

## **Patisserie and Confectionery - Full Time**

Want to pursue a career in the hospitality industry specialising in patisserie and confectionery? These courses are ideal to get the ball rolling with your career choice.

Ideal if you want to explore and develop introductory skills in Patisserie and Confectionery, a great start to a career in a bakery or as a pastry chef. You may also be required to study English and Maths to improve your skills.

You'll learn and develop a range of skills and techniques to produce appealing products from breads and cake to mouth-watering desserts.

The course aims to inspire you to start to develop your own ideas and style in the specialised area of pastry work and sugar products

Your studies may include:

- Investigating the catering and hospitality industry
- Food safety and health and safety within catering environment
- Producing hot and cold desserts
- Producing pastry products
- Producing biscuits, cakes, and sponges
- Producing fermented doughs
- Health food and diets
- Catering opportunities and costings
- Relevant workplace skills

Expect to learn how to develop your own style of presentation, experiment with different mediums used in this specialised area of the industry

You'll love exploring the variety of different sweet and savoury products made from learning the different techniques taught to you by our enthusiastic lecturers, all of which has had many years of industry experience.

For information on uniform [Click Here](#)

## **Entry Requirements**

Apply now at [www.gloscol.ac.uk](http://www.gloscol.ac.uk) or call 0345 155 2020

A minimum of three GCSEs at grade D or 3 and above

## What's Next

This is a one year course designed to give learners the skills needed for employment and career progression onto the Level 3 course in this specialised area of the industry

## Your Options

	Start Date	End Date	Course Level
<b>Patisserie and Confectionery - Full Time (Full Time)</b>			
Cheltenham	08/09/22	01/07/23	2