

## Bakery (Level 5)

Forth Valley College

### Venues

Falkirk Campus  
Stirling Campus

### Content

Ready to bake your way into a delicious career? This hands-on, SCQF Level 5 bakery course is perfect for aspiring bakers who want to turn their passion into a profession - or even launch their own business.

From day one, you'll be immersed in the practical world of baking, crafting a variety of goods that are sold in our College refectories and showcased at special events and functions. It's real-world experience with real customers, giving you the confidence and skills to thrive in a professional bakery setting.

Whether you're dreaming of opening your own bakery or stepping into the industry, this course is delivered by expert lecturers who are passionate about helping you succeed.

Course content includes:

Craft Baking; Bread Making; Patisserie; Cake Decorating: An introduction; Cake Decoration: Gateaux Finishing Processes; Pastry and dough products.

### Start Date

August

### Qualification

NC

### Study Method

Full time

### Course Length

1 year

### Department

Bakery

### Entry Requirements

English and Maths or Applications of Maths at National 5. Interview and skills test.

## SCQF Level

5

## SCQF Points

«SCQFPoints»

## Progression Routes

Bakery and Patisserie (Level 6)

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Grangemouth Road  
Falkirk  
FK2 9AD

## Website

[www.forthvalley.ac.uk](http://www.forthvalley.ac.uk)