

## Pastry Chef (Level 6)

New College Lanarkshire

### Venues

Motherwell Campus

### Content

This intensive programme builds on the skills developed in Craft Bakery (SCQF 5). The course will be delivered in both practical and theoretical environments and follows a unitised format with the opportunity to complete practical and written assessments throughout the programme.

There may be, during the year, opportunities to develop your skills in competition work as well as participating in college-wide events designed to enhance employability skills.

The course will include work placement throughout the year to support the development of your skills and knowledge.

There is also an opportunity during the year to work and live abroad for two weeks.

### Start Date

August

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Professional Cookery

### Entry Requirements

NC Craft Bakery (Level 5); or other relevant national qualifications at SCQF Level 5. Entry subject to interview.

### SCQF Level

6

## SCQF Points

«SCQFPoints»

## Progression Routes

Upon completion of this course you can articulate on to HNC Professional Cookery/Patisserie (1st year degree) or secure employment as a junior pastry chef within the Hospitality Industry.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Town Centre  
Cumbernauld  
North Lanarkshire  
G67 1HU

## Website

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