

## 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

«ProgressionRoutes»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

City Campus  
190 Cathedral Street  
Glasgow  
G4 0RF

## Website

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