

Pearson BTEC Level 2 Certificate in Professional Patisserie and Confectionery (QCF)
Qualification Number: 601/6945/X

What is the purpose of this qualification?

The **Pearson BTEC Level 2 Certificate in Professional Patisserie and Confectionery (QCF)** is a recognised qualification for those wishing to work in the hospitality sector, and is designed to provide learners with a broad range of underpinning occupational knowledge and practical application that is required by employers to work within a Professional Kitchen environment within a patisserie based chef role.

Achievement of this qualification prepares the individual to enter the Hospitality and catering sector in the potential job roles listed below at this level, from where they can take further qualifications to confirm occupational competence. It also prepares learners to progress on to the Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF) – 601/6953/9 where they can further develop their patisserie skills to an advanced level as well as establishing the fundamentals of supervisory skills.

This qualification is related to the National Occupational Standards for the Hospitality Sector as defined by People 1st, the Sector Skills Council.

What does this qualification cover?

The qualification comprises of 30 credits and 198 Guided Learning Hours.

Learners will complete nine mandatory units in the following subjects:

- Food Safety in Catering
- Health and Safety in Catering and Hospitality
- Healthier Food and Special Diets
- Catering Operations, Costs and Menu Planning
- Produce Hot and Cold Desserts and Puddings
- Produce Paste Products
- Produce Biscuit, Cake and Sponge Products
- Produce Fermented Dough Products
- Developing Skills for Employment in the Catering and Hospitality Industry

How is this qualification assessed?

This qualification is assessed through internal assessment (centre devised assessments including written assignments, practical tasks, portfolio of evidence etc).

Who could take this qualification?

This qualification is for all learners aged 16 and above who are capable of reaching the required standards. There are no specific prior qualifications, knowledge or experience needed before starting the qualification, however, learners may have also achieved the Pearson BTEC Level 1 Diploma in Introduction to Professional Cookery (QCF) but this is not essential.

Learners are likely to be those not yet employed in the industry and seeking work within the hospitality sector in the kitchen side of a restaurant specialising in patisserie and confectionery products, or those looking to progress into the Professional Cookery (Patisserie and Confectionery) apprenticeship programme. They will be seeking to work in a section of the kitchen that produces dishes and products that align with the units above.

This qualification is particularly suitable for learners that wish to develop both practical and knowledge based skills and understanding directly related to working in Professional Patisserie and Confectionery but cannot undertake the NVQ Diploma or Apprenticeship in Professional Cookery (Patisserie and Confectionery) as they are not employed and/or cannot undertake assessment in the workplace (as is required from the NVQ and Apprenticeship). The practical application of skills in this qualification will prepare learners for when they are able to apply them in a real work situation working in the roles listed below.

What are the potential job roles for those working towards this qualification:

- Chef Patisserie without supervisory responsibilities/ Junior Chef Patisserie
- Pastry Chef without supervisory responsibilities/Junior Pastry Chef

What could this qualification lead to?

Learners who have achieved this qualification could progress to full time employment working in patisserie chef based role within a cafe or patisserie, restaurant, hotel or within conference and banqueting events companies using the skills and knowledge they have acquired.

Once learners are employed within the sector they may wish to focus on specific work based skills that will demonstrate their occupational competence against the roles listed in the previous section, they may choose to undertake an Intermediate Apprenticeship or NVQ such as the **Pearson BTEC Professional Cookery Apprenticeship** or the **Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF)**.

Alternatively, learners could progress into further learning at Level 3, for example, a **Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF)**. In this qualification, learners will develop supervisory skills as well as advanced patisserie skills and techniques alongside an understanding of the influences on eating and drinking and evaluating different dining experiences. This will prepare learners for roles such as a full time Pastry Chef/ Chef Patisserie with Supervisory responsibilities.

Who supports this qualification?

This qualification is highly valued by The Craft Guild of Chefs: <http://craftguildofchefs.org/>

The letter of recognition can be found under the 'Course Materials' section here: <http://qualifications.pearson.com/en/qualifications/btec-specialist-and-professional-qualifications/hospitality-travel-tourism-and-events/btec-specialist-professional-patisserie-and-confectionery-12.html>