



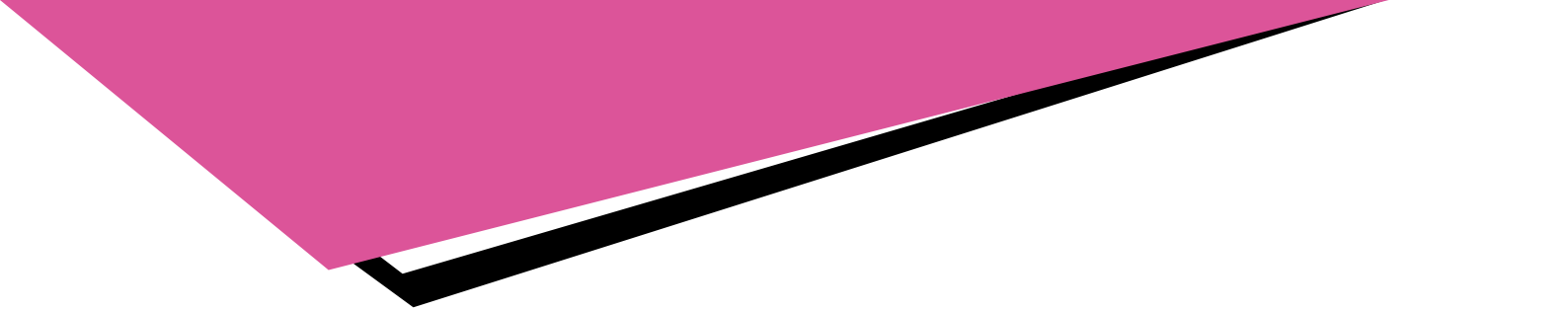
# INTERNATIONAL PROGRAMME IN **PATISSERIE**

**BOOKINGS & ENQUIRIES:** 011 568 4967 | [info@guvonacademy.co.za](mailto:info@guvonacademy.co.za)

**CENTRAL RESERVATIONS:** 08611 48866 | [cro@guvon.co.za](mailto:cro@guvon.co.za) | [www.guvonacademy.co.za](http://www.guvonacademy.co.za)

Terms & conditions apply | Bookings essential  
Subject to availability | All rates are inclusive of VAT | Packages and promotions non-commissionable

FACEBOOK | TWITTER | PINTEREST | INSTAGRAM | BLOG | LINKEDIN



Learn the art of making sweet treats, breads, cakes and confectionery with this International Programme in Patisserie from Guvon Academy. Ideal for all catering sectors from small coffee shops to 5-star hotels, bakeries, restaurants and confectioners.

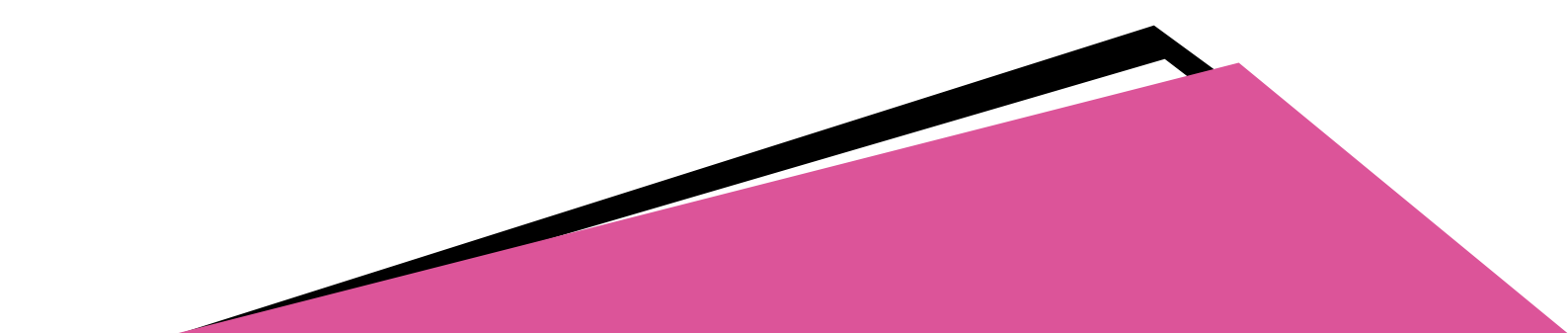
### **WHO IS THE COURSE AIMED AT?**

The programme is designed for professionals in the catering industry who want to specialise in patisserie. It will provide a range of skills for a front-line worker or learner aspiring to specialise in pastry, desserts and cakes within a kitchen environment.

### **WHAT TOPICS ARE COVERED?**

Throughout the programme learners will gain knowledge, understanding and skills covering:

- Food safety and health and safety principles
- Principles of food production
- Preparation of:
  - Breads and bread rolls
  - Pastry dishes and/or products
  - Cakes and confectioners' items
  - Hot and cold desserts
- Decorative media for variety of pastry dishes and/or products including chocolate and sugar work.



## WHY SHOULD I TAKE THIS TRAINING COURSE

This qualification is ideal for learners who wish to work in a kitchen environment. It will equip you with the knowledge and skills to work safely, professionally and effectively while specialising in patisserie.

## HOW IS IT ASSESSED?

The qualification is made up of 9 units. 2 units are assessed via multiple-choice exam, 1 unit is assessed by written assessment and the remaining 6 units are assessed via practical assessment, submitted as a portfolio of evidence.

## HOW LONG WILL IT TAKE?

This is a 6 month course.

