

LEVEL 3 - DIPLOMA IN PATISSERIE, CONFECTIONARY & BAKING

Pastry/Patisserie

The Diploma in Patisserie, Confectionery & Baking is for candidates who wish to work in the hospitality industry and specialise in Patisserie (Pastry). They will have the knowledge of the basic principles of kitchen work as the candidate must first complete Diploma for Professional Chef's Level 3. The candidate will be required to display both practical skills and the association knowledge in order to complete the assessments. This qualification covers food safety and safety at work and the preparation, cooking and finishing of a wide range of patisserie products.

PROGRAMME OUTLINE:

SEMESTER 1

The Subjects for the (6) Six Month add o course are:

- Unit L/617/7261 - Principles of Food Safety for Catering
- Unit L/615/5244 - Health & Safety within the workplace and Tourism
- Unit T/600/1059 - Customer Service in Hospitality Leisure Travel
- Unit F/618/8793 - Principals of Kitchen Equipment and knife skills
- Unit J/618/5794 - Professional Development in the Catering Industry
- Unit L/618/5795 - Culinary Numeracy and Units of Measurement
- Unit R/618/5801 - Cold Food Preparation and Presentation
- Unit M/618/5840 - Prepare cook and finish dough and bread products
- Unit T/618/5841 - Prepare, cook and finish paste and pastry products
- Unit A/618/5842 - Prepare, cook and finish biscuits and cakes
- Unit F/618/5843 - Prepare, cook and finish hot and cold desserts
- Unit J/618/5844 - Prepare, cook and finish sugar and chocolate work
- Unit L/618/5845 - Prepare, cook and finish petit fours and miniatures
- Unit R/618/584 - Fillings, toppings, icings, glazes, creams, sauces

HIGHFIELD INTERNATIONAL APPROVED CENTRE: 20975

SEMESTER 4

Experiential Training - (650 hours) +/- 4 Consecutive Months

The Professional Cooking Academy will assist (not arrange) each and every student in finding a suitable placement identified by the student. We do have local establishments that do accept our students for practical placement but if the student would like to complete their practical's abroad or in other cities the student must make contact with the establishment and the school will assist (not arrange) the student with the necessary paperwork. Student activities and field trips may be arranged from time to time which might require the students to contribute – this will not exceed R 1000.00 for the year.