

General Patisserie and Confectionery Certificate Level 3

Course Overview

This course is designed for those who have successfully completed a professional chef qualification at level 2 or have relevant trade experience and want to develop their craft. Throughout the course there are 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. This course is for those aged 19+ only.

What you will learn

You will continue to develop the skills learnt from your level 2 programme, by producing technically complex products, artisan bread, laminated pastry, sugar work and more complex desserts. Chocolate work will develop into the use of coloured cocoa butter to enhance the presentation and a greater understanding of tempering will be introduced. As a team we will produce all pastry and dessert products to the highest level for our award-winning taste restaurant dinner service on a rota basis, all of which will provide you with an impressive portfolio of recipes, methods, and techniques as you prepare for employment or further study at university.

Entry Requirements

Entry to this course requires one reference. It is desirable that you can demonstrate 90% attendance. Consideration will be given to all applicants over the age of 19 who do not hold formal English and maths qualifications. Either a level two in a relevant subject or substantial industry experience.

How you will be assessed

This course is very much focused on developing your practical skills within the professional kitchen, alongside developing your knowledge relating to the catering industry as a whole. The practical units are assessed via observations and run alongside the completion of a portfolio.

Course Fees

You will be required to purchase your chef whites and knife and tool kit at a cost of £312.65. You may be eligible for support towards these costs. If you require an advanced learner loan the college will fund your kit.

Course Progression

Upon completion, you can go on to study a level 4 kitchen management programme or a foundation degree in hospitality management and culinary arts. You may also choose to go on to work as a pastry chef de partie or in similar positions within good-quality restaurants, café, hotels or other catering establishments in the hospitality industry.

What Happens Next

Apply online via UCAS Progress or the College website. You will need details of your qualifications, a reference, and a personal statement to complete your application. Once your application has been successfully processed, you will be sent a conditional offer and be invited to a welcome event at the College to meet your tutors, learn more about your chosen course of study and tour the facilities. You will then need to confirm your acceptance of the course offered to you

Course Details

Course Code	P00620
Start Date	08/09/2025
Study Hours	Part Time
Duration	1 year
Campus	Freemen's Park Campus
Level	3

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