

Purpose Statement

SEG Awards Level 3 Certificate in General Patisserie and Confectionery – 603/7813/X

Overview

Skills and Education Group Awards newly redeveloped General Patisserie and Confectionery qualifications provide excellent first steps to pursuing further study or the opportunity to carve out a future career. Our qualifications cover a wide range of practical, technical techniques and competences.

SEG Awards Level 3 Certificate in General Patisserie and Confectionery is 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.

The overall qualification is graded pass or fail. The units are graded pass, merit or distinction. The higher levels can be achieved by the learner completing the practical tasks and providing evidence to support the additional merit or distinction criteria.

Who is this qualification for?

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

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.

This qualification is part of the patisserie and confectionery pathway of the Northern Ireland Catering and Professional Chefs – Level 3 Apprenticeship Framework. You can complete this qualification as part of the apprenticeship or on its own.

What does this qualification cover?

This 31 credit qualification has six mandatory units:

- 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, which can include 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?

Job roles include:

- Pastry Chef
- Chocolatier
- Artisan baker
- Patisier
- Cake decorator
- Celebration cake artist
- Commis Chef
- Demi Chef De Partie
- Chef lecturer in conjunction with a relevant teaching qualification

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 SEG Awards 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

FURTHER INFORMATION

Further information on the qualifications can be found at on the Skills and Education Group website.