







Patisserie and Confectionery - Level 1

If you want to change your career and need entry-level skills, this programme has been designed for you. Taught over 12 weeks, you will develop the basic specialist skills and knowledge in pastry, bakery, and confectionery work so you can work in the pâtisserie and bakery sectors.

WHAT WILL I STUDY?

This course covers essential bakery, pastry, and confectionery techniques such as bread, pastry items, desserts, and biscuits.

WHAT WILL I NEED?

Previous experience is optional.

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

HOW WILL I BE ASSESSED?

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

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.

Start Date: 4 September 2024

Duration: 13 Weeks
Attendance: Part Time
Location: Victoria Centre





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.

WHAT CAN I DO AFTER?

Upon completing this course, you could progress to Patisserie and Confectionery - Level 2.

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