



Pastry Chef - Level 3 Apprenticeship

A Pastry Chef will plan, prepare, cook and finish complex, refined patisserie using a range of refined tools, techniques and specialist equipment in establishments such as fine dining restaurants and hotels in the pastry section or artisan patisserie establishments.

The Pastry Chef apprenticeship is suitable for someone who plans, prepares and produces complex, refined patisserie. In their daily work they will interact with internal customers and stakeholders. They will work towards meeting quality standards, deadlines, productivity, hygiene, financial and environmental requirements. They may take a supervisory role for other staff.

WHO IS IT FOR?

- GCSE 4-9 / A-C English and maths (or equivalent).
- Minimum of 6 months in current workplace.
- Minimum of 2 years' experience in relevant role (CDP Pastry, Pastry Chef, Chef Pâtissier, Senior Pastry Chef).

TRAINING

- Weekly day release classes
- Online theory resources
- Enrichment – speakers, trips, events, competitions
- Continuous assessment and feedback
- Experienced, industry professional lecturers
- All resources/food/equipment are provided
- EPA preparation sessions
- Regular progress reviews

FUTURE OPPORTUNITIES

By completing this apprenticeship, you will gain a nationally recognised qualification, which may open up many career prospects and pathways. Progression onto the Hospitality Manager apprenticeship may be appropriate if you have the relevant skills and job role.

Location: Workplace and College

