

HOSPITALITY & CATERING:

Pastry Chef

There are many pathways into this career. If you are between 16–19 years-old you can enrol in your local college and choose a “Food and Beverage Service” qualification. Studying full-time in a college will ensure you understand and learn the skills and qualities needed to start your career. Colleges always start new, full-time courses in September. They will start advertising and enrolling early, so we’d encourage you to speak with someone at the college to get all your questions answered. Not sure what schools near you have these courses? You can find out which colleges in your area offer VTCT qualifications through our website: <https://www.vtct.org.uk/find-a-centre/>

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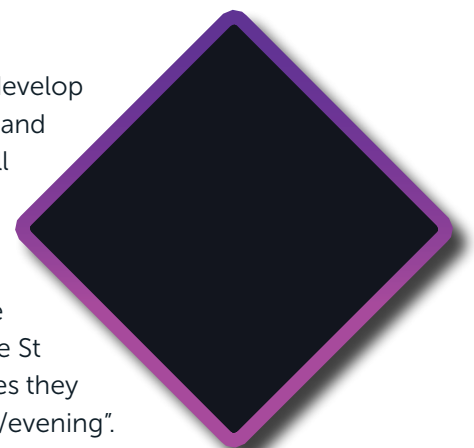
Another possibility is becoming an Apprentice in a hotel or catering organisation. If you contact your local college, or Apprenticeship Provider, they can help you find the right apprenticeship position for you. Apprenticeships give you the opportunity to earn a wage and a qualification while gaining valuable industry experience.

You could also look for advertised jobs for waiting staff and start your career by working your way up through the organisation. This might take more time, but if you worked at a business where they offered funding towards training and development, you could get your schooling paid for by your employer. This is often easier to accomplish in a larger hotel/restaurant where there are opportunities for progression and clear career pathways. If you decided to go this route, we recommend you speak to potential employers about opportunities *before* starting the job.

What will you study at college?

You will likely be expected to do a minimum 2 years of study. You will do a Level 2 in the first year and Level 3 in the second year. If you study a VTCT course, you will study many interesting things. In that first year, your Level 2 will include topics like customer service, handling payments and how to serve food and drinks professionally and safely. You will also improve your product knowledge and learn about beverage and food legislation. You will get the opportunity to develop practical skills by working in a real working environment. Many colleges have modern restaurants open to the public; this creates an amazing space for learning.

In your second year you will progress your understanding by learning how to develop working relationships with colleagues, contribute to the control of resources and maintain health, hygiene, safety and security of the working environment. You’ll also know the importance of leading your team while striving to improve customer service. Many colleges take part in competitions where you can showcase your skills, and most colleges have great industry links where you can gain work experience and make amazing contacts. Some learners have gained full time positions in Nathan Outlaws at St Enodoc, Rick Steins and the St Moritz Hotel. Speak to your college about what work experience opportunities they provide when you visit with them on the phone or in person on an “open day/evening”.



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Where can I study to become a pastry chef?

If you want to train full time in a college in the UK you will need to enrol for a Patisserie and Bakery course these generally start in the new academic year, which is always in September. Some colleges offer shorter courses but to get the most out of your studies, look into your local catering college to find out what courses they offer. If you want to start sooner you may choose to investigate becoming an Apprentice in a hotel or catering organisation and you can do look into this also through your local college or Apprenticeship provider.

What does the course entail?

If you are studying in college then the first class would be an introduction to the course, what you will study and do and what the college expectations are of you as a student.

You may be expected to do 2 years of study where you will do a Level 2 in the first year and L3 in the second year. If you study a VTCT course you will study many things including biscuits and sponges, hot and cold desserts, dough and batter and decorative items. You will also study health and safety and food safety so you know how to work professional and safely. If you attend college you may be able to take part in competitions where you can showcase your skills and many colleges have great industry links where you can gain work experience which help you make amazing contacts.

Should you study full-time or part-time?

You can study full time but also colleges or training providers may offer part time/evening courses. You will need to investigate this yourself and see what is offered in your local area and at your local college.

Gain as much industry experience as you can while studying, but never take on more than you can handle.

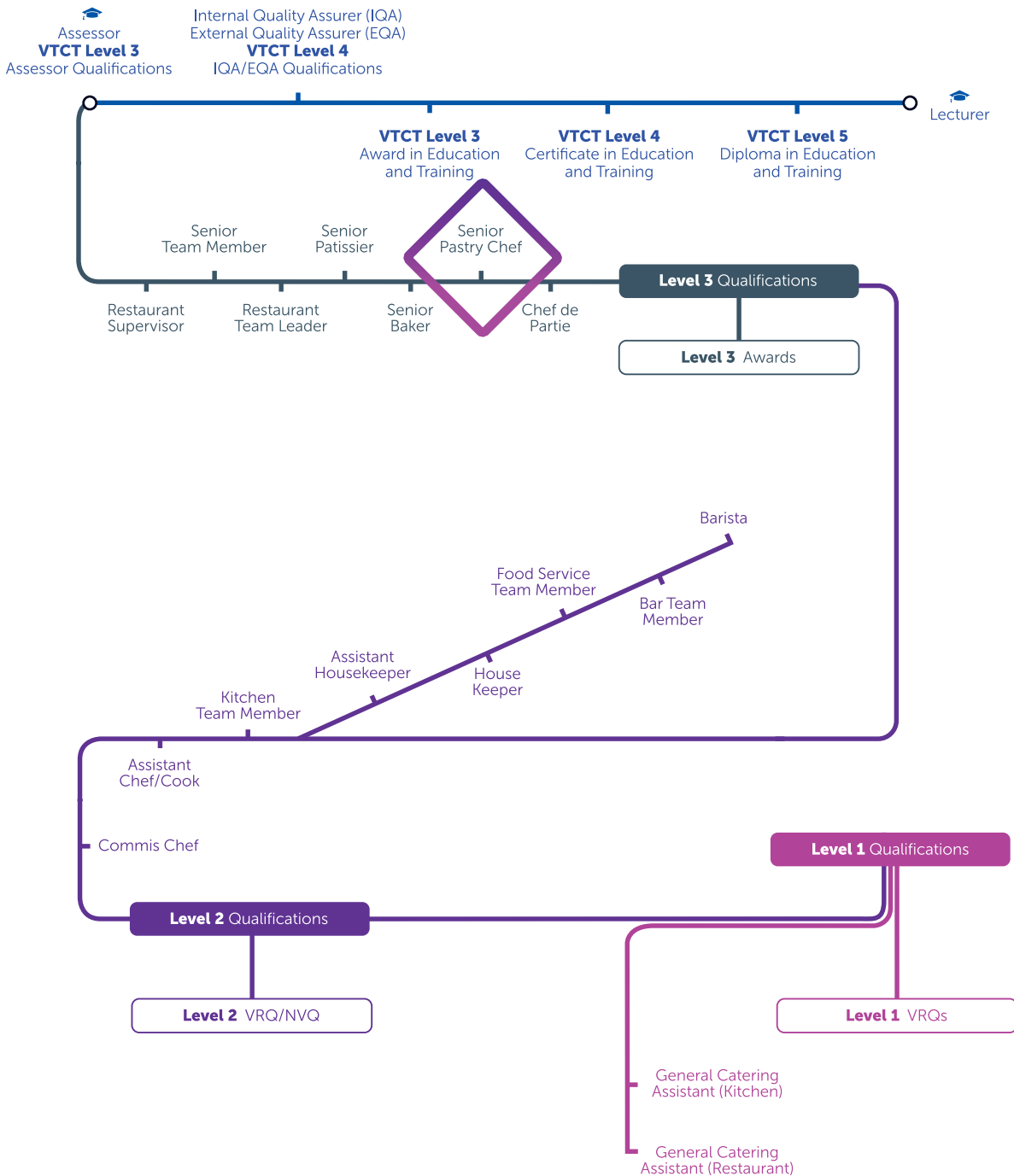
Should you work while studying?

Lots of people manage to work part time and study but never take on more than you can deal with. It would be a great idea to get part time work in the area you are studying, so working in a hotel or local café where they all make their own cakes and desserts can be great experience.

Is there government funding available to help pay for school?

If you are between the ages of 16 – 19 then you could apply for a bursary from the government to help with education related costs such as clothing, books and transport. If you are over 19 then you can apply for an advanced learner loan and you will need to check with your college or training provider if the course is eligible. You have to pay any loan you take out back but only when you earn over £25.000 and you will repay 9% of any income you earn over £25.000.

Hospitality & Catering Career Path



VTCT

Smarter support for brighter futures