Leicester College

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.

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What you will learn

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.

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 meanstested 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 Progession

Upon completing this course successfully, you have the option to advance to Patisserie and Confectionary 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.

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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 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.

Course Details

Course Code P00113

Start Date 07/09/2026

Study Hours Full Time

Duration 1 year

Campus Freemen's Park Campus

Level 2

Apply Here