Bakery (Level 5)

Ayrshire College

Venues

Kilmarnock Campus

Content

This practical course covers a wide variety of baking techniques from bread making to cake decorating and making chocolates. You will spend most of your time in our state-of-the-art training kitchen, being taught by a bakery industry expert. As baking is a science, there is theory associated to what you do in practical classes.

Content includes:

Baking skills; Professional insights; Cake decorating - sugar paste, chocolate processes, gateaux finishing; Dough products - short, sweet, choux, puff, hot water; Flour confectionary processes; Food hygiene.

Start Date

August

Qualification

NC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Relevant national qualifications at SCQF Level 4

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Bakery and Patisserie (Level 6)

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

Dam Park
Ayr
KA8 0EU

Website

www1.ayrshire.ac.uk