

Patisserie and Confectionery - Level 3

09 Sep 2024 (Hammersmith)

Study Mode: Part Time Day / Location: Hammersmith

Have television reality shows got your attention? This qualification covers most of the patisserie and confectionery practical skills and knowledge required for you to take the next steps into a career in the hospitality industry in the pastry section of a hotel, restaurant or your own business.

This course is for candidates meeting all the conditions below:

- a minimum of Entry 3 on the college initial on-line assessment for English and Maths.
- a Level 2 Certificate in Patisserie & Confectionery qualification
- a genuine passion for patisserie and some artistic flair would also be preferable. Also ideal for professional chefs with prior experience willing to further develop/improve their pastry skills

This course consists of 6 units:

- Unit 321 - Produce dough and batter products
- Unit 322 - Produce petits fours
- Unit 323 - Produce paste products
- Unit 324 - Produce hot, cold and frozen desserts
- Unit 325 - Produce biscuits, cake and sponges
- Unit 326 - Produce display pieces and decorative items

The qualification will give learners the opportunity to:

- Develop artistic designs and skills

- Discover new techniques to complete complex dishes
- Create a centrepiece made from a choice of various sugar mediums or chocolate

Facilities and Support Practical sessions will take place in a professional pastry kitchen, with equipment and facilities for Patisserie & Confectionery course

ENTRY REQUIREMENTS

- You need to be aged 19+
- Have a Level 2 Patisserie & Confectionery qualification
- If you do not have evidence of your English and maths levels you will be given an online assessment at enrolment
- Attend a college interview
- Have a genuine interest and passion for patisserie and preferably some artistic flair

ASSESSMENT METHOD

Internally assessed, internally and externally moderated

Practical assessments with Pass / merit / distinction grades

Short written question papers

Portfolio of evidence

PROGRESSION OPPORTUNITIES

The Level 3 Certificate in General Patisserie & Confectionery can help you develop skill to help you find a job such as:

- Pastry chef
- Chocolatier
- Home cake making business

STUDY METHODS

Practising practical skills in pastry kitchen

Directed Self-Studies: Research to provide evidence for portfolio and to support completing underpinning requirements as well as planning for centrepiece project.