







Patisserie and Confectionary - Level 1

If you're looking 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 sector.

WHAT WILL I STUDY?

This course covers basic techniques for bakery, pastry and confectionary such as breads, pastry items, desserts and biscuits.

WHAT WILL I NEED?

No previous experience is necessary.

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 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.

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.

Start Date: 10 March 2025

Duration: 12 Weeks
Attendance: Part Time
Location: Victoria Centre





WHAT CAN I DO AFTER?

On successful completion of this course, you could progress to Patisserie and Confectionery - Level 2.

Start Date: 10 March 2025

Duration: 12 Weeks Attendance: Part Time Location: Victoria Centre



