

# Patisserie and Confectionery Diploma level 3

## Course Overview

This course is designed for those who have completed a Diploma in Patisserie and Confectionery at level 2, a Diploma in Professional Cookery at level 3 or have relevant trade experience and want to develop their craft. Throughout the course there are enrichment opportunities; including masterclasses from expert chocolatiers/pastry chefs, mini master class sessions from local pastry chefs and employment opportunities within one of our careers fairs. As part of the course requirements, you'll engage in a 30-hour work experience program aimed at honing essential employability skills and preparing you for the next phase of your career journey (scheduled between October and May of the following year). Our dedicated work placement team is available to provide support throughout this process. Additionally, you'll take part in activities geared towards personal development, fostering character growth, and building confidence essential for thriving in both personal and professional fields. For individuals aged 16-19, these activities, along with the work experience program, are scheduled into your timetable, with the option to participate in supplementary activities. For other age groups, activities will be tailored to meet specific needs and requirements.

## What you will learn

You will continue to develop the skills learnt from your level 2 programme, by producing technically complex products, artisan bread, laminated pastry, sugar work and more complex desserts. Chocolate work will develop into the use of coloured cocoa butter to enhance the presentation and a greater understanding of tempering will be introduced. As a team we will produce all pastry and dessert products to the highest level for our award-winning taste restaurant dinner service on a rota basis, all of which will provide you with an impressive portfolio of recipes, methods and techniques as you prepare for employment or further study at university. Units to complete: - The principles of food safety supervision for catering - Supervisory skills in the hospitality industry - Exploring gastronomy - Produce dough and batter products - Produce petits fours - Produce paste products - Produce hot, cold and frozen desserts - Produce biscuits, cake and sponges - Produce display pieces and decorative items

## Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A grade 4 or above in both GCSE English and maths is desirable. However, applicants over the age of 19 without formal English and maths qualifications will be considered. Applicants with a patisserie and confectionery at level 2 or a professional cookery level 3 qualification will also be considered. For candidates aged 16-18, enrolment will be in a study program that involves retaking GCSEs or pursuing Functional Skills in English and maths if a grade 4 or higher has not been attained.

## How you will be assessed

This course is very much focused on developing your practical skills within the professional kitchen, alongside developing your knowledge relating to the catering industry as a whole. The practical units are assessed via observations and run alongside the completion of a portfolio. The portfolio encompasses written assignments, project work tasks and collated evidence of your learnings throughout the year.

## Course Fees

Throughout the year, you'll participate in enriching activities and engage with employers. You'll require a complete set of catering knives and chef whites, estimated to cost around £320.00. The College offers a means-tested support fund to assist with additional expenses, such as equipment, travel, a £150 material fee, and £30 for trip fees, for eligible students. Applications for the support fund can be made from 1st June 2024. Information about the recommended kit supplier will be provided upon enrolment. Students continuing from a previous course may only need to replace some items.

## Course Progression

Upon completing this course successfully, you have the option to advance to study at university. Below are a number of example courses you could look at: - Bakery and Patisserie Technology BSc (Hons) / FdSc - Hospitality with Tourism Management MSc / PGDip - Culinary Arts Management BA (Hons) / FdA - Food and Nutrition BSc (Hons) / FdSc - Professional Chef FdA You may choose to enter directly into employment or pursue an apprenticeship. We are dedicated to offering ample support and guidance throughout the course to facilitate your progression and explore various career opportunities.

## What Happens Next

To start your application, you can either apply online through PS16 or directly through the College website. Make sure to have your previous qualifications, a reference, and a personal statement ready. After submitting your application, you'll receive a conditional offer. You'll also be invited to attend a welcome event at the College, where you can meet your tutors, get acquainted with your chosen course, and explore the campus facilities. Upon receiving your offer, you'll need to confirm your acceptance of the course.

## Course Details

<b>Course Code</b>	P00117
<b>Start Date</b>	08/09/2025
<b>Study Hours</b>	Full Time
<b>Duration</b>	1 year
<b>Campus</b>	Freemen's Park Campus
<b>Level</b>	3

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