

# Professional Cookery (Patisserie and Confectionary)

Edinburgh College

## Venues

Granton Campus  
Milton Road Campus

## Content

This course is designed to further develop the skills you may have gained in NC bakery or City and Guilds level 2 Cookery and allow you to develop advanced skills in a professional pastry kitchen.

You will gain skills in complex chocolate, marzipan and pull and blown sugar work. You will create menus and original recipes for our training restaurants in the evening. You will also learn to supervise the entire dessert and sweet service in a live restaurant. You will learn how to minimise the risk of allergens and modify dishes to meet the specific nutritional needs of individuals. Other units include prepare, cook and finish complex bread and dough products, prepare, cook and finish complex cakes, sponges, biscuits and scones prepare, cook and finish complex pastry products.

This course will give you the hands-on skillset you need to succeed in further pastry and confectionary training at the next level of your development. You are encouraged to find employment during your course to further develop your skills and put into practice what you have learnt.

## Start Date

August

## Qualification

SVQ

## Study Method

Full time

## Award Title

at SCQF Level 7

## Course Length

1 year

## Department

Professional Cookery, Hospitality and Events

## Entry Requirements

Relevant national qualifications at SCQF Level 6. Interview and skills test.

## SCQF Level

7

## SCQF Points

«SCQFPoints»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

«Address»

## Website

www.edinburghcollege.ac.uk