

COURSE INFORMATION LEAFLET

City & Guilds Certificate in General Patisserie and Confectionery Level 3



In a nutshell

The City and Guilds Level 3 Certificate in General Patisserie and Confectionery is designed to prepare you for a career in the specialist field of patisserie, confectionery and chocolate work as a pastry chef or patissier.

This course is for you if...

- ...You work or want to work as a patisserie chef in the sector
- ...You are creative and have an eye for detail
- ...You enjoy working in a kitchen environment

What will I be doing?

The units you will be covering in this course include:





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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
Chocolate production methods and global trends
Chocolate tempering techniques
Making different types of chocolate including truffles, chocolate bars and fillings
Airbrushing techniques

You will be assessed through:

Short answer papers Assignments Practical assessments

What is expected of me?

To enter this course, you will need some experience of working in a kitchen environment.

You must be creative, self-motivated, hardworking and have a passion for cooking.

Attendance and punctuality for all sessions is a major requirement of this course.

What comes next?

You will be able to progress to the following courses on successful completion of this course. Some courses will have additional entry requirements but these will be discussed with you when you are ready to apply:

Level 1 or 2 Professional Cookery Level 3 Advanced Professional Cookery

Additional information

As a condition of your place on this course, you will be expected to purchase a uniform at the





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cost of between £23.00 - £55.00 and this will be discussed with you on your first day.

All costs are under review and subject to change.

The course will be held on a Monday from 12 - 7.30pm with additional hours required for assessment but these will be discussed and arranged with your tutor.