

# LEVEL 2 CERTIFICATE PATISSERIE & CONFECTIONERY

Subject Area  
Student Type  
Study Mode

Hospitality & Catering  
Adults  
Part Time

## What is the course about?

If you have a passion for baking and dream of working as a patisserie chef in the catering and hospitality sector, then this course is for you. As it is such a practical course, you will learn all the necessary skills and knowledge to pursue your dream career, or you could progress into further training or even go down the self-employment route.

## Why should I choose the course?

During the course you will experience busy work environments and our industry standard facilities will prepare you for work in a real professional kitchen. By studying this course, you will be baking in our industrial sized ovens and preparing baked goods and confectionary to sell around the campus. Our onsite kitchen and adjoining restaurant is busy and hugely popular amongst the local community, so you'll gain fantastic experience baking for the public and receiving live feedback on your dishes.

## What will I learn?

The course covers a wealth of topics and will develop your skills and techniques to prepare you for the workplace. You will focus on practical sessions where you will get to make hot and cold desserts and puddings, biscuits, cakes and sponges, paste products, and fermented dough products.

## What will the course lead on to?

After successfully completing this course, you could progress into employment as a junior baker, confectioner, or pastry chef commis, or even continue your training in further education. The hospitality and catering industry is currently thriving. From Michelin star restaurants and high-end hotels to quaint cafes and village inns, you are sure to find something that suits your niche. Why not become a professional cake decorator, creating show-stopping masterpieces? Or even flex your social media skills with Instagram-worthy snaps of your mouth-watering creations? The industry is bigger than it ever has been, and with so many choices available the world is at your feet.

## Are there any links with industry and university?


We have excellent links with local and national employers, giving you the opportunity of prestigious and valuable work experience. Work placements have helped many of our previous students to secure part-time jobs following their work placements, at venues such as Shelley's Café, Park Royal Hotel, The Kirkfield Hotel, and the Art School Restaurant.



**Warrington  
& Vale Royal  
College**

Warrington Campus  
Winwick Rd, Warrington WA2 8QA

 [wvr.ac.uk](http://wvr.ac.uk)

 01925 494 494

Winsford campus  
Weaver St, Winsford CW7 4AH

 [learner.services@wvr.ac.uk](mailto:learner.services@wvr.ac.uk)

## What support is available?

We have a team of staff dedicated to providing learning support if required, as well as a Welfare Team that is on hand to offer guidance, support and help when needed. Additionally, eligible students can access a wide range of finance and funding support to help them during their time at college.

Click here for learning support: <https://wvr.ac.uk/college-life/learning-support>

Click here for finance support: <https://wvr.ac.uk/college-life/financial-support>

## 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?

Level 1 in English and maths or equivalent will be required for this course.

## Are there any additional costs associated with the course?

There may be some additional costs associated with this course, as you will need to purchase a chef uniform, along with knives and related equipment. More details will be provided upon application. You will also be asked to contribute to the cost of any trips. This can include visits to local and national restaurants, hotels, and industry outlets.



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