

Diploma in Patisserie and Confectionery Skills Level 2

Course Overview

This course is for students who intend to start a career as a professional pastry chef. The course will allow for the development of basic pastry skills but will progress quickly into the more technical aspects of the trade. There will be a focus placed on developing an understanding of professional techniques so as to support progression onto a higher course in college or into a pastry-focused kitchen at a junior level. As part of the course requirements, you'll engage in a 36-hour work experience program aimed at honing essential employability skills and preparing you for the next phase of your career journey (scheduled between October and May of the following year). Our dedicated work placement team is available to provide support throughout this process. Additionally, you'll take part in activities geared towards personal development, fostering character growth, and building confidence essential for thriving in both personal and professional fields. For individuals aged 16-19, these activities, along with the work experience program, are scheduled into your timetable, with the option to participate in supplementary activities. For other age groups, activities will be tailored to meet specific needs and requirements.

What you will learn

You will start with the basics, beginning with homemade pastry, basic bread and meringue. This will progress onto enriched dough's, basic bread, egg-based tarts and more complex desserts. There will also be an introduction to chocolate, learning to produce homemade petit fours and the art of tempering. As a team, we will produce all pastry and dessert products to the highest level for our award-winning Taste restaurant, all of which will provide you with an impressive portfolio of recipes, methods and techniques as you prepare for employment or further study. This course is very much focused on developing your practical skills within the professional kitchen with an added emphasis on gaining knowledge relating to the catering industry as a whole. The practical units are assessed via observations. These will run alongside five units that are assignment based. The qualification is gained through the completion of units. There will be individual practical tasks throughout the year ending with a synoptic assessment whereby you will have to produce four dishes within a strict timeframe. Throughout the year there will be enrichment opportunities; including master classes from expert chocolatiers/pastry chefs, mini master class sessions from local pastry chefs and employment opportunities within one of our careers fairs.

Entry Requirements

For admission to this course, applicants must provide at least one reference. Additionally, a minimum of 90% attendance is preferred. A grade 3 or above in both GCSE English and maths is mandatory. However, applicants over the age of 19 without formal English and maths qualifications will be considered. For candidates aged 16-18, enrolment will be in a study program that involves retaking GCSEs or pursuing Functional Skills in English and maths if a grade 4 or higher has not been attained.

How you will be assessed

This course is very much focused on developing your practical skills within the professional kitchen with an added emphasis on gaining knowledge relating to the catering industry as a whole. The practical units are assessed via observations. These will run alongside five units that are assignment based. The qualification is gained through the completion of units. There will be individual practical tasks throughout the year ending with a synoptic assessment whereby you will have to produce four dishes within a strict timeframe.

Course Fees

Throughout the year, you'll participate in enriching activities and engage with employers. You'll require a complete set of catering knives and chef whites, estimated to cost around £320.00. The College offers a means-tested support fund to assist with additional expenses, such as equipment, travel, a £150 material fee, and £30 for trip fees, for eligible students. Applications for the support fund can be made from 1st June 2024. Information about the recommended kit supplier will be provided upon enrolment. Students continuing from a previous course may only need to replace some items.

Course Progression

Upon completing this course successfully, you have the option to advance to Patisserie and Confectionery Advanced Technical Diploma Level 3. Alternatively, you may choose to enter directly into employment or pursue an apprenticeship. We are dedicated to offering ample support and guidance throughout the course to facilitate your progression and explore various career opportunities.

What Happens Next

To start your application, you can either apply online through PS16 or directly through the College website. Make sure to have your previous qualifications, a reference, and a personal statement ready. After submitting your application, you'll receive a conditional offer. You'll also be invited to attend a welcome event at the

Course Details

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| Course Code | P00113 |
| Start Date | 08/09/2025 |
| Study Hours | Full Time |
| Duration | 1 year |
| Campus | Freemen's Park Campus |
| Level | 2 |

[Apply Here](#)

College, where you can meet your tutors, get acquainted with your chosen course, and explore the campus facilities. Upon receiving your offer, you'll need to confirm your acceptance of the course.