

Purpose statement

The following purpose is for the **Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie & Confectionery) (450) (601/7498/5)**

Area	Description
OVERVIEW	
Who is this qualification for?	<p>This qualification is for you if you are 16 or over and want to work as a chef in the pastry section of a professional kitchen.</p> <p>You are likely to have previous experience and/or a relevant level 3 qualification in cookery, such as the City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery (450), which this qualification will build on.</p> <p>This qualification is designed to help you enter employment with higher level of responsibility or at a more prestigious establishment.</p>
What does this qualification cover?	<p>This qualification will help you develop advanced skills and techniques to produce patisserie products, for example fine desserts and pastries.</p> <p>The topics that will be undertaken develop advanced skills and techniques in producing:</p> <ul style="list-style-type: none">• dough and batter product• petits fours• pastry products• hot, cold and frozen desserts• cakes and sponges• display pieces and decorative items <p>To support the development of these skills, you will also undertake the following topics:</p> <ul style="list-style-type: none">• food safety supervision• supervision in the professional kitchen• sustainability• gastronomy <p>Centres and providers work with local employers who will contribute to the knowledge and delivery of training. Employers will provide demonstrations and talks on the industry and where possible work placements will also be provided by the employers.</p>
WHAT COULD THIS QUALIFICATION LEAD TO?	
Will the qualification lead to employment, and if so, in which job role and at what level?	<p>You could enter employment as a first commis chef or a pastry chef within the pastry section of high end establishments, such as:</p> <ul style="list-style-type: none">• Fine dining restaurants

	<ul style="list-style-type: none"> • Michelin star/Rosette restaurants • Luxury hotels • Cruise liners • Chocolatiers.
Why choose this qualification over similar qualifications?	<p>By choosing this qualification, you will have likely made a decision that your career direction will be as a pastry chef.</p> <p>Undertaking this qualification develops advanced skills and thus increases your opportunities for employment.</p>
Will the qualification lead to further learning?	<p>You may have the opportunity to undertake further learning, such as:</p> <ul style="list-style-type: none"> • Higher education • Level 4 Hospitality Manager Apprenticeship
WHO SUPPORTS THIS QUALIFICATION?	
Employer/Higher Education Institutions	<ul style="list-style-type: none"> • Craft Guild of Chefs • Master Chefs of Great Britain