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

This qualification is suitable for anyone from 16 years old or over. 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, the skills you will be taught will focus in this area. The difference in undertaking this qualification rather than the smaller 'General Certificate' is that you want an all round understanding of the industry, including the knowledge and supervisory skill associated with it. It is also more likely that you would undertake the 'General certificate' as part of an apprenticeship. This qualification provides both the knowledge and practical elements, that is seen as really important by industry.

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 area. This Level 3 qualification is included as an option, even though it is the same level, as 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  
Cornwall College  
Colchester Institute  
South Thames College  
South Downs College