

Patisserie and Confectionery – Full Time

Training to become a chef, our full time level 3 course will take your skills to a professional level and allow you to specialise your training.

You have a choice to follow Professional Cookery or Patisserie and Confectionery (available at Cheltenham only)

The Patisserie and Confectionery qualification will help you develop advanced skills and techniques to produce patisserie products, for example fine desserts and pastries.

The topics that will be undertaken develop advanced skills and techniques in producing:

- dough and batter products
- petits fours
- pastry products
- hot, cold and frozen desserts
- cakes and sponges
- display pieces and decorative items
- Supervising staff
- Food safety supervision
- Exploring distronomy

Students who are 18 or over on the 31 August prior to their enrolment academic year should check fee costs with student services. Learner Loans will be applicable for some learners.

For information on uniform [Click Here](#)

Entry Requirements

A Level 2 qualification in patisserie must be completed before progressing onto the Level 3 programme.

What's Next

Following successful completion of this course you could progress on to higher education or employment in

the industry. Future career options include: - Head Chef - Front of House Manager - Patisserie Chef

Your Options

	Start Date	End Date	Course Level
Patisserie and Confectionery – Full Time (Full Time)			
Cheltenham	08/09/22	01/07/23	3