

## Advanced Certificate: Patisserie

Fife College

### Venues

Levenmouth Campus

### Content

This course will develop the skills you need to work in a pastry section, patisserie or artisan bakery. You will learn skills in craft baking, artisan breads, sweets and desserts, and specialist units such as marzipan and sugar products.

You will study:

Craft baking; Creative cake design; Marzipan & Sugar Work; Patisserie; Pastry and desserts; Food hygiene; 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 5 preferably including English and Practical Cake Craft, or Intermediate Certificate: Bakery, or other relevant national qualifications at SCQF Level 5. Interview.

### SCQF Level

6

### SCQF Points

«SCQFPoints»

## Progression Routes

HNC Patisserie; MA or SVQ courses in the industry

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Pittsburgh Road  
Dunfermline  
KY11 8DY

## Website

www.fife.ac.uk