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City & Guilds

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

OVERVIEW

Who is this qualification aimed at?

This qualification is aimed at you if you, if you are looking to further your learning to become a pastry chef. This qualification is focussed on achieving the requirements around the patisserie and confectionary side with an emphasis on advanced skills. You might have progressed from achieving the level 2 qualification but this is not necessary.

What does this qualification cover?

You will gain knowledge and advanced skills required to become a pastry chef. At level 3 you are likely to undertake topics around gastronomy, advanced skills and techniques in producing pastry products and understanding how to use supervisory skills. You will further your learning by undertaking practical tasks by producing deserts for the meals prepared by the kitchen & larder team. You might also produce products for the café and shop as well.

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. Pastry chefs from industry will also provide specialist support in some areas such as the use of chocolate. You will also be given the opportunity to visit restaurants of all types from gastro pubs to Michelin star establishments. Where possible work placements will also be provided by the employers.

Will the qualification lead to employment, and if so, in which job role and at what level?

You will gain knowledge and skills required to become a professional chef. 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)

Why choose this qualification over other similar qualifications?

City & Guilds offers three different technical level qualifications at Level 3 covering the Catering Industry.

This Level 3 Diploma in Professional Patisserie and Confectionery is designed for young people wanting to specialise as a pastry chef using advanced skills and techniques. The skills you will be taught will focus on this area. On completion of this qualification you will be able to enter into employment or continue your learning further at Level 4. This qualification provides both knowledge and practical elements, felt really important by industry to know. You will have probably achieved qualifications at level 1 and 2, and now likely to have chosen a specific career path. This qualification provides both knowledge and practical elements, felt really important by industry to know

City & Guilds also offers the Level 3 Diploma in Advanced Professional Cookery for those who want to develop the skills required for practical activities within the kitchen, learning the methods of cookery and producing meals and the service skills to work front of house, or the Level 3 Diploma in Advanced Professional Cookery (Kitchen and Larder) for those who want to work as a professional chef.

Who supports this qualification?

This qualification is supported by the Craft Guild of Chefs.

THIS IS INTENDED FOR USE AS A TECH LEVEL QUALIFICATION.

For further information on this qualification please go to:

http://cdn.cityandguilds.com/ProductDocuments/Hospitality_and_Catering/Hospitality_and_Catering/7120/7120_Level_3/Centre_documents/7120-23_33_Level%203_Prof_patisserie_handbook_v2-1.pdf