16-18 Course Details

Advanced Cookery (Patisserie and Confectionary) Level 3 Diploma - 2019:20

Location: Guildford College
Course Code: OD08LF1A002P
Year: 2019:20
Duration: 1 Year
FT/PT: Full-Time

Exam Board: Vocational Training Charitable Trust (VTCT)
Fund Type: L
Tuition Fees: £ 0
Exam Fees: £ 0
Course Related Costs: £ 0

View Subject Area

Ask a Question

09/09/2019   Places Available   **Apply Now**

The Government funds and regulates adult Further Education and skills training in England. They pay a proportion of the cost to deliver the course and expect the student, or a sponsor, to pay the remaining portion. This is referred to as the 'tuition fees' and is what we display on our guide. If a course or a learner is not eligible for government funding the Full Cost /international fees will be liable. Please refer to our International fees page for more information.

Please note that the fees shown relate to the WHOLE programme but may be subject to change due to unforeseen circumstances, including changes to Government funding and remission policies, so before enrolling on a course please check with the College for the latest information. The College also reserves the right to close, or not to start any published course.

Every effort has been made to ensure that the information contained on this website is correct. However, the College reserves the right to change or amend, at any time, any of the course details including content, dates, times, venues, fees payable, concessions available, terms and conditions.

Content / Overview

This qualification is based on the national occupational standards for patisserie and confectionary, it includes all the required elements to work effectively as a pastry chef or patissier. Learners must achieve all mandatory units. As a pastry chef or patissier you could progress directly into employment in a variety of contexts, which includes, Hotels, Restaurants, Gastro pubs, Specialist bakeries, Specialist cafes and tea rooms, cruise liners, Hospitals and care homes.

Course Modules

- Planning for preparing.
- Cooking and finishing dishes.
- Food safety for catering.
- Produce petite fours.
- Development of working relationships in hospitality.
- Supervise a safe working environment in the hospitality industry.
- Produce hot, cold and frozen desserts.
- Practical gastronomy.

- Produce fermented dough and batter products.
- Produce biscuits, cakes and sponges.
- Produce display pieces and decorative items.

Why Study Here

The catering department runs a restaurant which is open to the general public five days a week.

Application Method

Application followed by individual interview

Entry Requirements

In order to optimise the chances of success you will ideally hold a level 2 qualification or equivalent in professional cookery. You will also have achieved a grade C or grade 4 in either English or maths.

Delivery Method

This is a Tech level qualification. Practical training is carried out continuously in the Park room kitchens. Theoretical aspects of the qualification/ programme are delivered in theory rooms.

Homework

There will be homework set each week for the theoretical aspects of the qualification and students will be expected to work on their practical skills at home.

Assessment

There are two written external examinations and a graded synoptic test at the end of the course which covers the full range of the mandatory units.

All students aged 19 years or over on 1 September in the first year of their course are expected to pay tuition, registration, exam fees and all other course related costs. Some assistance with these costs may be available depending on your circumstances and the latest government funding position.
There are normally no tuition, registration or examination fees to pay if you are aged 16-18 on 1 September in the first year of your course and are a British or European Union resident. This does not apply to HNCs/Ds, Foundation Degrees, Degrees or courses that do not attract government funding (identified as 'no fee remission available on this course').