Foundation Skills in Bakery and Cookery (Level 3)

City of Glasgow College

Venues

City Campus

Content

If you have mild learning difficulties this course will support you in learning basic practical skills in Bakery, Cake Decoration and Practical Cookery and give you an insight into the Bakery or Hospitality industry. The course is ideally suited for anyone who benefits from working in a supported environment.

The course will give you lots of opportunities to bake a range of sweet and savoury pastries, cakes, cookies, muffins and donuts. Additionally, you will develop your knife skills in practical cookery lessons when making simple, nutritious dishes.

You'll study:

Preparing Food Ingredients; Baking and Finishing; Baked Goods; Food Hygiene; Cookery Processes; Cake Decorating; Communication.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Professional Cookery and Bakery

Entry Requirements

National 2 English and Communication and Lifeskills Maths preferred. A keen interest and basic knowledge of bakery. You'll be invited for a group and/or individual interview.

SCQF Level

3

SCQF Points

«SCQFPoints»

Progression Routes

NQ Bakery Level 4 or future employment in bakery and catering.

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

City Campus
190 Cathedral Street
Glasgow
G4 0RF

Website

www.cityofglasgowcollege.ac.uk