

## Preparing to work in Catering : Baking & Patisserie



Subject Area	Catering & Hospitality
Course Type	Adult
Study Level	No Qualification
Delivery Mode	Part-time
Location	David Hockney Building
Duration	11 Weeks
Start Date	September 2025
Course Code	PA000208

View on [bradfordcollege.ac.uk](https://bradfordcollege.ac.uk)



### Course Summary

If baking is your passion – study part-time with us and learn how to create breads, pastries, biscuits and cakes. Whether you're a beginner or a baking fanatic, our courses allow a relaxed place to explore your creativity. Study our part-time bakery hobby course and develop your skills and knowledge in this area. Whether you want to pursue a career in this field or simply take up a new hobby. We offer both Introduction and Improvers courses in Bakery. For more information, please contact [community@bradfordcollege.ac.uk](mailto:community@bradfordcollege.ac.uk)

### What You Will Learn

On this course you will learn basic baking skills. The course is equally suitable for beginners and those wanting to refresh their knowledge. Continue your learning on this Baking Improvers course. This improvers course is suitable for those with some knowledge of the subject. You will need to provide your own ingredients; your tutor will

advise what is required.

## Entry Requirements

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There are no entry requirements for this course apart from an interest in the subject and the ability to commit to positive behaviours and attendance. You will have a 1-1 meeting with a member of our team to ensure this is the right course for you.

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