

20 November 2014

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## City & Guilds

601/3140/8 Level 3 Diploma in Professional Patisserie and Confectionery

### OVERVIEW

What does this qualification cover?

This qualification covers the skills and knowledge to work specifically as a pastry chef in the Hospitality & Catering Industry or to enhance skills achieved at level 2. It is designed to meet the needs of learners who are in employment or for those progressing from level 2 working towards becoming a professional pastry chef.

The following areas that will be covered within this qualification:

- Supervisory skills in the hospitality industry
- The principles of food safety supervision for catering
- Practical Gastronomy
- Produce fermented dough and batter products
- Produce petits fours
- Produce paste products
- Produce hot, cold and frozen desserts
- Produce biscuits cake and sponges
- Produce display pieces and decorative items

Learners will complete all the units to achieve the full qualification, together with an end synoptic test.

This is a Framework qualification.



Who could take this qualification?

This is ideal for learners progressing from level 2. This qualification is also designed for learners who want to prepare for further learning or training in the hospitality & catering sector or to further progress on to an apprenticeship or into employment..

This qualification is suitable for anyone from 16 years old or over to take this qualification. There is no mandatory requirement to have completed a level 2 qualification of similar content but it is recommended.

Why choose this qualification over other similar qualifications?

You are more likely to choose this qualification if you feel you want to focus on becoming a pastry chef, whilst also understanding the knowledge that goes behind this career choice. This qualification provides both knowledge and practical elements, felt really important by industry to know.

What could this qualification lead to?

You might be working as a Pastry Chef in one of these workplaces:

- restaurants
- hotels
- hospitality events
- cruise liners
- private household events

You can progress into employment and undertake an apprenticeship, or continue in further education achieving one of the following industry related qualifications. You may wish to further your learning on advanced skills in the kitchen & larder side, so have included this as an option, even though it is the same level, it will enhance your skills and knowledge.

- Level 4 Diploma in Hospitality Management Skills
- Level 4 Diploma in Principles of Hospitality Management
- Level 3 Diploma in Professional Cookery (Kitchen & Larder)

Who supports this qualification?

This qualification is supported by Craft Guild of Chefs, Colchester Institute, Cornwall College and South Thames College

For further information on this qualification please go to:

<http://www.cityandguilds.com/qualifications-and-apprenticeships/hospitality-and-catering/hospitality-and-catering/7120-patisserie-and-confectionery#tab=documents>