

## Professional Cookery - Patisserie

Forth Valley College

### Venues

Stirling Campus

### Content

This course is tailored towards people with a passion and skill for Patisserie. It will enable students to advance their existing knowledge, focusing on specialised Patisserie areas and kitchen leadership skills. You must have completed as a minimum, NC Bakery and/or Level 6 Bakery and Patisserie for entry to this.

It brings together both practical and theory patisserie subjects in our industry standard facilities and work with our expert lecturers to enhance your skills and knowledge.

Course includes:

Professional Cookery: Practical Pastry; Professional Cookery: Pastry Knowledge; Hospitality Supervision; Intermediate Food Hygiene; Financial Control Systems; Fermented Pastry Products; Plated Desserts; and Work Placement.

### Start Date

August

### Qualification

HNC

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Cookery

### Entry Requirements

Professional Cookery (City and Guilds) Level 3; or other relevant national qualifications at SCQF Level 6. Interview and practical test.

### SCQF Level

7

## SCQF Points

«SCQFPoints»

## Progression Routes

HND Professional Cookery with Management (Patisserie route) or related degree programme.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Grangemouth Road  
Falkirk  
FK2 9AD

## Website

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