

Professional Cookery (Patisserie)

Forth Valley College

Venues

Stirling Campus

Content

This course is tailored towards people with a passion and skill for Patisserie. It will enable students to advance their existing knowledge, focusing on specialised Patisserie areas and kitchen leadership skills. You must have completed as a minimum, NC Bakery and/or Level 6 Bakery and Patisserie for entry to this.

It brings together both practical and theory patisserie subjects in our industry standard facilities and work with our expert lecturers to enhance your skills and knowledge.

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

Bakery

Entry Requirements

Bakery and Patisserie (Level 6); or other relevant national qualifications at SCQF Level 6. Interview and skills test.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

HND Professional Cookery (Patisserie)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Grangemouth Road
Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk