

GLOBAL DIPLOMA IN PATISSERIE



This course will equip you with the skills and knowledge required to gain confidence and further your career in Patisserie and Baking.



Your Student Experience

- Study with a globally recognized online educator with Worldchefs recognition
- Graduate with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of.
- Join a global community of student chefs also studying online
- Receive one on one tuition, mentoring and feedback with your qualified Chef Instructor
- Access your course 24/7
- Won't need to take time off work to attend classes
- Can work through your material to fit around your schedule and be flexible with your study times
- Will have unlimited access to an Exclusive Culinary Library as well as 100's of recipes & videos
- Have access to our Alumni Network of Chefs working all over the world
- Have a completed e-portfolio (online CV) and digital badging - be ready to apply for the job you deserve!

Course Outline

This comprehensive program includes:

- Safety at Work
- Food Safety in Catering
- Prepare, Cook and Finish Cakes, Biscuits & Sponge Products
- Prepare, Cook and Finish Pastry Products
- Prepare, Cook and Finish Dough Products
- Prepare, Cook and Finish Hot Desserts & Puddings
- Prepare, Cook and Finish Cold Desserts
- Sustainability for food service professionals

Course Duration

600 notional hours maximum 10 months to complete the course. All modules must be completed and an online theory exam passed before qualification is awarded.

Fees

The course fee is US\$1900

On completion of this course you will be awarded with an International Culinary Studio Diploma in Patisserie and Digital Badge.

Testimonial

"On this program, you have the flexibility to study from anywhere, at any time and this is a huge bonus for people who have very active lifestyles but are still seeking to pursue their passion. I enjoy being able to do the practical assignments at my own rhythm, sometimes bashing out two recipes at a time when I know I will not be able to dedicate any time during the week."

Marine Vermeulen

