

Purpose Statement

ABC Level 3 Certificate in General Patisserie & Confectionery (500/9893/7)

Overview

ABC's hospitality and catering qualifications provide excellent first steps to pursuing further study or the opportunity to carve out a future career. Covering a wide range of practical, technical techniques and competences, our qualifications are much in demand and admired by the industry.

ABC's suite of qualifications in Patisserie and Confectionery are designed for learners who have an interest in patisserie and confectionery as an area of employment and want to develop practical skills in this area. Learners will gain the essential knowledge, skills and understanding to produce patisserie and confectionery products and many establish their own businesses or work in top restaurants as pastry chefs.

Who is this qualification for?

This ABC Awards qualification is designed for adults and young people (16+) who want to work in the hospitality & catering sector, with a specific interest in patisserie and confectionery and want to develop advanced practical skills and techniques in this area.

This knowledge qualification is included within the current Advanced Apprenticeship in Catering and Professional Chefs, England, along with Level 3 Diploma in Professional Cookery (Patisserie & Confectionery) competence qualification.

If you are new to the sector, taking this qualification within the current Apprenticeship is for you as it forms the foundation of work-based learning for any future career developments within the apparel manufacturing industry.

You may wish to take this qualification outside of the current Advanced Apprenticeship (as a stand-alone qualification) if you are a mature, semi-experienced employee, working in the sector, or are just looking to refresh or renew specific skills and knowledge. By completing this qualification, it will ensure recognition of your industrial experience at Level 3.

You do not need a formal qualification for entry onto the Level 3 Certificate in General Patisserie & Confectionery. However, it would be advisable for you to have some prior knowledge of the industry. For example:

- Level 2 Certificate in General Patisserie and Confectionery
- Level 2 Certificate in Professional Patisserie and Confectionery
- Level 2 NVQ Diploma in Professional Cookery
- Level 2 Diploma in Professional Cookery

Or

- Intermediate Apprenticeship in Catering and Professional Chefs – Food Production and Cooking, Professional Cookery or Craft Cuisine pathway.

What does the qualification cover?

This 31 credit qualification has six mandatory units: three 6 credit units, one 5 credit unit and two 4 credit units. All are vocational and relate to the sector in the title. Both the minimum and maximum vocational content is 100%.

- Produce hot, cold and frozen desserts
- Produce fermented dough and batter products
- Produce biscuits, cakes and sponges
- Produce paste products
- Produce petit fours
- Produce display pieces and decorative items

The content of the qualification will support you to develop and expand your patisserie and confectionery skills, knowledge and understanding, at advanced level 3, to produce patisserie and confectionery products to a standard required for service.

You will produce a portfolio of evidence for example; observations, witness statements, group discussion observation sheets, case studies, reports/notes.

WHAT COULD THIS QUALIFICATION LEAD TO?

Will the qualification lead to employment, and if so, in which job role and at what level?

This qualification will assist your entry onto the Advanced Apprenticeship in Catering and Professional Chefs and into the following job role: Pastry chef. Following further training and development, apprentices can progress to Sous Chef and ultimately to Head Chef or general management.

Will the qualification lead to further learning?

After you complete the ABC Level 3 Certificate in Patisserie & Confectionery you may wish to further your learning and there are a variety of learning opportunities open to you:

- Level 3 Diploma in Professional Patisserie & Confectionery
- Level 3 NVQ Diploma in Professional Cookery (Patisserie & Confectionery) – possibly as part of the Advanced Apprenticeship
- Level 4 Diploma in Hospitality Management Skills
- Higher Apprenticeship in Hospitality Management (Level 4)

If there are larger and/or smaller versions of this qualification or it is available at different skills levels, why should a student take this particular one?

The ABC Level 3 Certificate in General Patisserie and Confectionery (500/9893/7) is part of a small suite of level 3 Patisserie & Confectionery qualifications:

- Level 3 Certificate in General Patisserie and Confectionery
- Level 3 Diploma in Professional Patisserie and Confectionery

The reason for having varying sizes of qualification at Level 3 is to meet the various needs of you the learner.

This 'General Certificate' sized qualification is more appropriate for you when taken as part of an apprenticeship.

The larger 'Professional Diploma' sized qualification is more suitable if you want to specifically focus on becoming a pastry chef as this qualification provides a greater depth of knowledge and understanding of the industry, including the knowledge and supervisory skills associated with it.

WHO SUPPORTS THE QUALIFICATION?

Industry

(i) Employers

Individuals who have completed this ABC Patisserie and Confectionery qualification have gone on to work for the following:

- The Savoy
- The Savoy Hotel
- The Landmark Hotel
- The Dorchester
- Gordon Ramsay Holdings
- Arora International

Further and Higher Education

(ii) Higher Education Institutions and providers:

- Bournemouth and Poole College
- Great Yarmouth College
- South Essex College
- University of West London

FURTHER INFORMATION

The Certificate is offered at a range of colleges and training centres so to find out if this qualification is offered near where you live please access:

<http://www.abcawards.co.uk/learners/>

Further information on the qualification can be found at:

<http://www.abcawards.co.uk/L3 Cert Patisserie & Confectionery>