

28 April 2015

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

City & Guilds

601/3141/X Level 3 Certificate in General Patisserie and Confectionary

OVERVIEW

- What does this qualification cover?

This qualification covers the skills and knowledge required for working in the Hospitality & Catering Industry.

It is designed to meet the needs of learners who want to work in the industry with a focus on becoming a pastry chef.

The following key topics, which are mandatory, are included within this qualification and provide key industry specific skills:

- Produce 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

This is a Framework qualification aimed at learners aged 16 years old or over, who will complete all units to achieve the full qualification.

This qualification can also be taken as part of an apprenticeship, as it acts as the knowledge aspect along side the full NVQ qualification. However, it is more likely the learner will undertake this after a period of time in employment having achieved the Level 2 or 3 Diploma in Professional Cookery (Kitchen & Larder) qualification whilst in full time learning. This is typical of this sector where the learner will enter employment and then return to continue and enhance their skills in the pastry area. Employers respect the learning that is undertaken in this area specifically off the job which allows the learner to focus and ensure they are being taught skills their employer want.



- Who could take this qualification?

This qualification is designed for learners who want to work in the hospitality & catering sector, perhaps through an apprenticeship. Learners might have achieved a Level 2 qualification in the hospitality & catering sector, for example:

- Level 2 Diploma in Professional Cookery
- Level 2 Certificate in Professional Patisserie and Confectionery
- Level 2 NVQ Diploma in Professional Cookery

- What could this qualification lead to?

This qualification will lead to role in the industry as a:

- Pastry Chef

A pastry chef is someone who is schooled and skilled in the making of pastries, desserts, breads and other baked goods. Depending on the environment you will also produce pastry items such as cakes, cookies, cupcakes, pies and tortes.

The type of positions that a Pastry chef might find themselves in include:

- Hotels
- Bistros
- Restaurants
- Bakeries
- Cafés

The learner would progress into employment at this stage, and have the option to take a level 4 in hospitality & catering apprenticeship.

- Level 4 Diploma in Hospitality Management Skills

If the learner wishes to specialise in one area of the kitchen, they could undertake the following qualification aimed at learners wishing to work in fine-dining restaurants.

- Level 3 NVQ Diploma in Professional Cookery
- Level 3 Diploma in Professional Cookery (Kitchen & Larder)

CPD opportunities for those in employment include

- Waste management
- Sustainability
- Nutrition
- Chocolate

- Who supports this qualification?

- Master Chefs of Great Britain
- Colchester Institute
- Sheffield College
- Bournemouth & Poole College
- Brooklands College
- South Essex College
- Warrington Collegiate