Bakery with Enterprise (NPA)

Edinburgh College

Venues

Granton Campus

Content

This is an industry-recognised qualification designed to give you key enterprise, employability and basic practical skills needed to enter into the bakery industry. You will study subjects in; pastry, craft baking, bread making, cake decoration, enterprise and employability skills, food hygiene and teamwork. This wide plethora 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 Lothians and beyond as well as fantastic facilities. You will work in Edinburgh College's own kitchen and cafe and serve freshly baked delicacies to College students, staff and the general public. You will be supported and encouraged by College lecturers. This will give you essential and first-hand experience in the baking industry.

What you will learn:

Food safety and hygiene; Basic - Pastry skills; Basic - Craft baking; Basic - Bread making; Basic - cake making; Basic - cake decorating; Enterprise skills.

Start Date

August

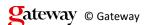## Qualification

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