Bakery with Supervisory Skills (Level 5)

Edinburgh College

Venues

Granton Campus
Milton Road Campus

Content

This course will allow you to develop the skills required to work within the Bakery or Patisserie industry, including bread-making, patisserie, craft baking, food hygiene, and Supervisory Skills with Customer Care and Social Media.

Aimed at candidates with a good existing foundation in bakery, you will develop skills and confidence in practical skills, as well as Customer care and social media promotion for business.

There may be opportunities for you to take part in a programme of visits to bakeries/patisseries/restaurants, and we work closely with many industry partners to provide guest speaker sessions and opportunities for you to meet with and talk to employers.

In this practical-based course, you will gain experience in the preparation of bread, bakery products and plated desserts, in which you will supervise the promotion on social media and the selling of the products in our Classroom cafe with an emphasis on teamwork and creative and critical thinking in an enterprise.

Start Date

January

Qualification

Other

Study Method

Full time

Course Length

18 weeks

Department

Professional Cookery and Hospitality

Entry Requirements

Bakery (NPA) (Level 4). Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

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