

Bakery (NPA)

Edinburgh College

Venues

Milton Road Campus

Content

This is an industry recognised qualification designed to give you key employability and basic practical skills needed to enter into the bakery industry. You will study subjects in; pastry skills, craft baking, bread making, cake decoration, food hygiene and teamwork. This wide range of skills will ensure you are fully prepared for further study and a rewarding career.

Edinburgh College has links with many employers and industry professionals in Edinburgh, the Lothian's and beyond as well as fantastic facilities. You will work in Edinburgh College's own restaurants and serve freshly baked delicacies to College students, staff and the general public. You will be supported and encouraged by College lecturers to seek work experience in the industry. This will give you essential and first-hand experience in the baking industry.

Content:

Food Safety; REHIS Elementary Food Hygiene; Basic Pastry Skills; Basic Craft Baking; Basic Bread Making; Basic Cake Making; Basic Cake Decorating; Basic Barista and service (customer care and selling skills).

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

20 weeks

Department

Professional Cookery, Hospitality and Events

Entry Requirements

2 subjects at National 4. Interview.

SCQF Level

4

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

«Address»

Website

www.edinburghcollege.ac.uk