

18 December 2014

1 Giltspur Street
London
EC1A 9DD
T +44 (0)20 7294 2468
F +44 (0)20 7294 2400
www.cityandguilds.com

City & Guilds

600/1986/4 Level 2 Certificate in Professional Patisserie and Confectionery

OVERVIEW

Who is this qualification aimed at?

This qualification is aimed at you if you see yourself becoming a pastry chef. You might have progressed from achieving a level 1 qualification but this is not a requirement.

What does this qualification cover?

You will gain knowledge and skills required to become a professional pastry chef. At level 2 you are likely to undertake topics around nutrition, menu planning and budgeting. You will further your learning by undertaking practical tasks in the kitchen covering preparation activities such as producing hot and cold deserts, bread, cake and sponge products.

Centres and providers may work with local employers who will contribute to the knowledge and delivery of training. Employers may provide demonstrations and talks on the industry. You will also be given the opportunity to visit restaurants of all types from gastro pubs to top-quality (eg Michelin star) establishments. Where possible work placements will also be provided by the employers.

What could this qualification lead to?

Once you have achieved this qualification you have the choice of whether to further your learning within college, or enter employment where you can further your skills whilst working full time. The type of roles that you can go into are **pastry chef** or **commis chef**, working in one of these establishment:

- Restaurants
- Hotels
- Hospitality events
- Cruise liners
- Private household events
- Café

You can progress into employment and undertake an apprenticeship, or continue in further education achieving one of the following industry related qualifications.



- Level 3 Diploma in Professional Food and Beverage Service
- Level 3 Diploma in Professional Cookery
- Level 3 Diploma in Patisserie and Confectionery
- Level 3 Hospitality – Professional Cookery (Patisserie and Confectionery) apprenticeship
- Level 3 Hospitality Supervision and Leadership apprenticeship

Why choose this qualification over other similar qualifications?

City & Guilds offers three different technical certificates at Level 2 covering the Catering Industry.

This Level 2 Certificate in Professional Patisserie and Confectionery is designed for young people wanting to specialise as a pastry chef. 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 3. This qualification provides both knowledge and practical elements, felt really important by industry to know.

City & Guilds also offers the Level 2 Diploma in Culinary skills for those who want to develop the skills required for practical activities within the kitchen, learning the methods of cookery, producing meals and the service skills to work front of house, or the Level 2 Diploma in Professional Cookery 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 Technical Certificate level 2 vocational qualification.

For further information on this qualification please go to:

http://cdn.cityandguilds.com/ProductDocuments/Hospitality_and_Catering/Hospitality_and_Catering/7120/7120_Level_2/Centre_documents/7120-22_32_Level_2_Qualification_handbook_v3.pdf