

Professional Cookery (Patisserie)

Fife College

Venues

Kirkcaldy Campus

Content

This course is perfect for aspiring pastry chefs who dream of creating exquisite desserts and leading a team in a professional pastry kitchen. You will master the art of crafting baking and supervisory skills. Building on your existing pastry talents, you will explore both hands on and theory based aspects of pastry production and kitchen management, preparing you to confidently into leadership roles.

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 (Level 6); or Advanced Certificate: Patisserie (Level 6); or other relevant national qualifications at SCQF Level 6. Interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

Professional Development Awards (PDAs) or Modern Apprenticeship.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Dunfermline
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Website

www.fife.ac.uk