

## 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:

Advanced Royal Icing Techniques; Advanced Sugar Paste and Sugar Flower Techniques; Food Hygiene; Hospitality Costing; Fermented Product Processes; Design and Develop Flour Confectionery Products.

### Start Date

August

### Qualification

NQ

### Study Method

Full time

### Course Length

1 year

### Department

Food, Events, Hospitality and Tourism

### 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  
190 Cathedral Street  
Glasgow  
G4 0RF

## Website

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