

Professional Cookery with Management (Patisserie route)

Forth Valley College

Venues

Stirling Campus

Content

Take your patisserie passion to new heights with this advanced HND programme, designed for students who have completed the HNC Patisserie and are ready to step into leadership roles within the culinary and hospitality industry, or prepare you for university.

Building on the strong foundation of practical and theoretical skills gained at HNC level, this course deepens your expertise in advanced pastry and patisserie techniques, including the creation of chocolate masterpieces, sugar work, and specialised desserts. Alongside your culinary development, you'll gain essential management and business skills that are directly aligned with industry standards and expectations.

You'll also take on a front-of-house role in our professional training restaurant, giving you real-world experience in hospitality supervision and customer service - an ideal blend of kitchen creativity and operational leadership.

Course includes:

Managing Financial Resources; Human Resources; Management of Food and Beverage Operations (practical); Gastronomy; Kitchen Planning and Design; Managing Hospitality Organisations; and Advanced Pastry.

Start Date

August

Qualification

HND

Study Method

Full time

Course Length

1 year

Department

Hospitality and Cookery

Entry Requirements

HNC Professional Cookery (Patisserie). Interview.

SCQF Level

8

SCQF Points

«SCQFPoints»

Progression Routes

Relevant degree programme or employment

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Grangemouth Road
Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk