

CTH Level 3 Diploma in Professional Cookery - Confectionery and Patisserie
QAN: 603/1076/5

For the Diploma, students must achieve:

- All 8 mandatory units, providing a combined 70 credits, **all at level 3**

Credit Value (CV): 70

Guided Learning Hours (GLH) for Qualification:
588

Total Qualification Time (TQT) for Qualification:
700

Mandatory Units

Unit Code	Unit Title	L	CV	GLH	TQT	URN	Assessment Method
PCCHD	Techniques and skills in producing frozen, cold and hot desserts	3	5	42	50	F/508/0676	Practical
PCBBP	Techniques and skills in baking and baked products	3	5	42	50	J/508/0677	Practical
PCDP	Techniques and skills in producing fermented dough products	3	10	84	100	R/508/0682	Practical
PCDDP	Techniques and skills in producing decorative items and display products	3	10	84	100	R/615/4905	Practical
PCPPP	Techniques and skills in producing paste products and petits fours	3	10	84	100	J/615/4917	Practical
PCSS	Food safety practices in the preparation, service and storage of food	3	10	84	100	L/508/0678	Assignment
PCKO	Kitchen organisation	3	10	84	100	R/508/0679	Assignment
PCSPS	Supervising the pastry section	3	10	84	100	T/615/5318	Assignment
Diploma Total (8 units)			70	588	700		