

Professional Cookery with Management (Patisserie)

Forth Valley College

Venues

Stirling Campus

Content

The HND Patisserie (HND Professional Cookery with Management - Patisserie route) course will equip you with a wide variety of hospitality and culinary expertise at management level. The content of the programme will concentrate on many management-related subject areas and is closely linked to industry standards and working practices. This will develop further the knowledge and skills gained at HNC Level.

There will be advanced pastry and patisserie practical subjects to complete including creating chocolate masterpieces and sugar work. You will also be required to undertake study within our training restaurant.

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»

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Website

www.forthvalley.ac.uk