

Bakery with Barista Skills (Level 5)

South Lanarkshire College

Content

If you have watched The Great British Bake Off and think that you would like to make a living from baking, then this is the course for you. In this course, you will learn bakery skills and processes which includes making cakes, pastry and learning patisserie techniques. You will learn how to make different types of bread, rolls and viennoiserie to a commercial standard. Barista skills will also be offered to learn how to make the perfect coffee! You will learn through groupwork, practical classes, theory lectures, industry visits and guest speakers. All the above skills will put you in good stead to work professionally in this exciting industry.

Subjects Include:

Craft Baking: An Introduction; Bread Making: An Introduction; Cake Decoration: An Introduction; Pastry; Craft Baking; Prepare and Produce Dough Products; Post Baking Processes; Measuring and Mixing; Food Hygiene for the Hospitality Industry; Hospitality Costings; Information and Communication Technology; Flour Confectionery Processes; Barista Skills.

Start Date

August

Qualification

NC

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

3 subjects at National 5 including English and Maths; or relevant national qualifications at SCQF Level 4 or 5. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HNC course

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

College Way
East Kilbride
G75 0NE

Website

www.slc.ac.uk