



Professional Bakery



Tameside
College



It's Official

Tameside College
is a 'Good' college



You will learn all aspects of bakery with this course whilst developing good bakery practices and understanding.

You will make bread, confectionery and patisserie using a variety of methods which will be to industry standard.

Gain knowledge of bakery processes, bread, confectionery, chocolate and high finishing skills.



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Courses available:

Level 1 Bakery

Level 2 Bakery – Fast Track

(grades of 4+ needed in both maths and English)



Progression routes:

Level 2 Bakery

Level 3 Bakery

Apprenticeships (Level 2)

Degree in Bakery



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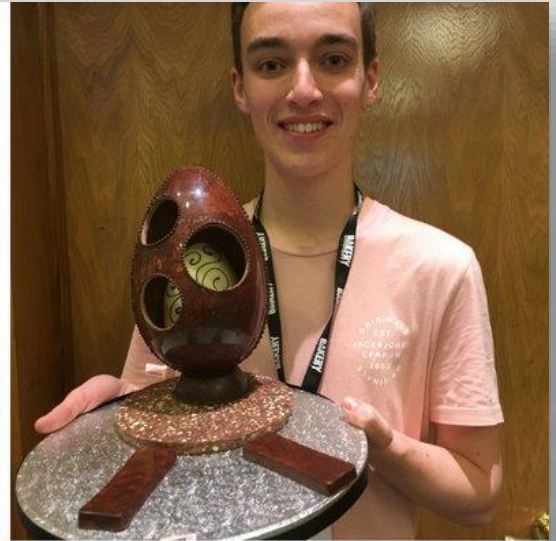
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Learning experience:

As well as working in our brand new industry leading bakeries with the top of the range equipment. You will complete work experience with in the bakery industry. You can also attend the 3 day ABST annual conference at Alton Towers where you can compete nationally and network with leaders with in the baking industry.



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STUDENT SPOTLIGHT

Joel Chadwick

Attended: Trinity Christian School

Study Programme: Level 2 Bakery

Progression: Level 3 Bakery



I have always been interested in bakery after watching my mum bake. Tameside College has helped me gain confidence in this industry and I look forward to my future studies at the College.

“Joel has shown a real passion and pride for the bakery course at Tameside College. He continues to improve in everything he does and embraces every lesson.”

Stuart Withington – Bakery Teacher



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