Perfect Pastries

STUDY OPTIONS
Part-time

LENGTH
20 hours

DESCRIPTION
If you find making pastry a challenge, then this 10 week course is for you. During this course you will learn the secrets of making first class pastry. Once you have learned to make some classic pastries, you can use them to create endless sweet and savoury dishes, from melt-in-your-mouth short-crust pastry to crispy filo pastry parcels.
This course is suitable for anyone who would like to master the art of making pastry or who has an interest in this subject area.

COURSE CONTENT
This course aims to initially provide learners with the basic skills and techniques required to prepare and make pastry, and also to build on this to allow learners to become more confident and demonstrate more sophisticated techniques.
The following types of pastry will be covered:

- Short-crust pastry
- Choux pastry
- Puff pastry
- Filo pastry

ENTRY REQUIREMENTS OR GUIDANCE REQUIRED
There are no formal entry requirements for this course.

CERTIFICATION
College Certificate

ADDITIONAL INFORMATION I.E. MATERIALS, EQUIPMENT ETC
The course fee includes expert tuition and you will also be provided with recipes to take away so you can practice your new culinary skills at home!
The cost of core ingredients is covered in the course fee.
Please note, this course is not eligible for fee waiver and may not be eligible for ILA funding.

REGISTER YOUR INTEREST
If this course is not currently offered at a location or time to suit you, please register an interest.
Once there is sufficient interest we´ll be in touch.

COURSE CONTACT

Information & Booking Centre
Tel: + 44 (0)1224 612000
Email: enquiry@abcol.ac.uk