

## Diploma in Patisserie and Confectionery (Level 6)

Dundee and Angus College

### Venues

Kingsway Campus

### Content

This nationally recognised qualification, funded by Skills Development Scotland, is designed for individuals aged 16 and over who are in paid employment within the hospitality industry and want to specialise in bakery and patisserie with hands-on experience.

What You'll Learn:

Health and Safety in the Kitchen Environment; Effective Working Relationships and Teamwork; Advanced techniques: Bread, Dough, Cakes, Sponges, Pastry, Chocolate, Hot and Cold Desserts.

### Start Date

August

### Qualification

Other

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Professional Cookery

### Entry Requirements

NC Bakery (Level 5), or other relevant national qualifications at SCQF Level 6, or relevant industry experience.

### SCQF Level

7

### SCQF Points

«SCQFPoints»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

«Address»

## Website

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