

City & Guilds NVQ Diploma in Professional Cookery (Patisserie and Confectionery) Level 3



In a nutshell

This course is designed to train chefs in complex and advanced food preparation and cooking skills, focusing on patisserie and confectionery.

This course is for...

- ...apprentices working in a kitchen
- ...those with an interest in patisserie and confectionery
- ...those wanting to build on their food preparation and cooking skills

Course content

Learners will study a broad selection of modules, including:

COURSE INFORMATION LEAFLET

Food safety
Managing resources
Prepare, cook and finish complex pastry products
Prepare, process and finish complex chocolate products
Prepare, process and finish marzipan, pastillage and sugar products
Prepare, cook and present complex cold products
Prepare, finish and present canapés and cocktail products
Prepare, cook and finish complex hot desserts
Prepare, cook and finish complex cold desserts
Produce sauces, fillings and coatings for complex desserts

Assessment

The course will be delivered within the workplace whereby an assessor will visit to complete workplace assessments and progress reviews.

Entry Requirements

Learners will need to be employed in an appropriate role to study this diploma.

Additional information

The course will usually take 91 weeks to complete. After successful completion, learners can go on to study Higher Apprenticeship Level 4 in Hospitality and Catering.