

Level 3 Advanced Professional Cookery Patisserie and Confectionary



Course Overview

The study programme will prepare you for a career as a chef in a professional kitchen and will make you highly employable.

During this qualification you will work with local employers on structured work placement, within this offer there will be an opportunity for learners to attend a residential trip abroad and for some students to attend a work placement in the 5* Hilton Hotel Malta.

Please Note: Work placement opportunities will be available.

What You Will Study

This study programme will cover a range of the topics and units at each level, some of which are listed below:

- Food Safety Supervision
- Supervisory Skills in the Hospitality Industry
- Exploring Gastronomy
- Advanced Skills and Techniques in Producing
- Dough and Batter Products
- Petit Fours
- Paste Products
- Hot, Cold and Frozen Desserts
- Biscuits Cakes and Sponges
- Display Pieces and Decorative Items

How You Will Be Assessed

You will be required to compile a portfolio of evidence that can include observations, assignments, practical tests, written tests, oral questions, witness statements and case studies.

Level 3 Diplomas offering a grade of P/M/D/D* will be:

- Externally set and internally marked test papers and assignments
- Externally set and internally marked cooking assessments per unit
- Externally set and internally marked final cooking assessment drawing upon skills

START DATE

September

LEVEL

Level 3

STUDY MODE

Full-time

DURATION

1 year

AWARDING BODY

City & Guilds

LOCATION

Wakefield College



For further information about this course, including Entry Requirements, Assessments and Further Study, scan the QR code.

Need More Information?

For additional course information please contact the Course Information Team on **01924 789111** or email courseinfo@heartofyorkshire.ac.uk.

To learn more about Wakefield College, our facilities and how we can support you please visit our website www.heartofyorkshire.ac.uk.

Quick Links



How to
Apply



Student
Support



Virtual
Tours

and techniques from across all units

Entry Requirements

4 GCSEs at Grade 9-3.

AND

Level 2 Certificate/Diploma in Patisserie and Confectionary or Culinary Skills.

PLUS

GCSE English or Maths at Grade 3.