

Bakery and Patisserie (Level 6)

Ayrshire College

Venues

Kilmarnock Campus

Content

This course is designed for those who want to take their bakery skills to the next level. It delves into the intricate world of pastries and confectionery, teaching you the latest techniques and trends that will set you apart in the job market. Whether you dream of starting your own business, working in a renowned bakery or aspire to become a leading Pastry Chef, this course will equip you with the skills and knowledge needed to succeed.

This course includes:

complex doughs: master the intricate techniques involved in working with dough to create breads pastries; cakes, sponges, biscuits and scones: develop your skills and craft complex and delicious treats; hot and cold desserts: learn the secrets behind creating sweet masterpieces; complex chocolate products: work with chocolate to produce, for example, small chocolate centre pieces and moulds and shapes (Easter eggs); food hygiene: develop an understanding of food hygiene practices and allergen management, ensuring your creations meet safety and quality standards.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

NC Bakery (Level 5)

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Relevant courses at SCQF Level 7.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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www1.ayrshire.ac.uk