

# Professional Cookery with Management (Patisserie)

Forth Valley College

## Venues

Stirling Campus

## Content

Take your patisserie passion to new heights with this advanced HND programme, designed for students who have completed the HNC Patisserie and are ready to step into leadership roles within the culinary and hospitality industry, or prepare you for university.

Building on the strong foundation of practical and theoretical skills gained at HNC level, this course deepens your expertise in advanced pastry and patisserie techniques, including the creation of chocolate masterpieces, sugar work, and specialised desserts. Alongside your culinary development, you'll gain essential management and business skills that are directly aligned with industry standards and expectations.

Course includes:

Managing Financial Resources; Human Resources; Management of Food and Beverage Operations; (practical); Gastronomy; Kitchen Planning and Design; Managing Hospitality Organisations; Advanced Pastry

## Start Date

August

## Qualification

HND

## Study Method

Full time

## Course Length

1 year

## Department

Bakery

## Entry Requirements

HNC Professional Cookery (Patisserie)

## SCQF Level

8

## SCQF Points

«SCQFPoints»

## Progression Routes

Relevant degree programme

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Grangemouth Road  
Falkirk  
FK2 9AD

## Website

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