

## Professional Cookery (Patisserie and Confectionery)

Dundee and Angus College

### Venues

Kingsway Campus

### Content

This course further develops skills in patisserie and confectionery topics that are required at a supervisory level. There are 12 mandatory units plus the opportunity for learners to do additional integrated units.

Units include: Prepare, Cook and Finish - Bread and Dough, Complex Cakes and Sponges, Complex Pastry, Complex Chocolate Products, Complex Marzipan, Pastillage and Sugar, Complex Hot Desserts, Complex Cold Desserts and Produce Sauces. Learners will produce items throughout the year for training restaurants and café bars. This provides a realistic learning environment within a college setting.

### Start Date

August

### Qualification

SVQ

### Study Method

Full time

### Award Title

at SCQF Level 7

### Course Length

1 year

### Department

Hospitality and Professional Cookery

### Entry Requirements

SVQ Professional Cookery at SCQF Level 5, or NC Bakery (Level 5), or other relevant national qualifications at SCQF Level 6, or relevant industry experience.

### SCQF Level

7

## SCQF Points

«SCQFPoints»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

«Address»

## Website

www.dundeeandangus.ac.uk