

NVQ Level 4 – Pastry & Bakery Course

Right Way International Hotel School – Katuneriya

Become a skilled pastry chef and baker with our internationally recognized **NVQ Level 4 Pastry & Bakery qualification**. This course is designed for students who want to build a strong career in hotels, cafés, bakeries, restaurants, and the global hospitality industry.

Our program combines **creative hands-on training, industry knowledge, and professional techniques** to develop you into a confident, job-ready bakery and pastry professional.

1. Prepare Bread & Buns

- Dough mixing, fermentation, shaping
- Crusty bread, sandwich loaves, dinner rolls
- Stuffed buns, Savory buns, sweet rolls
- Artisan & healthy breads (oats, multigrain, whole meal)

2. Prepare Pastry

- Puff pastry, short crust pastry, choux pastry
- Savory and sweet pastry items
- Laminated dough techniques
- Fusion pastries and modern presentation

3. Prepare Cakes

- Sponge cakes, butter cakes, chocolate cakes
- Swiss roll, ribbon cakes, celebration cakes
- Professional decorating, icing, piping, fondant

- Cake structure and baking science

4. Prepare Desserts

- Classic puddings and custards
- Mousses, panna cotta, crème caramel
- Modern plated desserts
- Garnishing and plating techniques

5. Prepare Cookies

- Shortbread, chocolate chip cookies
- Crunchy, soft, and chewy variations
- Decorative cookies & festival cookies
- Batch production for cafés and shops

Why Choose Our NVQ 4 Course?

- Government-recognized **NVQ qualification**
- Practical-based learning in a professional kitchen
- Small batches for high-quality training
- Real industry experience with hotel-standard recipes
- Career guidance and job support
- Learn from experienced pastry & bakery instructors
- End-of-course exhibition and portfolio development



NVQ Level 4 – Professional Cookery Course

Right Way International Hotel School – Katuneriya

Start your culinary career with Sri Lanka's most practical and industry-focused **NVQ Level 4 Professional Cookery qualification**. This course is designed for students who want to work in hotels, restaurants, cafés, resorts, or even start their own food business.

At Right Way International Hotel School, we train you using **real kitchen standards, international recipes, and hands-on cooking practice**, making you job-ready for the hospitality industry.



What You Will Learn



1. Produce Salads

- Classical, compound & modern salads
- Homemade dressings
- Healthy and international salad styles



2. Produce Appetizers

- Hot & cold starters
- Canapés, finger foods, savoury bites
- Buffet & restaurant-style presentation



3. Produce Sandwiches

- Baguette sandwiches, subs, wraps
- Club sandwiches & paninis

- Filling preparation and garnishing

4. Produce Desserts

- Hot and cold desserts
- Mousses, puddings, custards
- Plated dessert presentation

5. International Cuisines

Learn signature dishes from:

- Chinese
- Indian
- Italian & Western
- Middle Eastern
- Asian fusion

LK 6. Sri Lankan Menu

- Rice & curry combinations
- Short eats
- Traditional breakfast menus
- Sri Lankan festive dishes

7. Breakfast Menu Production

- Continental breakfast

- English breakfast
- Sri Lankan breakfast
- Egg dishes, pancakes, juices

8. Hot & Cold Beverages

- Tea, coffee, café drinks
- Fresh juices
- Smoothies, milkshakes
- Mocktails

9. Soups & Sauces

- Clear & thick soups
- International soups
- Mother sauces & modern sauces
- Gravy preparation

10. Food Presentation

- Plate layout techniques
- Garnishing rules & colour balance
- Restaurant-standard finishing

Why Choose Our NVQ 4 Cookery Course?

- Government-recognized NVQ qualification

- 100% **practical-based training**
- Small class sizes for personalized attention
- Modern kitchen facilities
- Professional chefs as instructors
- Daily cooking practice with real menus
- Job placement support
- Portfolio and industry skill development



NVQ Level 4 – Cake Production Units

Right Way International Hotel School – Katuneriya

Our Cake & Pastry training includes all essential and advanced skills required in the baking industry. Students will learn step-by-step—from basic cakes to professional decorations—following the official NVQ framework.

1. Produce Basic Cakes

Students learn the foundations of cake making, including:

- Basic mixing methods
- Sponge, butter, and simple cakes
- Correct baking temperatures
- Quality checking & fault identification

Great for beginners who want to build a strong base in cake production.

2. Produce Advanced Cakes

Learn to create high-quality, professional cakes such as:

- Ribbon cake
- Chocolate-based cakes
- Layered cakes
- Specialty cakes for functions

Students practice advanced methods, structure handling, and flavour combinations.

3. Prepare Basic Icing Mixtures & Toppings

This unit introduces:

- Butter icing
- Glaze icing
- Simple chocolate & sugar toppings
- Basic piping practice

Students learn how to finish cakes with clean, neat surfaces.

4. Prepare Advanced Icing Mixtures, Toppings & Syrups

Advanced icing and decorating preparation, including:

- Fondant
- Royal icing
- Mirror glaze
- Sugar syrups for moisture & layering
- Professional finishes for special-event cakes

Perfect for students moving into advanced bakery and pastry work.

5. Cover Cake Outer Layer

Students learn how to properly cover cakes using:

- Fondant
- Marzipan
- Buttercream layers
- Sharp edges & smooth finishing techniques

This unit trains students to create clean, professional cake surfaces.

6. Decorate Cakes

Creative cake finishing using:

- Piping techniques
- Sugar flowers
- Fondant decorations
- Chocolate décor
- Themed cake designs

Students produce fully decorated cakes ready for display or sale.

7. Manage Routine Functions

Learn how to manage daily bakery operations, including:

- Kitchen hygiene & food safety
- Ingredient measurement & storage
- Work planning & time management

- Teamwork and professional kitchen behaviour

This unit prepares students for real-world bakery and pastry kitchen work.