

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

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Website

www.cityofglasgowcollege.ac.uk