

## Professional Cookery (Patisserie)

Fife College

### Venues

Kirkcaldy (St Brycedale) Campus

### Content

This course is all about developing your patisserie skills to an advanced level. It is a follow on course from Advanced Certificate Patisserie and will focus on key aspects in the world of patisserie. It will challenge you and develop your current knowledge. A range of guest speakers and field trips will be an integral part of your studies.

Units include: Sweets and Desserts; Patisserie; Pastry; Specialist Patisserie; Food Hygiene; Hospitality Supervision; Food Classifications.

You will also develop the following skills: Supervisory skills; Creative skills; Problem solving; Team working; Communication skills.

### Start Date

August

### Qualification

HNC

### Study Method

Full time

### Course Length

1 year

### Department

Culinary Arts and Hospitality

### Entry Requirements

Advanced Certificate: Professional Cookery; or Advanced Certificate: Patisserie; or other relevant national qualifications at SCQF Level 6. Interview, portfolio and skills test.

### SCQF Level

7

## Progression Routes

Professional Development Awards (PDAs)

## Address

Pittsburgh Road  
Dunfermline  
KY11 8DY

## Website

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