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Monday 18th May 2015

To Whom It May Concern

RE: 601/3141/X Level 3 Certificate in General Patisserie & Confectionery

I would like to confirm that the Bournemouth and Poole College has been delivering the Level 3 Certificate in General Patisserie & Confectionery (7120) for the past three years for a cohort of approximately 15 Adult learners and we intend to recruit a further 15 for 2015/16.

We have been running this qualification for the past three years and it's an integral part of the progression route we offer to our learners here in College. It leads to jobs such as artisan bakers, pastry chefs in local and London based hotels and restaurants. Learners have also progressed to our Level 4 Advanced Apprenticeship in Hospitality and our FDA Professional Culinary Arts.

This qualification is of value to employers as it develops supervisory skills, working in teams, appreciation and associated core specialist skills in pastillage, chocolate and sugar mediums that are not covered in any other programme. The modern and classical advanced desserts, pastry and bakery techniques learned on this course are used by our learners both from our day release courses and full time courses.

We meet with local chefs and employers and ask them to review the courses we deliver and the content to ensure they meet the changing needs and are industry relevant. They are very supportive of the Level 3 Certificate in General Patisserie & Confectionery (7120) as an opportunity to develop their staff. It is also important for local employers as it allows their chefs to gain further skills to continuously develop improve their dish offerings, in turn helps those businesses to better compete in the industry.

In the 1990s, companies were buying in pastry goods to reduce costs leading to a deskilling of the industry . However, of late, media focus on eateries and cookery skills have had an impact in changing industry trends. Customers have been getting more and more aware of patisserie products and are now expecting to see these in restaurants and tea shops. Therefore employers believe that learners should be equipped to produce quality home made goods to an excellent standard, for the benefit of the customers, the employees and of the organisation.

This qualification can increase business revenue through USP and ability to make maximum use of ingredients supplied.

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It also allow employees to specialise and gain a qualification that others may not have, thus giving them improved chance of gaining employment. It also enables those who prefer pastry rather than kitchen to gain alternative employment. This qualification also enables the qualification provider (lecturer) to maintain their skills or up-skill / or take CPD to deliver the technical skills required in this industry and continue to have strong working links with businesses.

It enables their employees to produce goods to high standard using modern and classic methods, adding unique selling points to their businesses. The learners will have the skills to work within the industry across all areas in this sector, including product development.

Some of the key employers we work closely with and have involvement in the course reviews are:-

Russell Brown – Sienna - Dorchester

Long Critchel Bakery – Shaftesbury

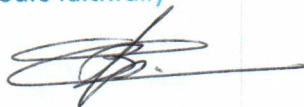
The Edge Restaurant – Poole

East Close Hotel – Christchurch

Chewton Glen – Highciffe

Bournemouth & Poole College give consent to our name and logo being publically available on the City & Guilds website.

Yours faithfully



Christophe Baffos
Head of Hospitality and Tourism