

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

Ideal for those looking to become professional pastry chefs or for those wanting to progress in their careers, for individuals who enjoy this area of cookery as a hobby looking to further their knowledge and skills in this area. Students learn through working a combination of real life working environment, skills sessions and theory classes.

Trafford College's award winning Aspire Restaurant has been nationally recognised by the AA and is open to the public for lunch and dinner and offers a realistic working environment. There are 4 well equipped industry standard kitchens for training purposes and a demonstration theatre kitchen for presentations and master-classes.

Course Requirements

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

What You Will Learn

Learn how to bake and make desserts like a professional pastry chef. Improve and develop your skills in our professional training kitchens under the guidance of our experienced chef lecturing team.

Assessment

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

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

Pastry Chef, Hospitality Professional

Mandatory Units

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

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

Disclaimer

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.