



The Course

In brief...

This hobby course includes making, baking and presenting delicious treats which come under the umbrella of Patisserie, Bakery and Confectionery skills. Baking has become very popular in the last few years, so come and have a go in a commercial kitchen and pick up some professional tips along the way. These will run termly for 4 weeks at a time. Each term the products will change.

Who is it for?

Any one with a keen interest in food and loves to cook!

What the Course Leads to

What courses can I do after this?

All our successive Creative Cookery courses have a varied content, depending on which term you join so you can come and learn new dishes and techniques each time.

What do I need to apply

To do this course you should have...

There is an expectation that you can carry out some basic cooking tasks, and we will add to your cooking skills and build upon these basics. We ask all our students to wear a face mask or visor upon entering our buildings and for the duration of the sessions, to comply with government guidance. Please bring a tea towel, apron and a container to take your goods made home.

Course costs

Course Code	Start Date	Costs 16-18	Costs 19-23 (with concessions)	Costs 19+ (no concessions)
SGLXEZ0112	01/06/2023	£125.00	£125.00	£125.00

* Please note fees are subject to change.

Costs

£145 for 4 weeks (1 day per week for 4 weeks)

Associated Costs

All ingredients will be supplied. Patisserie for all 4-week blocks require the following:

- An apron with a white T-shirt
- Tea Towel / Oven cloth
- Pastry Brush, if you have one

Course Content

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Key Information

Duration

4 Weeks

Attendance

Part-time

Level

Other Courses

Qualification Name

College Certificate

Awarding Body

Bournemouth & Poole College

Curriculum Area

Service Industries and Humanities - Hospitality and Catering

It will give you an understanding of the commodities you will be using and will develop your specialist skills, giving you practical experience in handling the correct tools and equipment that are required throughout the Patisserie Department.

The areas that will be included are:

- Week 1 - Glazed fruit tartlets with Chantilly Cream and chocolate truffles.
- Week 2 - Raspberry delice, elderflower sorbet and marshmallows.
- Week 3 - Dark chocolate truffle tart, vanilla mascarpone and florentines.
- Week 4 - Pear Jalousie, ginger, pear and vanilla syrup and lemon feuilletée.

If you have a food allergy, please notify us when enrolling on this course.

Next Steps ...

Email: enquiries@thecollege.co.uk

Telephone: 01202 205205

Web: www.thecollege.co.uk

Live chat available on the website

