

Professional Cookery (Patisserie and Confectionery)

Ayrshire College

Venues

Ayr Campus

Content

Imagine the best afternoon tea you could ever dream off – a divine selection of pastries and cakes, tantalising chocolate treats, and melt in the mouth meringues, all presented to the very highest of standards. On this course, you'll learn how to make this happen, developing skills and techniques to create top quality patisserie and confectionery products.

You will develop your skills in preparing complex breads, cakes, pastry products and a wide range of hot and cold desserts, with a keen eye on presentation and high standards of finish. You will also learn to work at a high level with chocolate and chocolate finishes.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

NC Bakery or other relevant national qualifications at SCQF Level 5 or 6 such as Advanced Professional Cookery

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

HNC Hospitality, HNC Professional Cookery or employment.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Dam Park
Ayr
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Website

www1.ayrshire.ac.uk