

## Baking and Pastry Course (10 weeks)

This course is designed for 19+ adults wishing to develop their passion for baking.

The course includes the Entry Level 3 Award in Digital Skills which will allow you to further develop your digital skills and support you to establish your own business.

This course consists of 3-hour lessons over a 10 week period for a total of 30 hours study time. You have the option to start in either Term 1, 2 or 3 of the 2022/23 academic year.

You may be able to study this course for free. Contact our Learner Services Team to discuss your eligibility.

### Progression opportunities

Your progression from this qualification will be the below pathways:

- Level 2 Certificate in General Patisserie and Confectionary

### Entry Requirements

The entry requirements for this course are:

- A good level of maths and English and a keen interest in baking.

You will be required to attend an informal interview which may include completing an assessment, based on your prior qualifications.

### What will I study?

This course consists of the following modules:

- Bread rolls
- Biscotti
- Easter garibaldi biscuits
- Chocolate brownies
- Apple sandwich cake
- Easy honey flapjacks

#### 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.

- Scones
- Ultimate quiche Lorraine
- Doughnut dough
- Profiteroles
- Plain flour bread
- Perfect apple pie
- Classic lemon tart

## How will I be assessed?

You will be assessed through:

- Observation and knowledge questions
- Practical assessments and written assignments

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