

## Professional Pastry (PDA)

University of the Highlands and Islands (UHI)

### Venues

UHI Perth

### Content

With a growing spotlight on baking and patisserie, via tv shows like the Great British Bake Off, there is a growing demand for experienced professionals to bring pastry and bakery skills to the kitchen.

This PDA Professional Pastry (SCQF level 7) has been designed to support continuing professional development for individuals in professional kitchens and to help address the well-documented and ongoing skill shortages for highly skilled chefs and pastry chefs.

Many chefs in the sector have been promoted to positions of Chefs or Sous Chefs on the basis of their experience but without qualifications. This PDA will allow you to gain practical and specialist skills at a high level, along with certification for the level of work that you are performing.

### Start Date

September

### Qualification

Other

### Study Method

Part time (day)

### Course Length

1 year

### Department

Sports, Adventure and Tourism

### Entry Requirements

1 Higher or relevant national qualifications at SCQF Level 6. Alternatively, current or prior experience as a chef in a professional kitchen.

### SCQF Level

7

## SCQF Points

«SCQFPoints»

## Progression Routes

You may wish to progress from PDA Professional Pastry (SCQF Level 7) to HNC Hospitality Operations or HNC Professional Cookery.

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

UHI House  
Old Perth Road  
Inverness  
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## Website

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