



Barking & Dagenham College

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City & Guilds Diploma in Professional Patisserie and Confectionery Level 3



What will I learn?

This course is an ideal next step from our City & Guilds Patisserie and Confectionery course at Level 2 which we offer.

This is an advanced course for anyone wishing to work in the hospitality and catering industry, perhaps as a pastry chef. This course does not cover sugar crafting skills but you will cover the making of advanced chocolate display pieces where you will develop skills in:

- handmade Easter eggs decorated with piped chocolate
- chocolate flowers
- handmade chocolate truffles
- the art of tempering chocolate: plain, milk and dark

You will also cover:

- dough and batter products
- biscuits, cakes and sponges
- paste products, including puff pastry, brioche, strudel pastry, choux pastry (Paris-Brest Gateau) and sweet pastry
- display pieces (see details of the chocolate work above)
- complex desserts including souffles, fruit fritters, raspberry mousse, praline cheesecake, and burnt orange panna cotta

How will I be taught?

You will be taught in our industry-standard professional kitchen and you will prepare breads and cakes for sale in our campus shops, cafes and restaurants.

How will I be assessed?

You will be assessed through practical demonstrations and assignments, and you will also take a practical examination.

What qualifications do I need to qualify for this course?

You will need to have completed an appropriate Level 2 qualification, ideally the City & Guilds Patisserie and Confectionary course.

What can I do after this course?

After this course you will be qualified to take a role in industry.

Will I need any special equipment?

You will need to buy a specialist knife set and protective clothing. You will be advised on these items at interview.

All other equipment, materials and ingredients are provided for you.

Apply online

Visit

<https://www.barkingdagenhamcollege.ac.uk/en/all-courses.cfm/page/0000010464>

