

Bakery and Patisserie (Level 6)

Forth Valley College

Venues

Stirling Campus

Content

This course is designed for students to take the next step on their Bakery and Patisserie journey and develop their practical and theoretical skills in our Stirling Campus which has state of the art facilities. This course is SCQF level six and combines theory and practical units designed to support them in their chosen careers or further study.

The practical units include cake decorating, plated desserts, fermented pastry and bread skills. The theory units include food hygiene, costings and sustainability which will prepare you for further study in HNC Patisserie or in a career as a baker. Delivered by our highly skilled lecturers, who have extensive experience, the main focus of this course is to develop your own skills in a professional environment.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Bakery

Entry Requirements

NC Bakery (Level 5). Interview and skills test.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery (Patisserie)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk