

Bakery (Level 5)

South Lanarkshire College

Content

This course will provide you with a wide range of bakery skills and techniques and the knowledge and understanding of the many processes involved, including cake decoration and chocolate confectionery.

Core units include:

Craft baking; Flour confectionery processes; Food hygiene for the hospitality industry; Measuring and mixing; Prepare and produce dough products; Post baking processes; Aeration.

Optional units include:

Bread making: an introduction; Cake decorating: an introduction; Cake decorating: chocolate processes; Cake decorating: sugar paste processes; Craft baking: an introduction; pastry patisserie; core skills.

Start Date

August, January

Qualification

NC

Study Method

Full time

Course Length

1 year

Department

Bakery

Entry Requirements

3 subjects at National 5 including English and Maths; or other relevant national qualifications at SCQF Level 5. Successful performance at interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery (Pastry)

Employment within the bakery, food and hospitality industries as Bakers, Pastry Chefs, Apprentice Bakers, Confectioners, Cake Decorators and in-store Bakers.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

www.south-lanarkshire-college.ac.uk