

Qualification information sheet

BIIAB Level 3 Certificate in General Patisserie and Confectionery



Qualification type
QCF

Qualification number
601/6242/9

Credit Value
31

**Guided Learning
Hours**
269

Age Ranges
16-18
19+

Operational start date
1 September 2015

In an Apprenticeship?
Yes

Funding
Apprenticeship
Advanced Learner Loan

Apprenticeship and funding
information relevant to England.

BIIAB

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Accurate as at 12 December 2016

Qualification Purpose

The primary purpose of the qualification is to prepare for further learning or training by developing knowledge and/or skills in a subject area.

Qualification Overview

The BIIAB Level 3 Certificate in General Patisserie and Confectionery has been designed to provide learners with the knowledge, understanding and skills to work in professional cookery, creating complex pastry and confectionery products.

The qualification is particularly appropriate for those who wish to learn in an educational environment, such as a college, rather than in the workplace.

Learners will typically be working in or wish to work in roles such as Senior Pastry Chef.

Qualification Structure

Learners must achieve 31 credits by completing the following six units:

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

Assessment

The qualification comprises units that combine knowledge and skills. BIIAB has developed Assessment Activity Modules consisting of tasks to be completed by the learner and marked by the training provider.

Progression

Achievement of the qualification offers opportunities for progression, including:

- BIIAB Level 4 NVQ Diploma in Management
- Career progression



The Awarding Organisation of choice for Work Based Learning Providers and Employers



Apprenticeships and Qualifications including:

- Customer Service
- Business and Administration
- Hospitality and Catering
- IT, ICT and Telecommunications
- Health and Social Care
- Childcare
- Contact Centre
- Warehousing
- Retail
- Management
- Team Leading
- Sales and Marketing
- Creative Skills and Cultural Heritage
- Licensed Hospitality
- Pub Chef
- Employment Related Services
- Libraries and Archiving
- Supporting Teaching and Learning
- Learning and Development
- Cleaning
- Business Improvement Techniques
- Financial Services

- Education and Training
- Employee rights and Responsibilities
- Nutrition and Health
- Optical Retail
- Equality and Diversity
- Playwork
- Advice and Guidance
- Food Safety
- Health and Safety
- Security
- Functional Skills

BIIAB process to support our Centres:

- Centre approval arranged to meet your schedules
- Advice, guidance and support for your quality assurance process
- Personalised customer service
- Sector based quality assurance
- Online learner management system
- Transfer of Direct Claim Status
- Daily Certificate print runs

Delivered by:

- Industry leading sector specialists
- A team of 20 leading External Quality Assurance experts
- Accessible Business Development and Management team



‘BIIAB are very supportive and, they have an excellent Customer Services Team who are always very helpful’

‘Their Quality Control and products are excellent and straightforward and meets our requirements.’

Pat McCann
Apprenticeships and General Manager
V&A Museum