

**The
Sheffield
College**

**Sheffield
Hallam
University**

Bakery, Confectionary and Patisserie Science FdSc

PROGRAMME SPECIFICATION

**THE SHEFFIELD COLLEGE
in partnership with
SHEFFIELD HALLAM UNIVERSITY**

1. AIMS

The educational aims of the programme are to:

- Develop a broad understanding of the industry so that there are a broad range of employment possibilities as a result of undertaking the course
- Develop analytical and critical evaluation skills including digital skills and quantitative and qualitative information collection, analysis and interpretation skills
- Develop specific knowledge and technical skills in bakery, confectionery and patisserie specialism. This includes developing a wide range of practical skills to prepare students for a broad range of progression routes
- Develop career ready, confident, inquisitive and empowered individuals who can work autonomously but also develop relationships of teamwork and cooperation with others that are sensitive to social, cultural and ethical differences;
- Develop personal, professional and transferrable skills that will equip students for highly skilled employment;
- Widen students' intellectual ability and analytical skills to develop a balanced and reflective management practitioner and provide the foundation for lifelong learning.

2. LEARNING, TEACHING AND ASSESSMENT

Learning, Teaching and Assessment within the course are based on a number of core principles which guide learning design to ensure career readiness:

- Student-centred learning which opens minds and approaches to a range of progression routes.
- Encouraging a deep approach to learning and encouraging students to challenge given assumptions as learning outcomes in each module focus on theory into practice
- Active or experiential learning including integrated practicals in specialist facilities
- Critical thinking and problem-solving abilities, creativity and innovation
- Collaborative and team working skills

Learning and teaching is centred on developing the knowledge and practical skills needed to have a thriving career in the bakery and patisserie industries. It encourages students to reflect, evaluate and develop research skills emphasising an inquiry-based approach to learning. This is shown through a wide range of practical and industry modules. Assessment simulates real world learning and is supported by industry standard facilities, workshops and master classes.

Academic rigour will be underpinned and assessed at each level. Module content is continuously updated to reflect new professional standards, legislation and other macro level changes such as fluctuations in the UK and International economic outlook, regulatory frameworks and current business practice.

A variety of learning and teaching methods are used to facilitate the development of knowledge, understanding and skills. The approaches taken vary between modules as appropriate for the subject material and module learning outcomes. They include practical work in the kitchens, formal lectures, seminars, problem solving exercises, case studies, real world projects, individual and/or group presentations, and directed learning activities.

Lectures and seminars are used to impart knowledge, discuss approaches, review in-depth the theoretical concepts underpinning each module and link learning back to current and new industry practices. Furthermore, seminars provide opportunities to examine and debate issues pertaining to module content, work on problems, and probe more deeply into subjects

addressed in the lectures. The interaction with other learners in seminars and group-work promotes reflective learning and the development of personal and interpersonal management skills. Activity-based learning and practical sessions are used throughout the course to put the theory into practice and further the development of key practical and technical skills. Detailed guided readings and self-study electronic resources will be provided to consolidate and reinforce the learning process.

Assessments seek to evaluate student achievement and demonstrate that learners have met the course learning outcomes overall. They are varied in nature and include, but are not limited to, presentations, written and oral exams, practical exams, essays, reports, portfolios, posters presentations.

Feedback on learning takes a variety of forms e.g. oral feedback on class activities, written feedback on work, assignments and coursework. Feedback will be provided in an agreed timely fashion, and assessment that contributes marks for the module will be based upon assessment criteria that are made clear beforehand. Assessments reflect learning outcomes in each module, understanding theory and putting it into practice.

3. EMPLOYABILITY

The FdSc Bakery, Confectionery and Patisserie course prepares students for a variety of supervisory and management careers in the bakery industry. We are committed to supporting the learner journey towards highly skilled employment in a variety of ways. Each component part will be brought to life at every level of the course in a way that best meets an individual's academic development and future career choices by undertaking a wide variety of modules covering different practices, elements of industry, masterclasses and guest speakers and through practical learning. The approach to assessment means that many of the exams are practical and simulate real world learning so that students have all the skills that they need to be able to progress to flourishing careers. Modules on business start up, marketing, profit and loss build on each other across levels 4 and 5 so that there is robust progression in learning for students. Learners' employability is developed by ensuring that students acquire an in-depth understanding of the core concepts but also develop their technical and communication skills. These will be nurtured through a combination of skills tests and portfolio development, industry based case studies and critical evaluation of current business practices.

All modules make a significant contribution in preparing graduates for highly skilled employment, by providing real-life context to the taught topics. Industry professionals regularly present guest lectures and lead workshops. Sheffield College graduates from Bakery, Confectionery and Patisserie are well-equipped to progress to a relevant honours degree at Sheffield Hallam University or to enter the world of work to careers in: new product development, quality control, bakery production management, Quality control manager, food technologist, bakery specialist etc. Previous graduates work in organisations such as: The Forge Bakehouse, Fosters Bakery, CSM, Puratos, Gunstons, Park Cake, Nelstrops, Premier Foods and Roses Bakery.

4. COURSE LEARNING OUTCOMES

4.1 Foundation Degree

Knowledge and Understanding

Upon completion of the course a typical student should be able to:

- Explain the theories, concepts, principles and practice relevant to the bakery, confectionery and patisserie sector;
- Demonstrate an understanding of the principles of qualitative and quantitative research approaches and problem solving;
- Demonstrate the ability to analyse, understand and address the needs of organisations and individuals in real-world contexts;
- Explain the challenges for organisations, businesses and individuals within a globalised economy to behave ethically and responsibly in a variety of contexts;
- Demonstrate career readiness by adopting a multi-disciplinary and interdisciplinary approach to the study of bakery, confectionery and patisserie.

Intellectual skills

Upon completion of the course a typical student should be able to:

- Develop a critical perspective to challenge information, concepts and processes
- Demonstrate the ability to engage in independent learning as well as in group and collaborative work
- Combine technical knowledge and skills with professional and management skills to design innovative and creative solutions to sector relevant issues and problems.

Subject specific and/or professional/practical skills

Upon completion of the course a typical student should be able to:

- Identify and exercise professional and ethical judgement in decision making and in relation to business management
- Create a range of technically advanced bakery and patisserie products;
- Identify, utilise and evaluate appropriate and effective methods of managing resources;
- Exercise professional behaviour and be able to communicate effectively and appropriately with a number of different professional stakeholder groups.

Transferable/key skills

Upon completion of the course a typical student should be able to:

- Evaluate and present information using appropriate numerical, written and digital skills;
- Positively reflect on their own strengths, current limitations and performance to promote personal development and lifelong learning;
- Demonstrate communication, team leadership, negotiation and personal organisational skills;

4.2 Intermediate award learning outcomes

Certificate of Higher Education

Knowledge and Understanding

Upon completion of the course a typical student should be able to:

- Have a basic understanding of theories, concepts, principles and practice relevant to the bakery, confectionery and patisserie sector;
- Have a limited understanding of the principles of qualitative and quantitative research approaches and problem solving;
- Understand and address the needs of organisations and individuals in real-world contexts;
- Demonstrate some key employability skills.

Intellectual skills

Upon completion of the course a typical student should be able to:

- Present arguments based on information, concepts and processes
- Undertake some independent learning as well as in group and collaborative work

Subject specific and/or professional/practical skills

Upon completion of the course a typical student should be able to:

- Show some self-efficacy;
- Create a range of products;
- Identify appropriate and effective methods of managing resources.

Transferable/key skills

Upon completion of the course a typical student should be able to:

- Present information using appropriate numerical, written and digital skills;
- Communicate with others.

5. COURSE STRUCTURE

Module code	Title	Level	Credits	Mandatory/ Elective	Semester/ Year of delivery	Coursework	Exam	Practical
TBC	Confectionery, Entremets and Chocolate Specialism	4	20	Mandatory	SEMESTER 1	50%	50%	
TBC	Food Hygiene and Food Spoilage	4	20	Mandatory	SEMESTER 1	50%	50%	
TBC	Fundamentals of Professional Patisserie	4	20	Mandatory	SEMESTER 1	50%	50%	
TBC	Introduction to Bread Production Technology	4	20	Mandatory	SEMESTER 2	50%	50%	
TBC	Marketing, Research and Profit Management	4	20	Mandatory	SEMESTER 2	50%		50%
TBC	The Science of Bakery	4	20	Mandatory	SEMESTER 2	40%	60%	
TBC	Advanced Patisserie	5	20	Mandatory	SEMESTER 1	50%	50%	
TBC	Advanced Sugar and Chocolate Specialism	5	20	Mandatory	SEMESTER 1	100%		
TBC	Artisan Bread Production	5	20	Mandatory	SEMESTER 1	50%	50%	

TBC	New Business Start Up	5	20	Mandatory	SEMESTER 2	100%		
TBC	Product Design and Development	5	20	Mandatory	SEMESTER 2	100%		
TBC	Quality Systems	5	20	Mandatory	SEMESTER 2		100%	

6. ENTRY REQUIREMENTS AND ENTRY PROFILE

Specific Entry Requirements for entry to the initial stage of this programme are:

- 56 UCAS points
- GCSE English Language (minimum of grade C/4)
- Level 3 Diplomas without UCAS points will also be considered.
- Mature students without the formal entry requirements will be considered on an individual basis.

7. PROGRESSION/CAREER ROUTES

The FdSc in Bakery, Confectionary and Patisserie Science is a specifically designed pathway for a career in plant bakeries, retail bakeries and small craft or artisan business. The programme provides opportunities for students to gain valuable insight and experience into the industry with up-to-date case studies, speakers, visits and placements. This ensures students graduate with practical skills and technical knowledge which are highly sought-after within bakery, confectionery and other food industries.

Upon successful completion of this course, students can progress in the industry to careers in areas such as:

- Artisan bakeries
- Confectionery and chocolate production
- Food technology
- New product development
- Technical management
- Quality assurance