



## Professional Chefs (Patisserie & Confectionery) Advanced Diploma

If you want to enhance your practical skills specialising in advanced methods and processes of developing fermented dough products, including petit fours, desserts, sugar work, chocolate and paste items, this highly practical course will give you the contemporary skills you'll need to succeed. You'll be taught by our team of highly experienced and professional chocolatiers and have access to our state-of-the-art training kitchens. As well as lots of practical workshops, you will also learn about kitchen management, food safety, storage and nutrition. You'll also be part of one of the best catering college's in the UK with three Centre's of Excellence and the only catering college to have two commercial restaurants both awarded AA college Rosettes. We also provide training and partner with many household names including; Jamie Oliver's Fifteen, The Eden Project, River Cottage and more, giving you industry connections to help boost your career.

### □ Ideal if

You wish to develop your practical skills and learn contemporary techniques in the production of fermented dough products, petit fours, paste products, desserts, chocolate and sugar work.

### □ You'll need

four GCSEs at grade C or 4, including English and mathematics, a Level 3 qualification in professional cookery or equivalent, or experience in the catering industry.

### □ You'll learn

From a combination of practical and theoretical units which will be delivered in an excellent industry-level environment. In addition to developing practical skills and contemporary techniques in patisserie and confectionery, you will also study the nutritional values of foods and ingredients, management and supervisory skills, successful kitchen management, and how to store, prepare and cook food safely.

### □ Expect

To be assessed throughout your course through assignments, projects and practical examinations.

### Key facts

**Course title:**  
Professional Chefs  
(Patisserie & Confectionery)  
Advanced Diploma

**Location:**  
Cornwall College Camborne

**Start date:**  
September 2020,

**Course length:**  
1 Year full-time

## □ You'll love

That whatever your passion, or specialism, we will help hone your talents and bring out the gastronomist in you.

## □ You'll go on to

Employment within the industry as a commis chef or a chef de partie at high-end establishments

## Choose from these course options

Course Title	Location	Start	Length
PROFESSIONAL PATISSERIE & CONFECTIONERY CITY & GUILDS DIPLOMA	Cornwall College Camborne	September 2020	1 Year full-time
		TBC	TBC