

## General Patisserie and Confectionery Certificate level 2

### Course Overview

Ideal for those who intend to start a career as a professional pastry chef, or are a keen home baker, this course will allow for the development of basic pastry skills but will progress quickly into the more technical aspects of the trade. There will be a focus placed on developing an understanding of professional techniques to support progression onto a higher course in college or into a pastry-focused kitchen at a junior level.

### What you will learn

You will start with the basics, beginning with homemade pastry, basic bread, and meringue. This will progress onto enriched doughs, egg-based tarts, and more complex desserts. There will also be an introduction to chocolate, learning to produce homemade petit fours, and the art of tempering. You will provide you with an impressive portfolio of recipes, methods, and techniques as you prepare for employment or further study.

### Entry Requirements

No experience is necessary but an interest in pursuing baking and patisserie as a career or hobby would be useful.

### How you will be assessed

This course is very much focused on developing your practical skills within the professional kitchen with an added emphasis on gaining knowledge relating to the catering industry as a whole. The practical units are assessed via observations. The qualification is gained through the completion of units. There will be individual practical tasks throughout the year ending with a synoptic assessment whereby you will have to produce four dishes within a strict timeframe. Assessments will include producing a lemon tart, filled profiteroles, Chelsea buns, fruit bavaois, and the synoptic assessment. There will also be four short question papers to complete.

### Course Fees

There are no additional costs. You will not be required to pay a fee for this course if you are in receipt of one of the following benefits: Universal Credit JSA or ESA (Employment and Support Allowance Work Related Action Group) low waged. Evidence of benefits will be required on the application.

### Course Progression

On successful achievement of your level 2 course, you could choose to progress onto our full-time Patisserie and Confectionery Diploma level 2; go on to working in a pastry, bakery, or food deli/café. There are also opportunities within the contract/industrial catering industries, where you would be able to put your skills into practice; or you could choose an apprenticeship.

### What Happens Next

Apply online via the College website. You will be contacted to come into College if required, or you will be sent a conditional offer according to the entry requirements for the course. You will then be invited in to enrol for your chosen course of study. For enrol and pay courses: Once you have decided to take the course, you need to fill in a short student details form online and pay the course fee. Once you have done this, you will receive an electronic confirmation of enrolment and payment.

### Course Details

<b>Course Code</b>	P00111
<b>Start Date</b>	09/09/2025
<b>Study Hours</b>	Part Time
<b>Duration</b>	20 weeks
<b>Campus</b>	Freemen's Park Campus
<b>Level</b>	2

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