

## Bakery (Level 5)

New College Lanarkshire

### Venues

Motherwell Campus

### Content

This course is an excellent introductory qualification for students wishing to pursue a career in the creative and exciting world of bakery. It is structured to help develop the skills, knowledge, and understanding you'll need to secure employment in this specialist area.

The course includes:

Bread making and dough products; Cakes; Pastry and desserts; Savoury bakery products; Introduction to cake decoration; Food hygiene; Health and safety; Costing.

### Start Date

August

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Culinary Arts

### Entry Requirements

No formal entry requirements, however an SCQF Level 4 professional cookery orientated qualification would be desirable for less experienced learners. Most importantly a passion for bakery and a positive attitude to learn are attributes that are very desirable for this course.

### SCQF Level

5

### SCQF Points

«SCQFPoints»

## Progression Routes

Bakery and Pastry (Level 6) or HNC Professional Cookery

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Town Centre  
Cumbernauld  
North Lanarkshire  
G67 1HU

## Website

[www.nclanarkshire.ac.uk](http://www.nclanarkshire.ac.uk)