Advanced Certificate: Patisserie (Level 6)

Fife College

Venues

Dunfermline City Campus
Levenmouth Campus

Content

Take your passion for baking to the next level with this hands-on Bakery and Patisserie course, designed to prepare you for an exciting professional career. Train in state-of-the-art facilities while refining your practical skills and expanding your industry knowledge. You'll gain the expertise needed to work confidently in a pastry section, patisserie, or artisan bakery, mastering craft baking, artisan breads, indulgent sweets, and stunning desserts.

You will study:
Craft Baking; Hot & Cold Desserts; Pastry Products; Cake & Sponge Products; Chocolate Products; 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 (Level 5), 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

Calaiswood Crescent
Dunfermline
KY11 8SJ

Website

www.fife.ac.uk