



## NCFE Creative Craft using Cookery, Patisserie and Confectionery - H102

This programme is aimed at students with an interest in the baking industry, focussing on the specialism of pastry and confectionery. The course will include, for example, the exploration, creation and presentation of pastry and confectionery products to a commercial standard.

### COURSE DETAILS

This Level 1 Award in Creative Craft qualification covers the knowledge and skills you will need to progress to the level 2 certificate in General Patisserie and Confectionery.

Learning Outcomes:

- Gain basic knowledge of patisserie and confectionery products
- Investigate a range of ingredients, resources and creative techniques
- Produce a range of pastry and confectionery products
- Produce, present and review a final pastry/confectionery item
- Use and store tools, materials and equipment required to produce your final item(s) in line with safety and hygiene regulations
- Be aware of employment and progression opportunities in the baking industry
- Produce a portfolio of evidence showing skills development, research and finished work

### ENTRY GUIDELINES

There are no formal entry criteria.

Applicants should be able to have practical skills appropriate to the demands of the course and have a keen interest in this area.

Applicants will need communication and comprehension skills preferably at level 1.

Ability to develop ideas for a final project.

Good manual dexterity.

Satisfactory interview.

If English is not your first language, you may need an assessment before enrolling on this course. To discuss further, please contact the ESOL department on 0151 551 7144.

## **EQUIPMENT REQUIRED**

Suitable apron, oven cloth and 2 tea towels.

## **ASSESSMENT METHOD**

Assessments will be ongoing throughout the course and will involve practical tasks, worksheets, discussions and observations designed to demonstrate achievement of all the learning outcomes and assessment criteria associated with each unit.

## **ADDITIONAL INFORMATION**

Baking and making pastry and confectionery products has never been more popular! Pastry chefs are now considered to be the artists of the culinary world taking the utmost care and attention to detail in everything they produce.

The majority of pastry chef jobs are concentrated in the food service and hospitality-related industries, and wherever high quality pastries are served, pastry chefs can be found working creatively behind the scenes.

At Wirral Met College we use exceptional facilities and industry professionals to create high standards and inspire learners to become the next Great British Baker!

## **WHERE CAN I PROGRESS TO?**

On completion of the course you will be able to progress onto a level 2 programme in General Patisserie and Confectionery or a Level 2 Diploma in Professional Cookery.

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
	08th Jan 2020	Part Time	H102L002	
<b>If you are aged 19 or over:</b> Fee : £320.00 <i>The fee quoted is for the academic year 2018-19. Course fees for 2019-20 will be confirmed in due course.</i>				

CAMPUS	STARTS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	07th Apr 2020	Part Time	H102L003	
<b>If you are aged 19 or over:</b> Fee : £320.00 <i>The fee quoted is for the academic year 2018-19. Course fees for 2019-20 will be confirmed in due course.</i>				

For advice and guidance, please contact Student Services on 0151 551 7777 or call into our Conway Park Campus. Open Monday, Tuesday, Thursday, Friday 11 to 4pm and Wednesdays 4 to 6.30pm (term time only).

This information was current on 15th September, 2019 and may be subject to change.