



PATIS SERIE CHEF

This course is aimed at encouraging you to develop complex patisserie skills, and establishing a base of knowledge in design and display, portion control and costing, new technology and new products.

DURATION:
1 YEAR FULL TIME LEVEL 3
PRICE: £1750.00*



ENTRY REQUIREMENTS

- **Level 2 NVQ Professional Cookery / Equivalent Qualification** or be working in an equivalent position
- Completion of at least **two days try out at Lakefield**
- A successful Interview



COURSE CONTENT

Mandatory Units:

- Maintain food safety when storing, preparing and cooking food (4 Credits)
- Maintain the health, hygiene, safety and security of the working environment (4 Credits)
- Develop productive working relationships with colleagues (9 Credits)
- Ensure food safety practices are followed in the preparation and serving of food and drink (5 Credits)
- Prepare, cook and finish complex bread and dough products (4 Credits)
- Contribute to the development of recipes and menus (4 Credits)
- Prepare, cook and finish complex pastry products (3 Credits)
- Prepare, process and finish complex chocolate products (5 Credits)
- Prepare, cook and finish complex cakes, sponges, biscuits and scones (5 Credits)
- Prepare, cook and finish complex cold desserts (3 Credits)
- Produce sauces, fillings and coatings for complex desserts (4 Credits)
- Prepare, cook and finish complex hot desserts (3 Credits)
- Prepare, process and finish marzipan, pastillage and sugar products (5 Credits)
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector (2 Credits)



WHERE YOU COULD WORK

- **Fine dining restaurants**
- Other **restaurants** and **catering outlets**



BENEFITS AFTER FINISHING THE COURSE

Immediate employment as **Pastry Chef**.

Proven ability in specialist skills such as complex doughs, cakes, and pastry products.

Proven ability to prepare, process and finish marzipan, pastillage, sugar products plus a range of complex hot and cold desserts.



CERTIFICATES

- Level 3 Diploma in Patisserie
- RSPH Level 2 Food Safety & Hygiene for Catering



TIMETABLE

Morning: 8.45am - 12.20pm Practical Cookery Training;

Afternoon: 1.30-5.30 Theory Classes.

Selected students have the possibility of earning income by working for Netherhall Catering. These hours will be paid at the National Minimum Wage for the age group of the students.

Evening: 6.30- 8.00 Paid Work (optional); **Weekends:** 5 hours Paid Work (optional).



ACCOMMODATION

When you book a cookery course with us you are also able to stay with us for an extra fee of **£49/week**. Accommodation is not included in the course.



ADDED BENEFITS

One to one coaching with a Professional mentor; **CPD sessions** - Continuing Professional Development; Visiting hotels, restaurants and contract caterers to gain **insight**; **Teamwork**, developing positive working relationships with others; Opportunity to enter **national competitions** in your field of work; **Placement opportunities** with famous chefs; **On-line learning and testing** programme.

** SCHOLARSHIP AVAILABLE. ASK FOR INFORMATION*

