

Craft Bakery (Level 5)

New College Lanarkshire

Venues

Motherwell Campus

Content

Baking has never been as popular as it is today with the showcasing of artisan breads, celebration cakes and savoury products. This course is an excellent opportunity for students to study and prepare for a career as a baker with excellent career opportunities and progression routes open to those who successfully achieve the qualification.

This course is an excellent introductory qualification for students wishing to pursue a career in the creative, technical and exciting world of bakery. It is structured to help develop the skills, knowledge, and understanding you'll need to secure employment in this specialist area.

Have you previously studied Hospitality or Creative Cakes? This course is ideally suited for school leavers who have studied Hospitality or Creative Cakes and determined or mature students wishing to re-skill or pursue a career in the bakery industry.

This course is ideal if you have an interest in learning how to produce bakery products, bread, cakes and pastries to a professional commercial standard. Your time will be spent mainly in a practical environment within the bakery. There will also be classroom-based tuition to help with your understanding of the subject.

Start Date

August, January

Qualification

NC

Study Method

Blended learning
Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Relevant national qualifications at SCQF Level 4. Entry subject to interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

On completing the programme you may progress to Pastry Chef (SCQF 6) or into a range of employment opportunities.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Town Centre
Cumbernauld
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Website

www.nclanarkshire.ac.uk