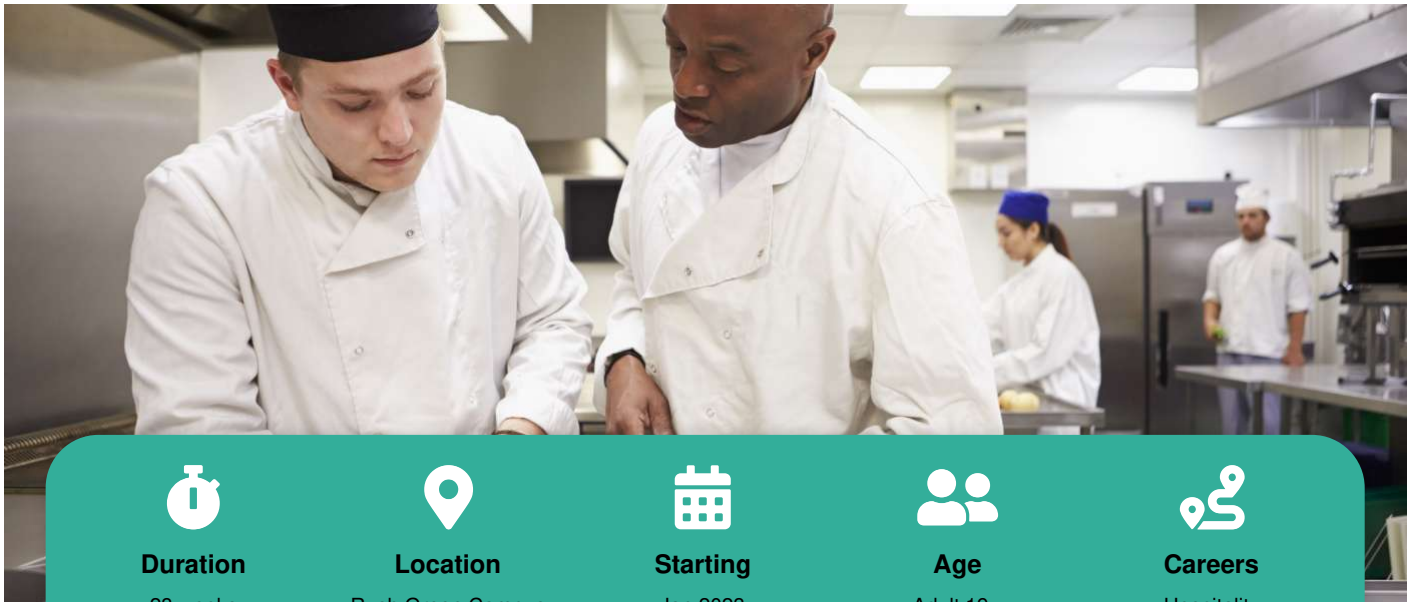







Level 2

Food Production And Cooking - Pastry

City & Guilds NVQ Diploma



 Duration 28 weeks 1 year	 Location Rush Green Campus Barking Campus - Technical Skills Academy	 Starting Jan 2023 Sep 2023	 Age Adult 19+ 16-18	 Careers Hospitality
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Course fees per year

AGE 16-18	ADULT 19+
FREE	£395 - £1,048

The above fees include tuition and exam fees.
 Contact us to discuss what Financial support is available.

Overview

This course isn't about cake decoration - it's aimed at industrial-scale professional cookery!
 It's an ideal pathway if you've been inspired by The Great British Bake Off and want to become a pastry chef!

What you'll learn

This is a practical course - you'll be taught how to create a variety of products including breads, buns, cakes, and both hot and cold desserts.

Assessments / Exams

There are knowledge tests throughout the course, and you'll need to build a portfolio as evidence of your progress.
 Your end grade will either be a pass or a fail.

Entry requirements

There aren't any specific qualifications required to get onto the course.

You'll need to go through an interview process though, so be ready to show your enthusiasm for baking and building a career in patisserie!

Links with employers

Your products will be sold in our bakery, shops and cafés on campus.

What this course leads to

You can move on to the City & Guilds Level 3 Patisserie & Confectionery course - which we also offer at Barking & Dagenham College.

Visit this course on our website: <https://barkingdagenhamcollege.ac.uk/find/courses/0000000377>

For further information please contact the college: <https://barkingdagenhamcollege.ac.uk/contact>