

BAKERY SCHOOL

Level 2 City & Guilds Certificate in Professional Pâtisserie & Confectionery
Level 3 Diploma in Pâtisserie & Confectionery



COURSE FEATURES

- State-of-the-art Bakery School with industry standard equipment.
- Guest speakers include expert bakers and confectioners.
- Great links with employers.
- Enter regional competitions.
- Bakery school chef's uniform.

100%
PASS RATE

Tutors bring valuable industry experience to your learning and a wealth of knowledge and skills.

You will benefit from links with some of the finest producers of breads and confectionary including Morris Bakery.

Our hands-on courses provide the knowledge, skills and qualifications for you to secure employment in the food and drink industry.

CAREER PROSPECTS

- Experienced cake decorators and bakers can expect to earn up to £32k a year.
- Pâtisserie chefs can earn up to £34k.

Other careers include:

- Bakery plant producer
- Bakery supervisor
- Craft and artisan baker
- Test baker.



WHAT WILL I STUDY?

You will develop specialist skills relevant to the course pathway selected, to create petit fours, paste products, desserts, chocolate, sugar work, bread... and much more.

You will learn a range of methods to develop the craft of bakery, pâtisserie and confectionery. And you will understand the fundamental aspects of maintaining a safe, hygienic and secure working environment.

COURSE LENGTH

Level 2 course is full-time for one academic year.

Level 3 course is full-time for one academic year.

HOW WILL I BE ASSESSED?

Through continual assessment, with practical observations and written projects.

WHAT CAN I PROGRESS TO?

Those who complete **Level 2** may progress to the **Level 3** full-time programme, or an apprenticeship.



If you have any queries please contact our Admissions Team: **01942 761 111**
or email: **applications@wigan-leigh.ac.uk**