry professionals who demonstrate proficient managerial and entrepreneurial capabilities and skills.

### **PROGRAMME OUTCOMES:**

Upon completing this Diploma in Pastry Arts programme, students will be able to:

- PLO1 :** Acquire and state the arts and science of baking.
- PLO 2 :** Produce multi bakeshop products.
- PLO3 :** Interpret information pertaining to bakery production problems and provide solution.
- PLO4 :** Communicate effectively at all levels.
- PLO5 :** Work in a team in multi discipline.
- PLO6 :** Demonstrate positive values and perform daily tasks without compromising qualities and product safety.
- PLO7 :** Demonstrate life-long learning commitment for continual professional growth.
- PLO8 :** Acquire and manage bakery business opportunities.
- PLO9 :** Lead and perform as an effective head of department.