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Maureen Kilminster - Principal and CEO

Tuesday 12/5/15

To whom it may concern

Qualification title:- Level 3 Certificate in General Patisserie and Confectionary 7120-23

QAN number: - 601/3141/X

Centre UKPRN number:- 10000950

City and Guilds centre number is:- 064810

The job types to which the above named and numbered qualification can lead to include being able to work as a patissière in a restaurant, hotel or standalone patisserie as well as being able to provide patisserie to private clients and to be a passport for travel as being a patissière is becoming more highly regarded. Additionally, the qualification may also be used to enhance existing kitchen and larder skills making that learner more holistic and consequently more employable. If the qualification is to be used in its pure form then skills from this will help to develop those progressing from a level 2 qualification, either general kitchen or pastry specific.

The content of the qualification covers a very wide spectrum of skills to which are assessed to a national specified standard and to which include a synoptic element which is valued and recognised by employers as being current with requirements for skill tests used at interviews.

I have been approached by a number of local employers regarding part time courses and all were enamoured by our description of this qualification which in our case will replace the NVQ level 3 Patisserie & Confectionery where there is an over emphasis on assessment and not skill development which will in turn benefit staff in their development and consequently the business to which they are attached to.

Candidates successful at completing this qualification may then progress onto the Diploma in Professional Patisserie & Confectionery. The learner can also progress onto the Level 3 Diploma in Professional Cookery to further their skills to become an all round chef. This, as stated previously, is undertaken to develop holistic catering skills which are particularly required for supervisory positions within the industry. Progression may also be to foundation degree level, after completion of the core units within the Diploma.

At Brooklands College we are anticipating recruiting sixteen 19+ learners to undertake this qualification. We also consent to our name and logo being made publically available on the City & Guilds website.

Yours faithfully

Phoebe Alfred

Catering & Hospitality

Asst. Head of Faculty

Creative & Service Industries

















