

Professional Cookery - Patisserie (Maritime)

Forth Valley College

Venues

Stirling Campus

Content

This course is designed for individuals with a passion and skill for patisserie, specifically within the maritime industry. It will enable students to advance their existing knowledge, focusing on specialised patisserie areas and kitchen leadership skills essential for maritime settings.

The program combines both practical and theoretical subjects in first-class facilities, offering an opportunity to learn in a realistic work environment. This approach ensures that students are well-prepared to meet the demands of patisserie on board ships and in other maritime contexts.

Following the successful completion of the HNC and the STCW, learners will undertake an advanced six week course that will further enhance their knowledge about their specific area of study within the maritime sector and allow them to discover more information about the specific routes for employment (Cruise ships, Super yachts or Ferries.)

You will have a guaranteed interview with one of our maritime partners in the candidates chosen specialisms or areas of interest.

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

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Falkirk
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Website

www.forthvalley.ac.uk