

## Professional Cookery (Patisserie)

Fife College

### Venues

Kirkcaldy (St Brycedale) Campus

### Content

This course will develop 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 and pastry. The course will challenge you and develop your confidence both in practical and theory subjects within this specialist area of professional cookery.

What you will study:

Hospitality: Financial Control Systems; Food Hygiene Intermediate; Hospitality Supervision; Professional Cookery: Practical Pastry; Professional Cookery: Pastry Knowledge; Professional Cookery: Graded Unit 1.

### 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 and pre-entry test.

### SCQF Level

7

### SCQF Points

«SCQFPoints»

## Progression Routes

Professional Development Awards (PDAs) or Modern Apprenticeship.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Pittsburgh Road  
Dunfermline  
KY11 8DY

## Website

www.fife.ac.uk