



General Patisserie and Confectionery Certificate - H105

Patisserie and Confectionery requires a mastery of technique combined with a great deal of creativity and imagination. The main aim of this course is to enable you to develop the knowledge, skills and understanding needed to produce patisserie and confectionery products to a professional standard.

COURSE DETAILS

This qualification aims to develop your skills and techniques to an advanced level. You will cover units such as hot sweets, cold sweets, fermented goods, pastes and confectionery items, and the theory to support these.

Alongside this you will enhance the skills required to work in a modern, professional kitchen and will be provided with an opportunity to produce display pieces and decorative items that you can put your own style and passion into.

ENTRY GUIDELINES

Relevant Level 2 qualification or relevant experience with the patisserie and confectionery industry.

Satisfactory interview, skills and knowledge based practical assessment, school report and/or satisfactory reference.

Office Use Only. Non Standard 36a.

EQUIPMENT REQUIRED

Full Kitchen Uniform. You will be provided with specialist equipment that will also be available for purchase.

ASSESSMENT METHOD

You will be assessed through a combination of both practical assessments and theory based written tasks to complement your electronic portfolio.

WHERE CAN I PROGRESS TO?

Upon successful completion of the course you will be ready to join the industry as a qualified pastry chef.

Explore potential careers via [Career Match](#) — it provides current local data on wages and employment prospects.

WHEN DOES THIS COURSE RUN?

CAMPUS	STARTS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	01st Sep 2020	Full Time	H105M001	

If you are aged 16-18:

This study programme will be FREE for most students who are aged 16-18 on 31 August, or students aged 19-24 with an Education, Health & Care Plan.

If you are aged 19 or over:

For advice and guidance, please contact Student Services via our [online enquiry form](#)

This information was current on 12th August, 2020 and may be subject to change.