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Professional Patisserie, written by leading chef lecturers who have been pastry chefs at the Ritz and Claridge's, includes everything needed to help develop industry-standard skills and knowledge, whether you are starting at Level 2, working towards Level 3, or looking to advance existing skills further.

Professional Patisserie: For Levels 2, 3 and Professional ...

Invest in the future with this resource which covers all the knowledge needed to master the specific skills required to excel at Levels 2 and 3 and beyond into a career as a pastry chef.

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Professional Patisserie: For Levels 2, 3 and Professional ...

Professional Patisserie: For Levels 2, 3 and Professional Chefs by Rippington, Neil; Burke, Mick; Barker, Chris at AbeBooks.co.uk - ISBN 10: 1444196448 - ISBN 13: 9781444196443 - Hodder Education - 2013 - Softcover

9781444196443: Professional Patisserie: For Levels 2, 3 ...

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Professional Patisserie: For Levels 2, 3 and Professional ...

Level 2 Professional Patisserie and Confectionery Level 2 Diploma - This course offers an introduction into basic craft skills required to become a professional pastry chef. You will make a wide range of sweet and savoury items including; bread products, pastry pro...

Professional Patisserie and Confectionery Level 2 Diploma ...

Level 2 Professional Patisserie and Confectionery Apply Now Course Description. This level is suitable for those with little or no experience and covers basic craft skills, focussing on pastry and dessert items. This level will suit those with little or no experience in pastry and confectionery.

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Hopwood Hall :: Level 2 Professional Patisserie and ...
Level 2 Certificate in Professional Patisserie & Confectionery.
Duration: 1 Years Print Course Ref: L2PCC. Mode: Full Time Site:
Farnborough Campus Subject area: Catering and Hospitality.
Apply online. You can apply for this course online at: www.farn-ct.ac.uk. Apply for this course. Or arrange a visit to one of our Open Events.

Level 2 Certificate in Professional Patisserie & Confec ...
Level 2. This level will suit those with little or no experience in pastry and confectionery. There are two qualifications to choose from at this level: Certificate in General Patisserie and Confectionery (ideal for the part time/short course market) Certificate in Professional Patisserie and Confectionery.

Patisserie and Confectionery qualifications and training ...
Certificate in Professional Patisserie and Confectionery Level 2. If you want to pursue a career as a professional patisserie chef, then this is an excellent place to start. This course will provide you with the underpinning skills and knowledge to progress through the levels in hospitality and catering to a high standard. Successful completion of this programme will prepare you for employment within the hospitality industry.

Certificate in Professional Patisserie and Confectionery ...
Professional Patisserie & Confectionery Level 2. Professional Patisserie & Confectionery Level 2. This practical course is the next step towards an exciting career in Catering. You will have hands-on experience of working within professional kitchens and producing baked goods for sale. During the course, you will learn the basic skills needed in the patisserie world, working with cakes, chocolate, sugar and understanding working in the Hospitality industry.

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Amazon.co.uk:Customer reviews: Professional Patisserie ...
School Leavers. If you will be aged 16, 17 or 18 on 31 August in the year you begin your course, and have been resident in the UK/EU/EEA for the past 3 years, it will be free.

Course Details – Westminster Kingsway College
Practical Cookery For The Level 2 Technical Certificate In Professional Cookery - Foskett Paskins Thorpe & Rippington RB009. Only. £ 27.99 (Zero VAT) Professional Patisserie: For Levels 2 & 3 And Professional Chefs RB021. Only. £ 33.99 (Zero VAT) Hospitality Supervision & Leadership Level 3 - Foskett & Paskins RB025. Only.

Cooking Textbooks & Cook Books For Professional Chefs At ...
Professional Patisserie, Confectionary And Cafe Culture Level 2 City and Guilds This course is ideal if you are looking for a course that specialises in front of house, patisserie and confectionary skills.

Professional Patisserie, Confectionary And Cafe Culture ...
Entry requirements. Students must have achieved one of the following Level 1 courses: Foundation Diploma in Hospitality, Diploma in Introduction to Professional Cookery or NVQ Preparation and Cooking. You will also need to have achieved 3 GCSEs at grade 4/C, including Maths and English or Level 2 Functional Skills in Maths and English.