Introduction to the World of Patisserie - Cakes, Desserts and Biscuit Skills

Location	Altrincham Campus
Course Type	Adult
Department	Hospitality & Catering
Start Date	Wednesday 22nd April 2026
Duration	Part-time, 6 Weeks
Time	18:00 - 21:00
Fee	£ 81.00 You may be eligible for support with your tuition fees - please visit the college website - funding and finance page for further information
Course Code	APQ-HOXZ-1600

Course Overview

This course is crafted to immerse students in the world of patisserie. You will work in our commercial kitchen and receive guidance from an industry expert to master the art of creating a range of cakes, cold desserts, and homemade biscuits. The goal of this course is to foster your enthusiasm for artisanal cake making. This course will include A variety of production methods.

Course Requirements

A keen interest in the world of patisserie and English language at Entry 3

What You Will Learn

Master the art of baking with hands-on guidance in creating a variety of delicious treats:

Cakes
- Light and airy Roulade
- Elegant layered Gateau
- Rich and indulgent Chocolate Fudge Cake

Biscuits
- Classic buttery Shortbread
- Chewy and flavourful Cookies
- Delicate French-style Sabl,

Assessment

No Formal assessment as this is a recreational course to inspire future learning.

Progression

Progress onto our other community course with a view of Joining our patisserie award or diploma our diploma full time course.

Career Options

Potentially working in the hospitality and retail industry.

Mandatory Units

There are no mandatory units with this course but food safety and allergy awareness will be part of the sessions.

Contact Details

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

Disclaimer

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.