Bakery (Level 6)

City of Glasgow College

Venues

City Campus

Content

The main focus of the course is the development of skills and knowledge, which are required in order to work in a professional bakery environment. You'll also gain confidence as you progress through the theoretical units on the course and your understanding of baking, fermentation, recipe balance, product development and hygienic working practices increases.

Content:

Flour Confectionery Processes; Advanced Craft Bakery; Advanced Royal Icing & Sugarpaste Techniques; Food Hygiene; Hospitality Costing; Creative Cake Design.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Professional Cookery and Bakery

Entry Requirements

NQ Bakery (Level 5), or other relevant national qualifications at SCQF Level 5. All applicants will be invited for interview.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

This course prepares you for a career as a trainee baker or baker in the craft baking or in-store bakery industry.

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

City Campus
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Website

www.cityofglasgowcollege.ac.uk