



BECOME A PROFESSIONAL PASTRY CHEF

2 YEARS CERTIFICATION

ALFA
Culinary & Beverage Academy



APPROVED
CENTRE

Program Accreditation & Recognition
Accredited by City & Guilds, London



LEDRA
COLLEGE
BROOKLYN

The Diploma in Food Preparation and Culinary Arts - Patisserie is for candidates who wish to work in the hospitality industry and specialise in Patisserie. They will already have knowledge of the basic principles of kitchen work, or will demonstrate the commitment and enthusiasm to work and study in order to supplement their existing knowledge. Candidates will be required to display both practical skills and the associated knowledge in order to complete the assessments.

COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE	UNIT NUMBER	UNIT TITLE
201	UNDERSTAND THE HOSPITALITY INDUSTRY	215	PREPARE, COOK AND FINISH CAKES, BISCUITS AND SPONGE PRODUCTS USING STANDARDISED RECIPES
202	UNDERSTAND BUSINESS SUCCESS	216	PREPARE, COOK AND FINISH PASTRY PRODUCTS USING STANDARDISED RECIPES
203	PROVIDE GUEST SERVICE	217	PREPARE, COOK AND FINISH DOUGH PRODUCTS USING STANDARDISED RECIPES
204	AWARENESS OF SUSTAINABILITY IN THE HOSPITALITY INDUSTRY	218	PREPARE, COOK AND FINISH HOT DESSERTS USING STANDARDISED RECIPES
205	PROFESSIONAL WORKPLACE STANDARDS	219	PREPARE, COOK AND FINISH COLD DESSERTS USING STANDARDISED RECIPES
206	UNDERSTAND OWN ROLE IN SELF DEVELOPMENT	220	PREPARE, COOK AND FINISH SIMPLE CHOCOLATE PRODUCTS USING STANDARDISED RECIPES
207	FOOD SAFETY		
208	MEET GUEST REQUIREMENTS THROUGH MENU PLANNING		
209	MISE EN PLACE		

LEVEL 3 -

DIPLOMA IN PROFESSIONAL PATISSERIE AND CONFECTIONERY

The Level 3 Diploma in Professional Patisserie and Confectionery covers all the patisserie and confectionery skills and knowledge to show you've got what it takes for a successful career as a pastry chef. Ideal for those looking to become professional pastry chefs or for those wanting to progress in their careers and for those employees looking to further their knowledge and skills in this area.

| COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE
3 0 2	THE PRINCIPLES OF FOOD SAFETY SUPERVISION FOR CATERING
3 2 0	SUPERVISORY SKILLS IN THE HOSPITALITY INDUSTRY
3 2 1	PRODUCE DOUGH AND BATTER PRODUCTS
3 2 2	PRODUCE PETITS FOURS
3 2 3	PRODUCE PASTE PRODUCTS
3 2 4	PRODUCE HOT, COLD AND FROZEN DESSERTS
3 2 5	PRODUCE BISCUITS, CAKE AND SPONGES
3 2 6	PRODUCE DISPLAY PIECES AND DECORATIVE ITEMS
3 2 7	EXPLORING GASTRONOMY

Believe you Can

City & Guilds

DIPLOMA IN ADVANCED PROFESSIONAL COOKERY

The Level 3 Diploma in Advanced Professional Cookery qualification covers the skills and knowledge required for preparing to work in the Hospitality & Catering Industry as a professional chef. It is designed to meet the needs of learners who want to gain an all round learning in the kitchen. The content of the qualification will cover, both, advanced skills and techniques in the kitchen as well as pastry skills allowing the learner to gain further knowledge and learning.

| COURSE STRUCTURE

UNIT NUMBER	UNIT TITLE
3 0 2	THE PRINCIPLES OF FOOD SAFETY SUPERVISION FOR CATERING
8 7 0	SUPERVISORY SKILLS IN THE HOSPITALITY INDUSTRY
8 7 1	EXPLORING GASTRONOMY
8 7 2	ADVANCED SKILLS AND TECHNIQUES IN PRODUCING VEGETABLE AND VEGETARIAN DISHES
8 7 3	ADVANCED SKILLS AND TECHNIQUES IN PRODUCING MEAT DISHES
8 7 4	ADVANCED SKILLS AND TECHNIQUES IN POULTRY AND GAME DISHES
8 7 5	ADVANCED SKILLS AND TECHNIQUES IN PRODUCING FISH AND SHELLFISH