CTH LEVEL 2 DIPLOMA IN PROFESSIONAL PATISSERIE & CONFECTIONERY SKILLS

The CTH Level 2 Diploma in Patisserie & Confectionery Skills is designed for learners who are passionate about baking, pastry, desserts, confectionery and artistic food presentation. This practical qualification develops the essential skills and knowledge required to work within professional bakery, patisserie, confectionery and hospitality environments.

Level 2 · Other · Penwith College

TOP COURSE HIGHLIGHTS

EMPLOYER-FOCUSED SKILLS | INDUSTRY TRAINING | PRACTICAL LEARNING | FOOD SAFETY

INDUSTRY-RECOGNISED QUALIFICATION

Achieve a CTH Level 2 Diploma that prepares you for employment or progression within the bakery, patisserie and hospitality sectors.

PROFESSIONAL ENVIRONMENT

Build confidence working to professional standards, focusing on food safety, organisation, teamwork and time management.

CREATIVITY & CRAFTSMANSHIP

Refine your precision, attention to detail and creative flair while producing professional-standard patisserie and confectionery products.

WHY CHOOSE THIS COURSE?

The CTH Level 2 Diploma in Patisserie & Confectionery Skills provides a strong foundation for anyone wishing to pursue a career in professional baking and pastry arts. The programme combines practical production skills with industry knowledge, giving learners the confidence and competence required to progress into employment or further culinary study.

Through extensive practical work, learners develop creativity, precision and craftsmanship while producing a wide variety of professional-standard patisserie and confectionery products that reflect current industry expectations.

WHAT WILL I LEARN?

During the course you will develop technical, practical and professional skills across a range of specialist areas:

- Food Hygiene and Food Safety
- Introduction to Menu Planning, Costings and Team Work
- Ingredients in Patisserie
- Pastries

FOR THE LATEST COURSE INFORMATION
Scan for assessment arrangements, learner support, confirmed start dates and how to apply.

- Cold and Hot Desserts
- Bread and Dough Products
- Chocolate Work
- Finishing and Presentation Skills
- Biscuits, Cakes and Sponges

Key Skills Developed By the end of the programme, learners will be able to work safely and hygienically within a professional kitchen environment whilst demonstrating excellent organisational skills, time management and attention to detail. They will develop the knowledge and practical expertise required to select and use ingredients appropriately for a wide range of patisserie products and will be capable of producing high-quality pastries using a variety of professional techniques. Learners will also gain the skills to manufacture breads and fermented dough products, create both hot and cold desserts to industry standards, and temper and work with chocolate to produce decorative and finished confectionery items. In addition, they will learn to produce cakes, biscuits and sponge products, apply advanced finishing and presentation techniques, plan menus, calculate basic food costs and work effectively as part of a professional kitchen brigade, preparing them for further study or employment within the bakery, patisserie and hospitality sectors.

WHERE WILL IT TAKE ME?

- Commis Pastry Chef
- Bakery Assistant
- Confectionery Operative
- Dessert Chef
- Patisserie Assistant
- Production Baker
- Hospitality Kitchen Assistant

Learners will possess the practical skills and underpinning knowledge expected of entry-level professionals working within patisserie and confectionery environments.

ENTRY REQUIREMENTS

This qualification is suitable for:

- Learners progressing from a Level 1 Professional Cookery Programme.
- Individuals seeking employment within bakery, patisserie, confectionery or hospitality sectors.
- Adults wishing to gain industry-recognised qualifications and practical experience.

IMPORTANT

Course information can change. Please use the QR code below for the current assessment arrangements, entry requirements and start dates.

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