Bakery and Patisserie (Level 6)

Forth Valley College

Venues

Stirling Campus

Content

Step into the world of professional baking and patisserie at our industry standard Stirling Campus. This SCQF Level 6 course is your gateway to mastering the art and science of baking, combining hands-on experience with essential theoretical knowledge to elevate your skills and prepare you for employment or further study.

You'll dive into a delicious array of practical units including cake decorating, plated desserts, and fermented pastry and bread techniques - all designed to refine your artistry and precision. Alongside these, our theory units in food hygiene, costings, and sustainability will equip you with the knowledge to thrive in the industry, whether you're aiming for an HNC in Patisserie, launching your own business, or stepping into a professional bakery.

Led by our passionate and highly skilled lecturers, this course will inspire, challenge, and prepare you for the next exciting chapter in your baking journey.

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

Grangemouth Road
Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk