

# Patisserie and Confectionery - Level 2

**10 Sep 2024 (Hammersmith)**

**Study Mode: Part Time Day / Location: Hammersmith**

This course aims to provide you with knowledge and understanding of pâtisserie and confectionery. The course will give you the opportunity to practice developing the specialist skills required to work in a bakery or a pâtisserie. Ideal for professional chefs who wish to develop their pastry skills.

Students joining this programme are required to purchase a uniform and basic set of equipment. To help keep costs to a minimum, these items are available to buy through Catering Department. If you have any concerns regarding the cost of the uniform, please discuss this at your interview as we may be able to help meet some of the expense.

Units of study include: Unit 1: Hot and cold desserts Unit 2: Sponges and biscuits Unit 3: Pastes (pastry) Unit 4: Bread & dough

## ENTRY REQUIREMENTS

Functional Skills Entry Level 3 or above in English and maths.

If you do not have any qualifications you will be asked to take a test at enrolment to assess your English and maths skills.

## ASSESSMENT METHOD

- Practical assessments
- Written assignments

## PROGRESSION OPPORTUNITIES

Work in the hospitality industry with additional intermediate pastry skills, some gained promotion and moved to more prominent roles.

You could continue your studies and gain a Level 3 Diploma in advanced patisserie.

You could work as a Pastry Chef at commis level. After completing an advanced level you may work in a senior Chef De Partie role.

## **STUDY METHODS**

You will learn in dedicated classrooms and our well resourced pastry kitchen using the latest Deck and Combi ovens.

5 hours one day a week (1 hour theory and 4 hours practical skills).