

Level 3 Diploma in Professional Pastry Chef

Location	Altrincham Campus
Course Type	College 16-18
Department	Hospitality & Catering
Start Date	Monday 2nd September 2024
Course Code	AFP-HO3D-1400

Course Overview

The programme is for students who have completed NVQ Level 2 Food Preparation and Cooking or who have equivalent pastry experience and now wish to specialise and advance their skills in this area.

Trafford College's award winning Aspire Restaurant has been nationally recognised by the AA and is open to the public for lunch and dinner and offers a realistic working environment. There are four well equipped industry standard kitchens for training purposes and a demonstration kitchen for presentations and master-classes.

During the course, all learners will need to complete an extended work placement as part of their study programme. As a bonus, industrial and educational visits are also included in the study programme.

Course Requirements

4 GCSE's at Grade 4 or above (including maths and/or English Language)

Level 2 City & Guilds or equivalent qualification in a related subject.

What You Will Learn

This course 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
- petit fours
- pastry products
- hot, cold and frozen desserts
- cakes and sponges
- display pieces and decorative items

To support the development of these skills, you will also undertake the following topics:

- food safety supervision
- supervision in the professional kitchen
- sustainability
- gastronomy

Assessment

Assessment is continuous by observation of practical skills, development of a portfolio with photographic evidence and multiple-choice questioning to test underpinning knowledge.

On successful completion you will achieve NVQ Level 3 Food Preparation and Cooking in Pastry and Confectionery.

Progression

Successful students may progress on to another Level 3 qualification or a Level 4 Hospitality Leadership qualification, or employment.

Career Options

You could enter employment as a first commis chef or a pastry chef within the pastry section of high end establishments, such as:

- Fine dining restaurants
- Michelin Star/Rosette restaurants
- Luxury hotels
- Cruise liners
- Chocolatiers

Mandatory Units

The course is modular with units covering the specialised areas.

Units include:

- Establish and develop positive working relationships in hospitality
- Maintain health, hygiene, safety and security of the working environment
- Maintain food safety when storing, preparing and cooking food
- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex cakes, biscuits, sponges and scones
- Prepare, cook and finish complex pastry products
- Prepare, process and finish chocolate products
- Prepare and cook complex hot desserts
- Prepare and cook complex cold desserts
- Produce sauces, fillings and coatings for complex desserts

Contact Details

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

Disclaimer

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.