

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 intended as a Technical Certificate, 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.

What does this qualification cover?

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

A minimum of 30 credits are required to achieve this qualification (198 Guided Learning Hours). It fits comfortably into the first year of a study programme, alongside English and/or maths where those subjects are still needed, or alongside complementary qualifications such as L2 Awards in the principles of Customer Service for Hospitality, Leisure, Travel and Tourism or Business and Enterprise qualifications such as Pearson BTEC Level 2 Certificate in Enterprise Skills (QCF).

At level 2 learners will develop skills in working with ingredients and producing finished products that would be found in a patisserie such as cakes, biscuits and sponges and other hot and cold desserts. Learners will also work with fermented dough and paste. They will also develop an understanding of how professional kitchens are structured; how to plan and prepare menus and calculate basic costs. The qualification will develop underpinning knowledge understanding and skills in food safety, health and safety and how to cater for healthier or special diets. The qualification will also allow learners to develop behavioural skills around maintaining their personal appearance, managing their time and their own development.

All learners must engage directly with employers as part of their course. Centres and training providers must therefore partner with local employers to enhance the knowledge and training delivery. Employers may provide real-life scenarios for workshops or projects or masterclasses. Where possible, employers may also provide work placement opportunities to complement the provider based delivery.

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 16-18 who are capable of reaching the required standards. There are no specific prior qualifications, knowledge or experience needed before starting the qualification, but learners should have some broad achievement in GCSEs or equivalent qualifications at level 1 and perhaps level 2. 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.

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. Potential job roles for those working towards this qualification are:

(Junior) Chef Patisserie without supervisory responsibilities

(Junior) Pastry Chef without supervisory responsibilities

This qualification is also designed to support learners to progress into further learning at Level 3, for example, a **Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF)**. It supports progression to the Level 3 qualification by providing learners with intermediate skills, behaviours and knowledge that will be further developed to an advanced level within the Level 3 qualification. The qualification establishes the basis on which some of the level 3 qualification depends – for example at level 2, learners develops pastry and paste skills and at level 3, learners will apply advanced levels of those techniques to produce Petit Fours. They will also be supervising practical skills and functions and food safety elements they learn at Level 2.

Other similar/linked qualifications:

Learners would choose the L2 Certificate in Professional Patisserie and Confectionery if they were ready to reach level 2 requirements and they were looking to develop skills and knowledge in professional cookery but not to demonstrate occupational competence (either owing to not being employed in the sector yet or not able to meet the assessment requirements). Otherwise learners may choose other qualifications in the Professional Cookery/Patisserie and Confectionery suite to match their requirements and situation; such as:

Pearson BTEC Level 1 Diploma in Introduction to Professional Cookery (QCF) prepares individuals who work in, or who want to work in the catering industry in roles such as kitchen assistant or junior chef. This qualification is suitable for those who hold or aspire to an entry level role that may be limited in terms of responsibility. It is also recommended to learners that may not be ready to reach Level 2 requirements within a higher level qualification.

If learners are already employed within the sector and 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)** and select the patisserie and confectionery based units.

Alternatively, learners who have demonstrated a good range of achievement in the Level 2 qualification and are ready to move in to a more supervisory based role and want a college based course may choose the **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. Established in 1965 as a Guild of the Cookery and Food Association, the Craft Guild of Chefs has developed into the leading Chefs' Association in the UK and has many members worldwide. Members come from all aspects of the foodservice and hospitality sectors working in a wide variety of positions from students and trainees to top management.