SKILLS BOOTCAMP IN PATISSERIE AND CONFECTIONARY

Other · Truro College

TOP COURSE HIGHLIGHTS

REGULAR ASSESSMENT | BUDGETING AND ANALYSIS | PROGRESSION ROUTES | DEDICATED STUDENT COMMUNITY

WHAT I WILL LEARN?

Column Content

WHAT I WILL LEARN?

Columns content

PART-TIME INFORMATION

The Skills Bootcamp in Patisserie and Confectionery has been designed to upskill existing kitchen professionals in this specialist culinary discipline; enabling them to expand their expertise, take on additional responsibilities and deliver enhanced professional services within the Hospitality, Retail or Events industries.

This Level 3 programme is for adult learners, aged 19 and over, and will provide hands-on training in advanced Patisserie and Confectionery techniques to develop the confidence and creativity required to meet the growing demand for high-quality desserts and luxury baked goods within Cornwall's Hospitality sector.

Introductory Session:

• Course starts on 17th November 2025 and runs until 23rd February 2026, with a break for Christmas to align with working patterns within the Hospitality sector
• Opportunity to meet with expert Lecturers in Patisserie, Confectionery and Professional Cookery
• Take part in taster activities to gain an overview of specialist patisserie skills, techniques, and study requirements of the full taught programme
• Discover the benefits of becoming an adult learner at Truro and Penwith College
• Meet with trained Guidance Officers to discuss career aspirations and any additional support or accessibility requirements.

Course Outline:

The Skills Bootcamp in Patisserie and Confectionery is a nine-week course designed to support Hospitality professionals to refine and expand their culinary skills in order to progress within their roles and add value to their employers.

Learners will gain practical experience in creating a wide range of patisserie and confectionery items, from traditional classics to modern plated desserts, using industry-standard methods and equipment. The course also covers Food Safety and professional kitchen practices specific to patisserie production, alongside creativity, presentation, and attention to detail.

By attending the Skills Bootcamp in Patisserie and Confectionery, learners will:

· Develop advanced skills in patisserie and confectionery production.

· Gain practical experience in creating pastries, cakes, desserts and artisan confectionery items.

· Understand how to create and utilise a range of breads and doughs, including enriched products

· Obtain a knowledge of how to make and use different types of pastry, including sweet, laminated and short crust

· Establish a professional repertoire of hot and cold desserts to translate to the learner's employer or environment

· Create and display a variety of petit fours, showcasing precision and artistry.

· Understand professional Food Safety and Health and Safety practices relevant to patisserie work.

· Refine techniques in decoration, finishing and presentation to industry standards.

· Develop creativity and innovation in menu planning and dessert design.

· Benefit from teaching and guidance from industry-experienced chefs and patisserie specialists.

Learners will also benefit from access to guest speakers and industry experts who will share insights into current trends in patisserie, consumer demand for artisan products and wider career opportunities within Cornwall's vibrant Hospitality industry.

IMPORTANT

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

FOR THE LATEST COURSE INFORMATION

Scan for assessment arrangements, learner support, confirmed start dates and how to apply.