

# Professional Cookery (Patisserie and Confectionary)



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Subject Area	Catering & Hospitality
Course Type	School Leavers
Study Level	Level 3
Delivery Mode	Full-time
Duration	1 Academic Year
Start Date	September 2026 (&plus; more)
Course Code	PA000842

**This course is delivered in partnership with**



## Course Summary

Your Catering & Hospitality journey starts now!

This course is your gateway into the exciting world of hospitality! You'll gain hands-on skills in cooking, baking, front-of-house service, and even food writing.

From crafting delicious dishes and desserts to mastering customer service, you'll explore the industry with expert guidance, real-world experience, and exciting masterclasses.

Why choose this course?

**Hands-on Learning** – Get stuck in with practical sessions in professional kitchens and a working college restaurant.

**Masterclasses** – Learn from top chefs, culinary experts and from our employer sponsor, Regal Foods.

**Career Opportunities** – This is an ideal course for those looking to become a pastry chef or further progress in their career.

**Extra Qualifications** – Gain a Level 2 food Safety Certificate.

This course is perfect for you if:

You're passionate about food and hospitality.

You want real industry experience and exciting opportunities.

You love hands-on learning and working as part of a team.

Start your journey today! Apply now and take the first step toward an exciting career in hospitality.

## **What You Will Learn**

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**Communication & Confidence** – Learn how to talk to different people and build your confidence in a work setting.

**Teamwork** – Work with others to prepare food and give great customer service.

**Health & Safety** – Understand the importance of food hygiene and safety in a kitchen.

**Culinary Skills** – Develop a variety of new techniques to be able to produce complex patisserie and confectionary items

**Food Service** – Support the food service team by communicating allergens and providing good quality products for service.

Using Kitchen Equipment – Learn how to use different tools and machines in a restaurant and pastry kitchen

## Modules

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### Modules

- Develop productive working relationships with colleagues
- Maintain food safety when storing, preparing and cooking food
- Maintain the health, hygiene, safety and security of the working environment
- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex cakes, sponges, biscuits and scones
- Prepare, cook and finish complex pastry products
- Prepare, process and finish complex chocolate products
- Prepare, cook and finish complex hot desserts
- Prepare, cook and finish complex cold desserts
- Produce sauces, fillings and coatings for complex desserts

## Entry Requirements

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Direct Entry to Level 3 is possible with either relevant Industry /Employment experience or an appropriate Level 2 qualification, such as Level 2 Professional Cookery.

GCSE Grades in English and Maths at Grade 4 are preferable, but not essential, however it is expected you will have good reading and writing skills. An initial assessment will be used to help determine your suitability for the programme.

## Work Experience

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The course is being run in partnership with the employer sponsor, Regal Foods.

Placement opportunities will be discussed with a dedicated placement officer, however on the programme you will be working in a true to industry training kitchen, restaurant and cafe as part of the programme.

**Disclaimer:** Our prospectus, college documents and website are simply here to offer a guide. We accept no liability for any inaccurate statements and are not responsible for any negative outcomes if you rely on an inaccurate statement. We reserve the right to withdraw any programmes or service at any time.