

HOSPITALITY & CATERING CAREERS:

Pastry Chef

WHERE TO STUDY?

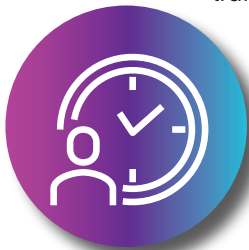
If you want to train full time in a college in the UK you will need to enrol for a Patisserie and Bakery course; these generally start in September. Some colleges offer shorter courses but to get the most out of your studies, look into your local catering college to find out what courses they offer.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



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/>

STUDY FULL-TIME OR PART-TIME?

You can study full-time, but some colleges and training providers offer part time and evening courses. You will need to investigate the centres in your area to see what is offered and what best fits your schedule.



WHERE CAN I WORK?

You can find work as a Commis or Pastry Chef in many different locations as our iTEC and VTCT qualifications offer international mobility. You could work in any of the following:

- Restaurants/ pubs,
- Cruise ships,
- Visitor attractions,
- Hospitals/ care homes



WHAT KIND OF COURSES SHOULD YOU TAKE?

iTEC and VTCT are leaders in providing world-class qualifications. We have a range of qualifications either vocational or technical qualifications from Levels 1 to 3.

You can choose a shorter course such as a certificate to see if you like cookery and baking. As you continue your studies, you could do a diploma such as the Level 2 Diploma in Bakery and Patisserie.



In most cases, you'll undertake the Level 3 qualification in your second year of studies. A Level 3 will develop your knowledge and understanding of relevant health and safety and how to plan for the preparation, cooking and finishing of a variety of dishes. This qualification will prepare you for a career as a pastry chef or pâtissier.

A Level 3 diploma, such as the VTCT Level 3 Diploma in Professional Patisserie and Confectionery, includes all the required elements to work effectively as a pastry chef or pâtissier and the units include:

- Produce petits fours,
- Produce hot, cold and frozen desserts,
- Produce fermented dough & batter products,
- Produce display pieces & decorative items



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HOW LONG WILL IT TAKE?

Many ask "How long will it take to complete my studies?" 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 your first year you will learn how to work safely and hygienically in a kitchen and basic skill in pastry such as making and finishing a variety of desserts, biscuits cakes and sponges.



For a **Level 2** Diploma in Bakery and Patisserie course at a college, you will be on a course usually from September to the following June, but some training providers have a roll on roll off registration throughout the year. On the Diploma qualification there are usually around 360 study hours involved which is roughly **8 - 11** hours per week. If you want to study a Technical Level Qualification, these qualifications are usually delivered through a further education college and are graded at either Pass, Merit or Distinction.

CAN I WORK WHILST I STUDY?

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.



WHAT WILL CLASSES BE LIKE?

If you are studying in a college, then the first classes would include things like an introduction to the course, an overview of what you will study 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 Level 3 in the second year.

Some colleges participate in competitions where you can showcase your skills and network to make new contacts. Ask your training provider to share opportunities like this with you.



OPPORTUNITY AWAITS

Some learners have gained full time positions in Nathan Outlaws at St Enodoc, Rick Steins and the St Moritz Hotel and more. Our high-standard of qualifications are an excellent way to get your foot in the door with some amazing companies.

Speak to the colleges you're interested in attending about what work experience they can provide when you speak with them on the phone or visit in person on an 'open day/evening.'

