

BIIAB Level 3 Diploma in Professional Patisserie and Confectionery (QCF)

Level: 3

Ofqual Qualification Number: 601/6930/8

Size of Qualification: 53 credits

What is the main purpose of this qualification?

To enable you to develop knowledge in professional 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 where you will be supervising other staff.

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 supervising other staff. If you do not need to learn how to supervise other staff, you may decide to take the BIIAB Level 3 Certificate in General Patisserie and Confectionery (QCF) 601/6242/9 instead.

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?

No, this qualification does not form part of an apprenticeship framework.

How long will this qualification take me?

The qualification requires 384 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 530 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 530 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
- Supervisory skills in the hospitality industry
- The principles of food safety supervision for catering
- Practical gastronomy

What could this qualification lead to?

This qualification shows you have gained Level 3 knowledge about patisserie and confectionery and supervision skills. 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