

Advanced Certificate: Patisserie

Fife College

Venues

Kirkcaldy (St Brycedale) Campus

Content

This course will develop the skills you need to work in a pastry section, patisserie or artisan bakery. You will study craft baking, artisan breads, sweets and desserts, and specialist units such as marzipan and sugar products. Making fantastic products you will be in demand for your bread, cakes and desserts.

You will study:

Craft baking, Creative Cake Design, Marzipan and pastillage, Patisserie, Pastry and desserts, Food hygiene, Work placement, 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 Hospitality: Practical Cake Craft; or Intermediate: Certificate Bakery; or other relevant national qualifications at SCQF Level 5. Interview and portfolio.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Patisserie; MA or SVQ courses in the industry

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

www.fife.ac.uk