

Professional Cookery (Patisserie)

Forth Valley College

Venues

Stirling Campus

Content

This new and exciting course is tailored towards people with a passion and skill for Patisserie. It will advance your existing knowledge, focussing on specialised patisserie areas and kitchen leadership skills.

Course includes:

Professional Cookery: Practical Pastry; Professional Cookery: Pastry Knowledge; Hospitality Supervision; Intermediate Food Hygiene; Financial Control Systems; Fermented Pastry Products; Plated Desserts; Work Placement

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Cookery

Entry Requirements

NC Bakery; or other relevant national qualifications at SCQF Level 6. Interview and relevant industry experience.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

HND Professional Cookery or Year 2 of a related degree programme.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk