

Introduction to the World of Patisserie - Bread and Dough Skills

Location	Altrincham Campus
Course Type	Adult
Department	Hospitality & Catering
Start Date	Wednesday 29th January 2025
Duration	Part-time, 6 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-1500

Course Overview

Through hands-on cooking sessions, students will learn to prepare a variety of breads and dough products, while exploring the principles of bread making you will gain the skills to produce a variety of products including Nan, flat bread, focaccia pizza and enriched sweet bread products. The course emphasizes the health benefits, cultural significance, and social aspects of traditional bread making.

Course Requirements

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

What You Will Learn

The course focuses on food safety and team building to produce a diverse range of products, including Naan, flatbread, focaccia, pizza, and enriched sweet breads. It highlights the health benefits, cultural importance, and social aspects of traditional bread-making practices.

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

Other short courses in the patisserie field

Cake decorating

Level 2 award in pastry and confectionary

Level 2 diploma in Patisserie progressing to level 3

Career Options

Working as a baker, serving as a pastry chef, operating a private business, or trading as a street food or market vendor.

Mandatory Units

Food safety and team building are incorporated.

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.