

Patisserie & Confectionery Level 2

This course is designed for 19+ adults who already work or are aspiring to work as a patisserie chef in the Hospitality and Catering sector.

Progression opportunities

Your progression from this qualification will be the below pathways:

- Employment – This qualification will give you the skills required to gain employment in the hospitality and culinary arts industry.
- Level 3 Certificate in General Patisserie and Confectionery

Entry Requirements

The entry requirements for this course are:

- Level 1 in a relevant qualification
- You will be required to attend an informal interview which may include completing an assessment based on your prior qualifications.

What will I study?

The course consists on the following modules:

- Produce dough and batter products
- Produce petits fours
- Produce paste products
- Produce hot, cold and frozen desserts
- Produce biscuits, cake and sponges
- Produce display pieces and decorative items
- Practical assessment module

Disclaimer:

Every effort has been made to ensure the details contained in this leaflet are up-to-date and accurate at the time of printing. However, the College reserves the right to alter or cancel courses, their content, entry requirements, fees or other details should circumstances dictate.

How will I be assessed?

You will be assessed via:

- Practical assessments
- Written assessments.

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