

# **Bakery**

City of Glasgow College

#### **Venues**

City Campus

#### **Content**

This course aims to provide you with all the skills and knowledge required to gain a senior position in the wholesale or artisan bakery and cake decorating industry.

A wide range of practical subjects are taught including complex batch dough production, fermented and non-fermented products and wedding cake design, all of which are delivered in our fully equipped practical bakeries.

In addition, a range of theoretical subjects are incorporated to underpin a wider understanding, and which may assist you if you chose to set up your own business.

Various practical subjects include:

Designing and creating wedding cakes; Design and develop individual specialist flour confectionery products; Design and develop individual fermented dough based products; Sugar flower corsage production; Intermediate food hygiene; and Financial control systems.

#### **Start Date**

August

# Qualification

HNC

#### **Study Method**

Full time

# **Course Length**

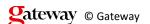
1 year

#### **Department**

**Professional Cookery and Bakery** 

### **Entry Requirements**

NQ Bakery (Level 6), or other relevant national qualifications at SCQF Level 6. Interview.





# **SCQF Level**

7

# **Progression Routes**

 ${\it ``Progression Routes"}$ 

# **Combination Courses**

«htmlCombinationCourse»

«htmlCombinationUCASCode»

# **Address**

City Campus 190 Cathedral Street Glasgow G4 ORF

# Website

www.cityofglasgowcollege.ac.uk

