

Confectionery and Patisserie Diploma level 3

Course Overview

The Confederation of Tourism and Hospitality (CTH) Confectionery and Patisserie Diploma level 3 is an advanced practical course designed for learners who want to develop specialist pastry and confectionery skills and pursue a career as a professional pastry chef. Training takes place in the colleges specialist pastry kitchens, where you will refine advanced techniques using professional equipment and industry-standard methods. You will produce a wide range of high-quality pastry, chocolate, bakery and dessert products while developing the creativity, precision and organisation expected within the modern pastry industry. Throughout the course you will strengthen your technical ability, develop professional kitchen management skills and gain valuable experience through employer engagement, competitions, industry masterclasses and work experience opportunities. If you are aged 16–18, you will be enrolled on a study programme which will include English and/or maths where required, together with work experience and an employability programme.

What you will learn

This course develops advanced technical skills in patisserie, confectionery and bakery, preparing you for a career as a professional pastry chef within the hospitality industry. You will build on your existing knowledge and refine your practical skills through the production of high-quality products to industry standards. Throughout the course, you will learn to produce a wide range of complex pastries, artisan breads and dough products, cakes, biscuits, hot and cold desserts, petit fours and chocolate creations using professional techniques and industry-standard equipment. You will also develop specialist skills in sugar craft, decorative display work, sauces, fillings, coatings and modern finishing techniques, allowing you to create products that are both technically accomplished and visually impressive. Working in our specialist pastry kitchens, you will gain experience of planning, organising and managing your own production while working to commercial timescales. You will learn how to select appropriate ingredients, use specialist equipment safely and efficiently, and maintain the consistently high standards expected within professional patisserie kitchens. Alongside your practical training, you will develop your understanding of food safety, kitchen organisation, sustainability, nutrition and the principles of supervising a professional kitchen. You will strengthen your planning, costing, time management and organisational skills while learning how to evaluate and continuously improve your own work. These skills will prepare you for employment in a wide range of hospitality settings, including luxury hotels, restaurants, artisan bakeries, patisseries and specialist confectionery businesses.

Entry Requirements

Direct entry requires GCSE English Language and GCSE maths at grade 4 (C) or above, together with successful completion of a Level 2 Culinary Skills, Professional Cookery or Patisserie qualification, OR have a minimum of four years' full-time industry experience within a professional kitchen.

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 £280.00. 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 2026. 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

Successful completion of this qualification will prepare you for employment within the hospitality industry or further study. You may choose to progress onto a higher-level hospitality apprenticeship, or continue your studies at university. Progression opportunities include degrees in Bakery and Patisserie Technology, Culinary Arts Management, Professional Chef, Food and Nutrition, or Hospitality with Tourism Management. Alternatively, you may choose to move directly into employment within the hospitality industry. Career opportunities include Baker, Pastry Chef, Commis Chef, Demi Chef de Partie (Pastry), Chocolatier, Dessert Chef and roles within hotels, restaurants, artisan bakeries, patisseries, cruise ships and specialist confectionery businesses. Throughout the course, our experienced tutors will provide careers advice and guidance to help you choose the progression route that best suits your ambitions, whether that is further study, an apprenticeship or employment.

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

Course Code	P01111
Start Date	06/09/2027
Study Hours	Full Time
Duration	1 year
Campus	Freemen's Park Campus
Level	3

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