

# LEARN TO BAKE REAL PASTRIES

## Overview

Have you ever walked past the patisserie shops and bakeries and thought, 'I wish I could make pastry as good as that?' Well you can!

Do you spend hours making that perfect pastry, only to end up with a soggy bottom? Well, this course will give you all the hints and tips needed to ensure you achieve the perfect pastry.

Do you want to find out how to make decadent choux pastries, fit for any afternoon tea?

Do you want to make mouth-watering sweet pastries or quiches fit for any celebration?

Have you ever wondered how to create the perfect design on a pithivier?

This pastry course will show you how!

All your ingredients and equipment will be provided, so all you need to do is bring yourself and a keen enthusiasm to make the perfect pastry.

You will learn how to produce pastry products that you can easily reproduce at home. You will learn how to produce bakes in an easy and simple process. You will develop presentation skills used to show off your produce. Once you have completed this course, you will have the confidence to make the recipes over and over again.

You will make:

- Fresh fruit tarts with delicious pastry cream in a sweet pastry case.
- A Goats cheese and caramelised onion quiche.
- Coffee Renoir- a choux pastry éclair with pastry cream and coffee fondant icing.
- A puff pastry pithivier with almond sponge filling.

The course will be assessed through non-formal assessment. Feedback will be given to each individual throughout the sessions.

## How will I be assessed?

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We will recruit without prejudice and aim to provide the best possible learning experience for all our learners. See our full policy at [www.kendal.ac.uk/equality-diversity](http://www.kendal.ac.uk/equality-diversity). Please note that whilst every effort is made to ensure that any course information provided is accurate, the College reserves the right to vary the time, location, direction and content of any class it provides and the associated fees.

## Career Opportunities

This is a hobby course, but it may have opened your eyes to new opportunities.

Courses that you may like to progress on to include:

- Bread courses
- Cake courses
- Level 2 Bakery
- Level 2 Professional Cookery

## Entry requirements

There are no entry requirements needed for the course, just a keen enthusiasm for baking and learning new skills.

## Fees

### Adult fees

£59.00

**Please note:** If you are an adult student you may be entitled to financial support to cover the cost of your course, dependent on your circumstances. Please contact Student Services on [enquiries@kendal.ac.uk](mailto:enquiries@kendal.ac.uk) for details. [More about Student Finance. \(page\\_2118\)](#)



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