

Bakery and Pastry (Level 6)

New College Lanarkshire

Venues

Motherwell Campus

Content

This programme builds on the skills developed in Craft Bakery (Level 5) or your creative passion for baking at home. The course will be delivered in practical environment and follows a clear path to enhance employability skills and progression to higher level.

You will have the opportunity to produce a range of sweets and desserts and master complex techniques and processes. The course will include:

Patisserie; Pastry; Sweets and Desserts; Working with chocolate; Cake decoration techniques; Relevant theoretical knowledge to comply with industry requirements.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

36 weeks

Department

Hospitality and Professional Cookery

Entry Requirements

Craft Bakery (Level 5) or other relevant national qualifications at SCQF Level 5. Interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery (Year 1)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

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