

Introduction to the World of Patisserie - Pastry Production and Finishing Skills

| | |
|-------------|---|
| Location | Altrincham Campus |
| Course Type | Adult |
| Department | Hospitality & Catering |
| Start Date | Wednesday 25th September 2024 |
| Duration | Full-time, 7 Weeks |
| Time | 00:00 - 00:00 |
| Fee | £ 40.00 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-HOXZ-1400 |

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. You will be able to put into practice a variety of production methods.

Course Requirements

You will need to be over 19 years of age to attend this course. Have English skills at Entry 3

What You Will Learn

Production involves five different types: Sweet, Savoury, Choux, Suet, and Convenience pastries. These are then transformed into quiches, sweet pastry tarts, profiteroles, and a variety of other dishes.

Assessment

There is no formal assessment on this course. You will receive feedback, support, and guidance from your tutor. Your learning will be supported through practical activities, discussions, paired/individual and group tasks and worksheets

Progression

Learners successfully completing this short course to a good standard may apply for a place on our other introductory courses.

Other courses available to support your learning:

- Free English and maths courses for those who have not yet attained a grade at C at GCSE (grade 4 equivalent)
- Free digital literacy courses for beginners in computing and tablets
- Free positive steps to wellbeing courses to support improved mental wellbeing, health and confidence
- A range of employability skills courses

Career Options

opportunities to work in the hospitality or retail sector.
Progression onto one of our full or part time qualifications.

Mandatory Units

There are no mandatory units, however we will follow food food safety practices and allergy awareness.

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.