

# **Pastry**

City of Glasgow College

#### **Venues**

City Campus

#### **Content**

This course will develop your culinary skills to an advanced level, focusing on specialist patisserie subjects and providing you with the knowledge you'll need for a supervisory role.

Subjects you'll study include: Hospitality: Financial Control Systems; Food Hygiene Intermediate; Hospitality Supervision; Professional Cookery: Practical Pastry; Professional Cookery: Pastry Knowledge; Professional Cookery: Graded Unit 1.

## **Start Date**

August

# Qualification

HNC

# **Study Method**

Full time

## **Course Length**

1 year

## **Department**

Professional Cookery and Bakery

#### **Entry Requirements**

NQ Professional Cookery (Level 6), or other relevant national qualifications at SCQF Level 6. Entry subject to successful interview.

#### **SCQF Level**

7

## **SCQF Points**

«SCQFPoints»





# **Progression Routes**

**HND Professional Cookery** 

# **Combination Courses**

«htmlCombinationCourse»

«htmlCombinationUCASCode»

# **Address**

City Campus 190 Cathedral Street Glasgow G4 ORF

## Website

www.city of glasgow college.ac.uk

