

Bakery

Edinburgh College

Venues

Granton Campus
Milton Road Campus

Content

This course will give you the opportunity to develop the skills required to work within the Bakery or Patisserie industry or to set up your own business and includes cake decorating, bread making, patisserie, chocolate processes, food hygiene and team working.

You will have the opportunity of a work placement - this will give you further insight into the industry and support you in developing your skills along with helping you to decide if baking or patisserie is the career for you.

There will be plenty of opportunities for you to take part in a programme of visits to bakeries/patisseries/restaurants and we work closely with many industry partners to provide guest speaker sessions and opportunities for you to meet with and talk to employers.

Course includes:

Craft Baking; Prepare and Produce Dough Products; Prepare Food Products for Retail Sale; Craft Baking: Sugar Confectionary Processes; Pastry; Patisserie; Food Hygiene for the Hospitality Industry.

Start Date

August

Qualification

NC

Study Method

Full time

Course Length

1 year

Department

Professional Cookery and Hospitality

Entry Requirements

NPA Bakery (Level 4). You will attend for interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

www.edinburghcollege.ac.uk