Essential Baking Skills (Level 4)

Glasgow Clyde College

Venues

Langside Campus

Content

If you want to learn how to bake to a professional standard, this 18-week course is for you. The college's experienced lecturers will teach you how to use industry-approved equipment to develop your practical skills in craft baking, bread making, cake decoration and pastry. You'll also learn the essential principles of the professional kitchen, including food hygiene and health and safety.

You'll be taught a range of skills including:

Bread making: An introduction; Pastry; Craft baking; Cake decoration: An introduction; Food hygiene for the hospitality industry; Assist with an event; Safety in the professional kitchen; Healthy cookery; Guidance.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

18 weeks

Department

Hospitality and Catering

Entry Requirements

No formal entry requirements. Interview.

SCQF Level

4

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

«Address»

Website

www.glasgowclyde.ac.uk