

Level 2 General Certificate in Patisserie and Confectionary

Location	Altrincham Campus
Course Type	Adult
Department	Hospitality & Catering
Start Date	Wednesday 29th January 2025
Duration	Full-time, 21 Weeks
Time	-
Fee	£ 362.00 You may be eligible for support with your tuition fees - please visit the college website - funding and finance page for further information
Course Code	APQ-HO2C-1200

Course Overview

This course is tailored for adult learners aiming to improve their patisserie skills, catering to both personal enjoyment and professional development. Participants will have the chance to work in our professional kitchens under the guidance of industry-experienced tutors.

Course Requirements

Entry level 3 English and maths are required.

Participants are not required to possess any previous knowledge or expertise in hospitality. We welcome individuals with a genuine enthusiasm for the subject and a willingness to actively engage and contribute.

What You Will Learn

The course includes opportunities to:

- Create hot and cold desserts and puddings.
- Make a variety of biscuit, cake, and sponge items.
- Prepare fermented dough products.

Assessment

Continual summative assessment throughout the course, supported by a portfolio of evidence, is essential. This includes undertaking practical work and producing written evidence to meet the course requirements.

Progression

Successful candidates may advance to a Level 2 Diploma in Patisserie. or other level 2 hospitality qualifications. This qualification will also facilitate career progression within the hospitality sector.

Career Options

These qualifications can help you to progress in your career as a pastry chef.

Mandatory Units

Investigate the catering and hospitality industry

Food safety in catering

Health and safety in catering and hospitality

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.