



NVQ Level 4 – Pastry & Bakery Course

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