

Patisserie and Confectionery - Level 2 Certificate

The course equips you with fundamental basic techniques for pastry, bakery and confectionery so that you can pursue a career as a Pastry Chef.

This course is endorsed by the Craft Guild of Chefs and British Culinary Federation and taught by our award-winning culinary arts pâtisserie team.

WHAT WILL I STUDY?

Topics covered can include:

- Health and safety and maintaining a safe environment
- Food safety
- Healthy eating and special diets
- Food costing and control including menu planning
- Workplace skills including CV writing, personal development planning, applying for work positions and interview preparation and evaluation and teamwork, catering for an event
- Hot and cold dessert: preparation and presentation
- Pâtisserie: pastries and tarts
- Bakery: sweet and savoury products including batters
- Cakes, biscuits and sponges

WHAT WILL I NEED?

You will need:

- Three GCSEs at grade 2 or above, including English Language and Maths

All applicants must have an initial assessment and interview to confirm that the course is suitable for them.

HOW WILL I BE ASSESSED?

The course is assessed throughout the year with practical assignments and written tests.

Start Date: 7 November 2025

Duration: 25 Weeks

Attendance: Part Time

Center: Westminster

<https://www.capitalccg.ac.uk/course/pdf/19438/>



WHAT WILL IT COST?

ADULTS - ENTRY LEVEL, LEVEL 1 AND LEVEL 2

If you will be aged 19+ on 31st August prior to the start date of your course, up to Level 2, then your study with us will be free. You must have lived for 3 years within the EU/EEA/UK prior to the start of your course, you must have lived in the UK before 1st January 2021 and you must have permission to live in the UK for at least 12 months from the first day of learning. Please see [here](#) for the documents you will need to show us.

Some courses will have other associated costs, such as for specialist materials and trips. Many of our students are eligible for financial support, see [here](#) for details.

Additional Costs

You will be expected to purchase the required uniform and equipment for the programme, which reflect both industry norms and safety requirements. These should specifically conform to Westminster Kingsway College standards and are approximately £350; further information will be provided at enrolment. Many of our students are eligible for financial support when studying at college – please [click here](#) for more information.

WHAT CAN I DO AFTER?

This course will help you to move on to higher-level courses, such as Professional Patisserie - Level 3, or an Apprenticeship.

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