

INTRODUCTION TO PATISSERIE & CONFECTIONERY

Subject Area
Student Type
Study Mode

Hospitality & Catering
Adults
Part Time

What is the course about?

Have you always been interested in patisserie and confectionery? If you would like to take your first step into the hospitality industry, this exciting course could be exactly what you're looking for.

What will I learn?

The course will cover baking cakes, bread and biscuits

Throughout this course you will -

- Develop confidence, teamwork, and professional behaviours
- Develop basic skills, knowledge, behaviours, and health and safety
- Learn to follow basic recipes
- Develop basic preparation and cooking methods
- Work with quality ingredients to prepare a variety of cakes, bread and biscuits

If you would like more information on the learning outcomes, please email ACLenquiries@wvr.ac.uk.

What will the course lead on to?

A offer a wide range of accredited and non-accredited courses are available to develop your skills further. Please contact Learner Services to find out more information.

Why should I choose to study the course at Warrington & Vale Royal College?

Studying this course with us means you will be part of an industry-led, public-serving department that has previously held the prestigious AA Rosette 'Highly Commended' and the People 1st Silver Hospitality Award. Our students achieved gold and 'Best in Class' awards at the Welsh International Culinary Championships 2019 and were also regional winners at the Seafood Chef of the Year Competition 2018. Our dedicated staff have a wealth of skills and industry experience to share with you.

What are the entry requirements?



**Warrington
& Vale Royal
College**

Warrington Campus
Winwick Rd, Warrington WA2 8QA

 wvr.ac.uk

 01925 494 494

Winsford campus
Weaver St, Winsford CW7 4AH

 learner.services@wvr.ac.uk

There are no entry requirements besides an interest in the subject area. You must be willing to partake in classroom activities and discussions and to self-assess your weekly progress using an individual learning plan at the end of each session.

What are my funding options?

For further information about funding, please contact our Learner Services Team on 01925 494400 or learner.services@wvr.ac.uk

Are there any additional costs associated with the course?

You will need to bring an Apron and wear non-slip closed footwear for the kitchen.



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