



## BAKERY

Course Mode	Full-time
Location	Milnthorpe Road Campus (MRC)
Duration	1 Year
Level	3



## Course Overview

This course will appeal to those who are serious about a career within the patisserie or bakery sector.

The course is delivered over 3 days, which comprises of mainly practical aspects in both the bakery and patisserie kitchen with some theory. Work experience, directed study and on line learning will also be given.

You will learn relevant skills and bakery methodology and will develop practical skills in bread and confectionery. You will get a thorough training in a broad range of bakery products ranging from chocolate work, special interest areas such as celebration cakes and artisan bread. There are opportunities for research into further specialist production, which will boost your confidence and improve your employment prospects.

On this course you will study a variety of units including:

- Understand how to control the production of bakery goods
- Design and develop specialist products - product development
- Understand how to evaluate specialist bakery goods
- Principles of preparing and handling bakery materials
- Principles of baking goods

To complement the practical aspects of the course you will learn how to:

- Develop working relationships with colleagues

- Principles of HACCP in food manufacture
- How to contribute to optimising work areas in food manufacture
- Diagnose problems in food manufacture
- Resolve problems in food manufacture

You will be assessed through a mix of written assignments, practical exercises and in class tests. There are no formal examinations on this programme.

Theoretical aspects of the course will mainly be assessed through assignments and short answer questions which are internally marked. Individual practice tests will take place throughout the course.

## Entry Requirements

You will need a Level 2 Bakery qualification and ideally English and Maths at Grade 4 (GCSE C) or above, or alternatively at least 2 years relevant work experience.

## After your course

After successfully completing the Level 3 Diploma, you will have the opportunity to progress directly into employment and/or to higher levels of learning e.g. HNC/HND Hospitality Management. This qualification will enable you to apply for positions in first class establishments with the knowledge that the qualification will enhance your job prospects.

## Fees

£1250.00

*Course fees are per year for full-time & degree-level courses, and per course for part-time courses.*

The current full-time & degree-level fee information is related to the 2020/21 academic year and is subject to change before the start of the course. Fees for 2021/22 will be updated in the Spring Term 2021. There may also be additional costs associated with the course.

### Student Finance

Whether you qualify for student finance depends on specific criteria. The main student finance package for full-time students includes a tuition fee loan and maintenance loan for living costs. Part-time students can access a tuition fee loan to pay for your course.

Generally, you will only get student finance if you're doing your first degree-level qualification. This is true even if your previous course was self-funded.

For further information please see [www.gov.uk/student-finance](http://www.gov.uk/student-finance).

### Access to Learning Fund

The Access to Learning Fund is a non-repayable discretionary fund that gives students facing hardship extra financial support to access and remain in higher education. This can be accessed via the college. Please speak to [Student Services](#) for more information.