

Level 3 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-HO3D-1400

Course Overview

The program caters to students who have either completed an NVQ Level 2 in Food Preparation and Cooking or have equivalent pastry experience and wish to specialize further in this area.

Trafford College's Aspire Restaurant, an award-winning establishment, welcomes the public for lunch and dinner, offering an authentic working environment. The college is equipped with four industry-standard kitchens for practical training, along with a demonstration kitchen for masterclasses and presentations. Students receive instruction from industry experts in their respective fields.

An extended work placement is a mandatory component of the study program for all students. The program is enriched with industrial and educational visits, providing additional learning opportunities. Students are also encouraged to participate in local and regional competitions to enhance their experience.

Course Requirements

4 GCSE's at Grade 4 or above (including maths and/or English language)

Level 2 City & Guilds or equivalent qualification in a related subject.

What You Will Learn

This course is designed to enhance your abilities in creating sophisticated patisserie items, such as exquisite desserts and pastries.

You will master advanced skills and techniques in the production of:

- Dough and batter-based products
- Petit fours
- Various pastry items
- A range of desserts, including hot, cold, and frozen
- Cakes and sponges
- Decorative display pieces

Additionally, to bolster these practical skills, the course includes modules on:

- Food safety management
- Kitchen supervision
- Sustainable practices
- The study of gastronomy

Assessment

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

On successful completion you will achieve NVQ Level 3 Food Preparation and Cooking in Pastry and Confectionery.

Progression

Successful students may progress on to another Level 3 qualification or a Level 4 Hospitality Leadership qualification, or employment.

Career Options

You could enter employment as a first commis chef or a pastry chef within the pastry section of high end establishments, such as:

- Fine dining restaurants
- Michelin Star/Rosette restaurants
- Luxury hotels
- Cruise liners
- Chocolatiers

Mandatory Units

The course is modular with units covering the specialised areas.

Units include:

- Establish and develop positive working relationships in hospitality
- Maintain health, hygiene, safety and security of the working environment
- Maintain food safety when storing, preparing and cooking food
- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex cakes, biscuits, sponges and scones
- Prepare, cook and finish complex pastry products
- Prepare, process and finish chocolate products
- Prepare and cook complex hot desserts
- Prepare and cook complex cold desserts
- Produce sauces, fillings and coatings for complex desserts

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.