

**Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF)**  
**Qualification Number: 601/6953/9**

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

The **Pearson BTEC Level 3 Diploma in Professional Patisserie and Confectionery (QCF)** is intended as a Tech Level Qualification, 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 an advanced 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 such as the NVQ Level 3 Diploma or Advanced Apprenticeship in Professional Cookery (Patisserie and Confectionery) (QCF).

**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 53 credits are required to achieve this qualification (384 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 Pearson BTEC Level 3 Award in Principles of Supervising Customer Service Performance in Hospitality, Leisure, Travel and Tourism or Business and Enterprise qualifications at Level 3.

At Level 3, learners will develop an understanding of the influences on eating and drinking and will be able to evaluate different dining experiences. They will also develop an understanding of supervising food safety alongside practical supervisory skills and practices. The majority of the qualification will enable the learner to develop advanced skills in producing a wide range of patisserie products including Petit Fours, Display pieces and decorative items, biscuits cakes and sponges and dough and batter products.

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 2. Learners may have also achieved the Pearson BTEC Level 2 Certificate in Professional Patisserie and Confectionery (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 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 an advanced patisserie based chef role with supervisory responsibilities 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:

Chef Patisserie Chef with supervisory responsibilities

Pastry Chef with supervisory responsibilities

This qualification is also designed to support learners to progress into further learning at Level 4, for example, a **Pearson BTEC Level 4 Diploma in Principles of Hospitality Management (QCF)**. It supports progression to the Level 4 qualification by providing learners with first stage supervisory skills, behaviours and knowledge within the hospitality industry, including food safety. These skills will be further developed to a higher level within the Level 4 qualification where learners will be covering the management of people; the provision of customer services; food safety and kitchen operations. The Level 3 qualification also explores gastronomy and the external influences that impact on the dining experience as well as investigating the suppliers of produce and evaluating the customers' experience. These topics provide a foundation for the units in the Level 4 qualification that look at maximising efficient use of resources and understanding the market in which the company operates.

### Other similar/linked qualifications:

**Pearson BTEC Level 2 Certificate in Professional Patisserie and Confectionery (QCF)** prepares individuals who work in, or who want to work in the catering industry in roles such as pastry chef or patisserie chef without supervisory responsibilities. It is recommended that learners have some cookery experience but it is not essential.

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 Advanced Apprenticeship in Professional Cookery (Patisserie and Confectionery) or NVQ such as the **Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) (QCF)**.

Alternatively, learners who have demonstrated a good range of achievement in the Level 3 qualification and are ready to move in to a more managerial based role and want a college based course may choose the **Pearson BTEC Level 4 Diploma in Principles of Hospitality Management (QCF)**. However, if they go in to the workplace and want to continue to a higher programme, the **Higher Apprenticeship in Hospitality Management** may be a suitable option and is suitable for those who wish to manage a hospitality operation.

### 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.