

Patisserie and Confectionery - Part Time

Level 2 Certificate

Part time, one day a week - Wednesdays, 9.00am – 4.00pm at Cheltenham Campus

Are you wanting to learn more about patisserie and confectionery? Either as a beginner or someone wanting to develop their existing skills? These qualifications allow you to step up your cooking standards to a higher level and become a patisserie and confectionery specialist.

You might be currently employed as a chef or looking for a career change, so this one day per week part time course ideally fits around other commitments

Each week you will undertake practical patisserie to build up your skills, and when working to the required standards will be assessed on the dishes you create.

You will study:

Hot and cold desserts
Fermented dough and batter products
Biscuits, cakes and sponges
Paste products

For information on uniform [Click Here](#)

Entry Requirements

A previous level 1 qualification in professional cookery or sufficient industry related experience

What's Next

Upon completion you may want progress on to employment as a Commis pastry chef, baker's assistant, self employed

Apply now at www.gloscol.ac.uk or call 0345 155 2020

Your Options

	Start Date	End Date	Course Level
Patisserie and Confectionery (Part Time)			
Cheltenham	21/09/22	16/06/23	2