

Intermediate Certificate: Bakery

Fife College

Venues

Dunfermline (Halbeath) Campus
Kirkcaldy (St Brycedale) Campus

Content

Are you looking for a career in a bakery or catering outlet? You will learn about craft baking, and the art of making bread and dough products, as well as gaining specialist knowledge in basic pastry, desserts and cake decoration. You will learn about food hygiene, customer care and the service of food and beverages.

This hands-on course will give you the opportunity to experience what is required for preparing, producing, promoting, and selling food products as part of an enterprise activity including running our successful in house bakery. This course includes a work placement in the local area.

You will study: Craft baking, Cake decoration/finishing, Bread making and Dough products, Pastry, Food service, Food hygiene, Enterprise, Core Skills.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Culinary Arts and Hospitality

Entry Requirements

4 subjects at National 4 including English, or Certificate: Bakery, or other relevant national qualifications at SCQF Level 4. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Advanced Certificate: Patisserie or Modern Apprenticeship or SVQ courses in the industry.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

www.fife.ac.uk