

## **BIIAB Level 3 Certificate in General Patisserie and Confectionery (QCF)**

**Level:** 3

**Ofqual Qualification Number:** 601/6242/9

**Size of Qualification:** 31 credits

### **What is the main purpose of this qualification?**

To enable you to develop knowledge in patisserie and confectionery and progress to the next level of vocational learning.

### **Who is it for?**

This qualification is for learners seeking to work as a Senior 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 job role will it help me enter?**

It will provide you with the knowledge and understanding to work within the hospitality and catering sector as a Senior Pastry Chef.

### **Is this the right qualification 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 (Patisserie and Confectionery) (QCF) 601/6244/2 which focuses on the competence and skills required in the workplace.

### **Is this qualification in an apprenticeship?**

Yes. This qualification is part of the Advanced Level Apprenticeship in Catering and Professional Chefs. 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 (i.e. outside of an Apprenticeship) if:

- 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
- you work as a volunteer

### **How long will this qualification take me?**

The qualification requires 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.

### **What does this qualification cover?**

The qualification comprises the following mandatory units:

- 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

### **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 (Patisserie and Confectionery) (QCF) 601/6244/2
- 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 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](mailto:qualifications@bii.org)