

## Level 2 Diploma in Professional Pastry Chef

Location	Altrincham Campus
Course Type	College 16-18
Department	Hospitality & Catering
Start Date	Monday 2nd September 2024
Course Code	AFP-HO2D-1100

### Course Overview

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The Level 2 Professional Pastry Chef qualification is ideal for those aspiring to a career in the culinary arts, with a focus on pastry and confectionery. This course equips you with the vital skills needed to thrive as a professional pastry chef and enhances your broader culinary talents. Suitable for newcomers to the industry or professionals seeking career progression, this qualification provides the essential knowledge and hands-on experience to stand out in the patisserie domain.

Pastry Chefs are consistently sought after in the catering industry, whether working in premier restaurants, crafting breads, pastries, and desserts for a catering company, or producing the exquisite creations of traditional patisserie.

While the course includes the requisite theoretical knowledge, its emphasis is on extensive practical training and active participation in the kitchen.

### Course Requirements

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4 GCSE's at Grade 3 or above (including maths and English Language).

### What You Will Learn

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You will learn to bake and create desserts like a professional patisserie chef, mastering the art of working with sugar and chocolate under the guidance of our experienced chef lecturers. You'll have the chance to work in our highly acclaimed Aspire restaurant, crafting exceptional desserts and petit fours. While studying in our new pastry kitchen, you will access to latest industry standard equipment.

## Assessment

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Assessment is continuous by observation of practical skills, development of a portfolio and multiple-choice questioning to test underpinning knowledge.

On successful completion you will achieve:

Professional Chef (Pastry & Confectionery) Level 2  
Food Safety in Catering CIEH Level 2 Award.

Examining/Validating Body: City & Guilds.

## Progression

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On successful completion of this programme, students have the option of progressing onto a Level 3 programme or entering the workplace. You have the choice of the following progression routes at Level 3: specialising in Pastry and Confectionery, Kitchen and Larder or an Advanced Apprenticeship.

## Career Options

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Pastry Chef, Hospitality Professional

## Mandatory Units

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In order to gain this qualification, you will complete units including:

produce hot and cold desserts and puddings

produce biscuit, cake and sponge products

produce fermented dough products

During the course your knowledge will be assessed via practical and written assessments.

## Contact Details

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For further information please contact T: 0161 886 7070 or E: [info@trafford.ac.uk](mailto:info@trafford.ac.uk)

## Disclaimer

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Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.