

Statement of Purpose

Name of Regulated Qualification: BIIAB Level 3 Certificate in General Patisserie and Confectionery (QCF)

Level: 3

Ofqual Qualification Accreditation Number: 601/6242/9

Minimum credits (Size): 31

Overview

What is the main (primary) purpose of this qualification?

- To enable you to progress to the next level of vocational learning

What other purposes does the qualification serve?

- To enable you to develop knowledge and understanding in patisserie and confectionery

What job role will it help me enter?

It will provide you with the knowledge and understanding to work in the hospitality and catering sector, specifically in the role of Senior Pastry Chef.

Who is it for?

This qualification is for learners seeking to work as a pastry chef or learners already working in this role. It is appropriate for those who wish to learn in a college environment as well as the workplace. Learners do not need any prior qualifications, knowledge or experience in order to achieve this qualification, however some employers may require employees working at this level to have gained relevant experience or qualifications.

What is the minimum and maximum amount of learning that directly relates to the role of Senior Pastry Chef?

All six mandatory units relate specifically to the principles of making patisserie and confectionery products and therefore relate directly to the role of Senior Pastry Chef.

How will the qualification meet its purpose?

This qualification comprises units that have been developed by People 1st in consultation with employers in the hospitality and catering sector. It is based on the knowledge elements of the patisserie and confectionery standards within the Hospitality and Catering National Occupational Standards.

The qualification provides you with a thorough knowledge and understanding of the principles of producing patisserie and confectionery products such as petits fours, desserts, biscuits, cakes and sponges.

Is this qualification at the right level for me?

You should do a qualification at this level (Level 3) if you feel you can:

- identify and use relevant understanding, methods and skills to complete tasks and address problems that, while well defined, have a measure of complexity.
- take responsibility for initiating and completing tasks and procedures as well as exercising autonomy and judgment within limited parameters.
- be aware of different perspectives or approaches within an area of study or work
- manage others.

If you feel that you are able to do some of the above but not all (eg perhaps you may not feel ready to assume responsibility for tasks/manage others) you should consider undertaking a Level 2 qualification.

If you feel that this may be too easy for you (eg perhaps you already manage other team members, or you already hold a Level 3 qualification), you could look to do a higher level qualification such as the BIIAB Level 4 NVQ Diploma in Management (QCF).

Is this qualification in an apprenticeship?

Yes. This qualification is part of the Advanced Level Apprenticeship in Catering and Professional Chefs, specifically the pathway for Patisserie and Confectionery. You may wish to do this qualification as part of the Apprenticeship, or on its own. You may wish to do the qualification on its own (eg outside of an Apprenticeship) if:

- you want to specialise in patisserie and confectionery rather than take a broader hospitality and catering qualification
- you do **not** want to do the other main qualification that makes up the apprenticeship (the NVQ Diploma)
- you do **not** have the time to do the other main qualification that makes up the apprenticeship, for example if you work part-time
- you do **not** feel the need to undertake Functional Skills
- you feel you will be unable to achieve the Functional Skills requirements but are able to, and still wish to, achieve a nationally recognised regulated qualification at this level
- you do **not** qualify to undertake a publicly funded Apprenticeship, your employer wants you to just do the qualification and **not** undertake a full Apprenticeship

How long will this qualification take me?

The qualification requires at least 269 Guided Learning Hours (the number of hours where you will be given guidance, usually by a tutor, in order to achieve the outcomes) and

approximately 310 hours in total (1 credit is roughly equivalent to 10 hours of learning time). Some people learn more quickly or are more experienced than others so it may take you more or less time than 310 hours to achieve this qualification.

Is this the right qualification in this subject area for me?

You should undertake this qualification if you want to gain the knowledge required to work as a Senior Pastry Chef. If you also need to learn how to supervise other staff, you may decide to take the BIIAB Level 3 Diploma in Professional Patisserie and Confectionery (QCF) 601/6930/8 which includes units on supervision in the hospitality sector.

If you are already working in hospitality and catering and have already gained the underpinning knowledge, you might consider undertaking the BIIAB Level 3 NVQ Diploma in Professional Cookery (QCF) 601/6226/0 or the BIIAB Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) 601/6225/9 which focus on the competence and skills required in the workplace.

Is this the right size qualification for me?

You should do this Certificate sized qualification if you are prepared to commit approximately 310 hours in order to achieve this qualification.

If you feel this is too much at this time, you could consider focussing on selecting units from this qualification instead.

Alternatively, if you would rather do a more substantial qualification and would rather learn in a college environment, you might consider undertaking the BIIAB Level 3 Diploma in Professional Patisserie and Confectionery (QCF) instead.

Are there any requirements to do this qualification?

- You would need a desire to work as a senior pastry chef
- You should have the ability to achieve the qualification (after learning and training).

At what age can I take this qualification?

This qualification is suitable for learners who are aged:

- 16-18
- 19+

What does this qualification cover?

Overall: Knowledge and understanding about patisserie and confectionery

Mandatory units: You will be assessed on the following areas:

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

Framework

This qualification is accredited on the Qualifications and Credit Framework (QCF).

What could this qualification lead to?

This qualification shows you have gained Level 3 knowledge about patisserie and confectionery. It may help you to get a job, to improve your performance at work or get promoted.

If, upon completion, you wish to use the knowledge you have gained to underpin skills and competence in your role in a professional kitchen, you may decide to take one of the following qualifications:

- BIIAB Level 3 NVQ Diploma in Professional Cookery (QCF) 601/6226/0
- BIIAB Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) 601/6225/9

Alternatively you may be ready to progress to a higher level, for example by undertaking the following qualification:

BIIAB Level 4 Diploma in Tourism and Catering (QCF) 601/6191/7

Who supports this qualification?

This qualification is supported for SFA funding by a number of training providers including:

- Welcome Skills Ltd
- JTJ Workplace Solutions
- Paragon Training

These letters of support are available [here](#).

The Regulation of this qualification was supported by the following employers:

- Castle Rock
- Prezzo
- Shepherd Neame Ltd
- Stonegate Pub Company
- Wadworth & Co Ltd

These letters of support are available upon request from qualifications@bii.org.

Official Regulated Purpose (for centre use):

Ofqual Purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area

Ofqual Sub Purpose B2. Develop knowledge and/or skills in a subject area