

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.?

It brings together both practical and theory subjects in our first class facilities and an opportunity to learn in our realistic work environment.

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