



AKADEMI
BISNIS KULINER
INDONESIA GLOBAL

LEARN WITH MASTER CHEFS

*Indonesia's first D3 Pastry & Bakery degree
— founded by the pioneer of Indonesian
patisserie education*

D3 DEGREE

KEMENDIKBUDRISTEK-
RECOGNIZED. KKN LEVEL 5.
SN-DIKTI COMPLIANT.

10

EXCLUSIVE
SEATS
PER COHORT

16+

YEARS OF
EXCELLENCE

36

MONTHS TO
D3 DEGREE



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THE CASE FOR ABKIG

Why This Industry. Why ABKIG.

01 THE PROBLEM

Indonesia's hospitality industry is **booming**.
 Its talent pipeline **is not**.



Source: BPS Statistics Indonesia, 2025; Credence Research / The Shiv, 2024

The data above show that **this is one of the world's largest and fastest-growing food economies**. The industry has plenty of people who can cook. **What it cannot find is people who are ready to work at a professional standard.**





Discipline



Consistency



Accountability



Speed under pressure

These are not advanced skills. They are foundational ones — and they are the hardest to find in new graduates.



Source: WTTC Future of the Travel & Tourism Workforce Report, 2025; 6Wresearch Indonesia Bakery Market, 2025



The World Travel & Tourism Council (WTTC) projects that by 2035, global hospitality will face a skilled worker shortfall of **8.6 million — 18% below required staffing levels**. Meanwhile, Indonesia's bakery and pastry sector is growing at a 9.38% CAGR through 2029. **Indonesia already ranks #5 globally in bread and bakery revenue at US\$52 billion (2024).** The gap between demand and supply of trained professionals is not narrowing — it is widening

This is not a problem for the industry to solve alone.
It is a problem for education to solve.
And it is the exact problem ABKIG was built to address.



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02 THE SOURCE

The Master. The Mentor.



Master Aing (Djap Siau Kian)

She began her career in 1994 in bakery and pastry. She trained in **Europe, Japan, Singapore, Taiwan, Malaysia, and Australia**. She did not just study the craft — she built a commercial empire around it.

30+ years. 85+ outlets. 3 countries. 1 standard.

OVER THE FOLLOWING THREE DECADES



85+ Outlets

Outlets operated
across 3 countries:
Indonesia, Thailand, AU



Founded IPS

In 2010 she founded
Indonesia Patisserie
School (IPS)



1000+

Trained Staff
Kitchen, Front-of-House,
Back-of-House



400+

Students per year
trained at IPS since
2010

Source: Indonesia Patisserie School official records; IPS public profile



In 2010, she founded Indonesia Patisserie School (IPS)

*the first dedicated pastry school
in Indonesia.*

- ✓ IPS has trained **over 400 students** per year since its founding.
- ✓ ABKIG is the **higher-education extension of that legacy** — transforming 30+ years of industry practice and 16+ years of educational excellence into **Indonesia's first D3 degree program in pastry and bakery.**



"ABKIG is the evolution of a vision formed through sixteen years of developing IPS, where excellence, character, and purpose unite to shape tomorrow's leaders."

- Master Aing on why she built ABKIG



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03 THE PROMISE

Graduate with skills that last. Adaptable for today. Relevant for tomorrow.



By the time you graduate from ABKIG, you will have specific and measurable:



A nationally recognized D3 degree (KKNI Level 5) — a formal academic credential, not a certificate, recognized across Indonesia and forming the basis for further study internationally.



24 weeks of immersive industry placement — inside 4–5 star hotels, premium bakeries, patisseries, restaurants, and food manufacturing facilities. Included in your tuition. Not optional.



Trained proficiency with Michelin-grade operational standards — the ethics, precision, and consistency of the world's most respected kitchens.



Business competency — food costing, procurement, digital marketing, financial management, and investor-ready business pitching. Because the best professionals in this industry also understand the business they are running.



A cohort experience unlike any other in Indonesia — a maximum of 10 students per intake, ensuring direct access to Master Aing and her team throughout your entire three years.

ABKIG vs Conventional Culinary Program

DIMENSION	Conventional culinary program	✓ ABKIG
CREDENTIAL	Certificate or diploma only	D3 Degree — KKNI Level 5
CURRICULUM AUTHOR	Academics & curriculum designers	30-year commercial operator
INDUSTRY IMMERSION	Partial / additional cost	24 weeks, fully included
CLASS SIZE	20–60+ students per class	Maximum 10 per cohort
BUSINESS SKILLS	Rarely integrated	Core to every semester
PRODUCTION TRAINING	Single-serve technique	Mass-scale with consistency
MENTOR ACCESS	Shared with large cohort	Direct: Master Aing & team
FURTHER EDUCATION PATHWAY	Certificate only	S1 / International / Entrepreneurship

THE MASTER AING STANDARD

Four Values. Every Lesson. Every Day.



The Master Aing Standard is not a philosophy statement. It is an operational framework, developed through three decades of running kitchens across three countries.

It governs how ABKIG students are trained – and how they are expected to perform.



Discipline

In a professional kitchen, discipline is not optional. It is the baseline. Arrive on time. Follow the system. Maintain the standard without being reminded. ABKIG trains this as a habit, not a rule.



Consistency

A product is only as good as its worst iteration. The guest at table 7 does not care that the first 200 croissants were perfect. ABKIG trains students to produce to standard on the 300th piece, not just the first.



Responsibility

Understanding that every action in a kitchen has downstream consequences – for the team, the guest, and the business. Leaders are not born with titles. They are built through accountability



Excellence

Not perfection for its own sake. Excellence in the sense that professional hospitality demands: a refusal to accept "good enough" as the standard when the industry expects more.

Testimonials from IPS Alumni



"The discipline Master Aing instilled in us isn't something you can learn from a YouTube tutorial. It's the difference between a professional and someone who cook"

Yosua Andrewtan,
IPS Graduate (2018)

Sous Chef,
The Modern
Restaurant, USA



"What I respect most is that Master Aing never lowers the standard. At first it felt tough, but it taught me the discipline and responsibility I know I'll need in the real world."

Farrel Zachary A,
IPS Graduate (2025)

Student Internship
Indonesia Patisserie
School

THE REAL DIFFERENCE

A Different Standard of Education.

ABKIG develops pastry and bakery professionals who are built to lead — not just execute

THE FOUNDATION FOR A PROFESSIONAL CAREER

ABKIG equips students with the knowledge, professionalism, and adaptability needed to excel in the global hospitality industry. Key elements of the ABKIG educational experience include:



Formal Academic Degree (D3)

A nationally recognized Diploma III — KKNI Level 5. A real academic credential, not just a certificate



Michelin-Grade Standards

The Michelin standard in hospitality means zero tolerance for inconsistency, absolute precision in execution, and professionalism that does not vary by shift or circumstance. Master Aing's operational standards — built across 85+ outlets in three countries — are built on these same principles



Business & Entrepreneurship

Finance, procurement, digital marketing, and investor pitching — built into the curriculum.



Real Industry Immersion

24 weeks of immersive industry placements across 4-5 Stars Hotels, Bakery and Restaurants, and food manufacturing. Included in tuition.



Professional Equipment

Master industry-standard equipment found in international hotel kitchens, with hands-on training in operation and maintenance.



One Person. Many Skills

Production, costing, food safety, procurement, and business planning—the skills every global employer values.



WHY ABKIG

Built on Experience. Designed for the Future.

Founded on the legacy of Indonesia Patisserie School (IPS), ABKIG serves as its higher education extension, transforming over 16 years of industry-focused training and expertise into a degree pathway for future culinary professionals (bakers and chef), educators and entrepreneurs.

16+ Years of Culinary Education	500+ IPS Alumni in the Industry Worldwide	10 Students Per Cohort, Max!
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ABKIG is the degree extension of Indonesia Patisserie School (IPS), founded by Master Aing in 2010. IPS alumni are working in professional kitchens, bakeries, and food businesses across the globe. ABKIG is their next chapter.

BEYOND THE KITCHEN

Today's culinary industry demands professionals who can contribute from day one. ABKIG equips students with practical skills, business knowledge, and industry experience that are immediately relevant to the needs of employers and the realities of a global market.

Build Skills. Build Careers. Build Futures.



Effective • Efficient • Excellent

Effective: Industry-focused learning built around real hospitality and culinary operations.

Efficient: Small cohorts and direct mentoring maximize practical learning outcomes.

Excellent: Professional standards, academic rigor, and global career readiness.



What our industry partners look for

"In hospitality and culinary, employers look beyond technical skills. They seek graduates who are disciplined, consistent, responsible, and able to perform under pressure while maintaining professional standards every day."

— +62 Coffee, IPS Consultant Client

Why ABKIG Outperforms Traditional Schools

Based on hospitality industry insights, approximately 20% of culinary and pastry education providers still fall short of professional operational benchmarks. **ABKIG bridges the gap by aligning its premium facilities and dual-focused curriculum with the actual demands of the global hospitality market.**

OUR FACILITIES

ABKIG's facilities are designed to bridge education and industry. Located in Pantai Indah Kapuk (PIK), Jakarta, the campus features professional-standard kitchens, bakery and pastry labs, traditional production facilities, and modern learning spaces that prepare students for the realities of today's hospitality and culinary industry.



Baking Class

A modern, fully equipped learning space where students develop practical baking skills, creativity, teamwork and confidence through hands-on experience.



Cooking Class

A modern learning space where students gain practical culinary experience, explore healthy nutrition, and develop confidence through hands-on cooking activities.



Student Café

The Student Café provides a comfortable setting for students to unwind, socialize, collaborate on ideas, and enjoy their time on campus.

OUR APPROACH TO LEARNING

A CURRICULUM BUILT FOR INDUSTRY

109 Credits. 6 Semesters. One Professional Journey.

From foundational training to industry immersion and capstone projects, students progressively build the knowledge, practical skills, business understanding, and professional mindset required for long-term success in the hospitality industry.

SEMESTER I

Foundation

Hygiene & Safety · Baking Fundamentals · Business Basics · Purchasing & Procurement · Work Ethics

20 Credits | 35% Practical

Rp 25,000,000

SEMESTER II

Baking Foundation

Gastronomy · Food Systems · Culinary Fundamentals · Kitchen Operations · Culinary Finance

20 Credits | 55% Practical

Rp 40,000,000

SEMESTER III

Intermediate Baking

Puff Pastry · Viennoiserie · Entremets · Farm to Table · Bakery Marketing

24 Credits | 67% Practical

Rp 45,000,000

SEMESTER IV

Advanced Baking

Michelin Ethics · Sugar Art · Plating & Presentation · Chocolate Sculpting · Advanced Contemporary Cakes · European Dessert & Petit-Fours

24 Credits | 71% Practical

Rp 50,000,000

SEMESTER V

Industry Immersion

24 weeks at 5-star hotels, Culinary R&D, Bakery Training, Professional Assessment

15 Credits | 100% practical

Rp 10,000,000

SEMESTER VI

Capstone & Final Project

Portfolio development · Business Plan · Industry Pitch, Final Presentation

6 Credits | 100% Practical

Rp 8,000,000

This progression is built around four principles that Master Aing applied across every kitchen she ran:



Manual Skill & Precision

Develop consistency, speed, and technical accuracy through repetitive hands-on practice.

Professional Discipline

Build workplace habits, kitchen conduct, teamwork, and accountability.

Standardization

Learn professional production systems and quality control standards.

Business Acumen

Understand costing, operations, entrepreneurship, and business leadership.

AFTER GRADUATION

CAREER & EDUCATION PATHWAYS

Every ABKIG graduate leaves with more than technical skills. Through academic learning, industry immersion, and business education, students are prepared for professional careers, further studies, or entrepreneurship.

Professional Career: Get hired at a 5-star hotel

Career Pathways

- ✓ Commis Pastry Chef: Rp 4–6M/month
- ✓ Pastry Chef: Rp 7–12M/month
- ✓ Sous Chef: Rp 6–15M/month
- ✓ Executive Pastry Chef: Rp 15–25M/month
- ✓ Bakery Production Manager: Rp 10–18M/month
- ✓ Kitchen Supervisor: Rp 5–12M/month
- ✓ Product Dev. Specialist: Rp 7–15M/month
- ✓ Culinary R&D Specialist: Rp 8–20M/month
- ✓ Food Technologist: Rp 6–9M/month
- ✓ Culinary Educator: Rp 4–12M/month

Build the skills, experience, and industry network to grow from entry-level roles into leadership positions throughout the hospitality and food sectors.

Continuing Education: Continue to S1 in Indonesia or abroad

Further Study Opportunities

- ✓ Culinary Business
- ✓ Hospitality Management
- ✓ Tourism Management
- ✓ Nutrition & Food Science
- ✓ Food Technology
- ✓ Culinary Education
- ✓ International Culinary Programs

Academic Foundation

- ✓ D3 Qualification
- ✓ KKNI Level 5
- ✓ Research & Analytical Skills
- ✓ Business & Management

Advance your education, expand your expertise, and unlock new opportunities in the global hospitality and food industries.

Entrepreneurship: Launch your own bakery brand

Business Opportunities

- ✓ Bakery & Pastry Brand
- ✓ Café & Restaurant
- ✓ Catering & Event Services
- ✓ Food Product Manufacturing
- ✓ Culinary Consultancy
- ✓ Culinary Training Center

Entrepreneurial Skills

- ✓ Food Costing
- ✓ Procurement & Operations
- ✓ Digital Marketing
- ✓ Business Planning
- ✓ Investor Pitching
- ✓ Financial Management

Advance your education, expand your expertise, and unlock new opportunities in the global hospitality and food industries.



INVESTMENT & TUITION

One clear investment. No hidden fees.

Tuition covers the full ABKIG experience, including academic instruction, professional kitchen facilities, industry immersion, and the final capstone project. Fees reflect the level of hands-on training throughout the program.

The inaugural cohort is limited to just 10 students.

Program Component	Fee (IDR)
*Enrollment Fee (one-time)	Rp 2,000,000
*Admission Fee (one-time)	Rp 20,000,000
Semester 1 – Foundation	Rp 25,000,000
Semester 2 – Baking Foundation	Rp 40,000,000
Semester 3 – Intermediate Baking	Rp 45,000,000
Semester 4 – Advanced Baking	Rp 50,000,000
Semester 5 – Industry Immersion	Rp 10,000,000
Semester 6 – Capstone & Final Project	Rp 8,000,000
Total Investment – 3 Years / 36 Months	Rp 200,000,000

Fees are paid semester by semester – not as a single upfront payment. Flexible payment arrangements are available. Contact our admissions team to discuss a plan that works for your family

How to think about this investment

Rp 200M over 36 months = approximately Rp 5.5M per month – less than the monthly salary of an entry-level pastry chef at a Jakarta 5-star hotel. An Executive Pastry Chef earns Rp 15–25M per month. This investment pays for itself.

Your Investment Includes:

- ✓ Comprehensive on-campus learning and access to professional kitchen and production facilities
- ✓ Hands-on training with industry-standard equipment, including operation and maintenance
- ✓ 24 weeks of industry immersion at partner hotels, bakeries, patisseries, restaurants, and food production facilities
- ✓ A Capstone Project focused on business planning, entrepreneurship, and investor-style pitching
- ✓ Access to the library, research resources, and campus learning facilities throughout the program
- ✓ One-on-one connections with ABKIG alumni for mentorship, industry insights, and professional networking
- ✓ Designed to deliver practical skills, industry experience, and career-ready confidence, every component of the ABKIG learning experience is included in your tuition.

Note: The Enrollment Fee and Admission Fee are strictly non-refundable under any circumstances, including cancellation, withdrawal, or personal reasons.

ADMISSIONS

Your Journey Starts Here

ABKIG follows a selective admissions process designed to identify motivated students with the potential to succeed in culinary, hospitality, and business environments. Applications are accepted on a rolling basis, subject to seat availability.

September Intake (Primary Intake)
January & May Intake (Limited Availability)

What we're really looking for

We are not looking for the highest grades. We are looking for people who are serious about the industry, disciplined enough to hold a professional standard, and motivated enough to see the program through. If that sounds like you, we want to hear from you. Your personal statement can be simple — just tell us why this matters to you.



IMPORTANT TO KNOW



Holistic Admissions

Admission decisions are based on academic performance, personal motivation, interview results, and supporting achievements—not grades alone.



Limited Cohort Size

Each intake is limited to 10 students to ensure personalized mentoring, intensive practical training, and direct instructor engagement.



Portfolio Recommended

Students are encouraged to submit certificates, competitions, projects, leadership activities, business ventures, or other achievements that demonstrate their potential and commitment.



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INDONESIA GLOBAL



Learn with Master Chefs. Lead the Future of Hospitality.

Applications Open for 2026 Intake

10 Students Per Cohort • 109 Credits • 36 Months

Scan to apply now!



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