Baked Academy Level 2 Diploma in Patisserie  
**Internationally Accredited | CTH Awards | CATHSSETA Registered**

**Qualification Recognition**

Baked Academy is proudly registered with both **CTH Awards (UK)** and **CATHSSETA (South Africa)**. This internationally recognised qualification empowers you to pursue employment opportunities worldwide.

**What Makes Our Diploma Program Unique?**

1. **Faster Career Start**  
   Unlike other institutions that require a full year (6 months theory + 6 months placement), our program allows you to write your final exams before entering the industry, helping you begin your career sooner and start earning right away.
2. **Hands-On, Skills-Focused Training**  
   We emphasise practical learning—you’ll spend extensive time in our kitchens mastering essential pastry techniques under expert guidance.
3. **Premium Ingredients, Premium Results**  
   We don’t cut costs when in comes to using quality ingredients, we only use the finest ingredients, such as real butter and Belgian chocolate,
4. **Career-Focused Learning**  
   Our mission is simple: to shape confident, professional, and employable pastry chefs. We provide top-tier recipes, premium tools, and world-class knowledge to support your success.
5. **Affordable & Transparent Pricing**  
   We’re more affordable than other institutions. With interest-free payment plans and no hidden fees, we make top-quality education accessible to more aspiring chefs.

**Course Content Overview**

**Internationally Recognised Diploma in Patisserie**  
Accredited by **CTH Awards (UK)**

**Core Modules (Theory & Practical)**

1. **Food Safety & Hygiene** (theory-based)
2. **Costing, Menu Planning & Kitchen Management** (theory-based)
3. **Science of Ingredients and Baking***)*

**Baking & Cake Practical Training**

* Make a wide variety of cakes and sponges using modern and French techniques
* Decorate with multiple mediums: meringue-based buttercreams, French buttercream, ganache, pastry cream, chocolate, curds, etc. — all made from scratch
* Create biscuits ranging from traditional Viennese and biscotti to brownies, macarons, and chocolate chip cookies

**Pastry 101 (Theory & Practical)**

* Choux pastry: éclairs, craquelin, croquembouche
* Puff pastry from scratch: mille-feuille, pies, St. Honoré
* French tarts: quiche, pâte sucrée, pâte sablée
* Phyllo from scratch for baklava

**Bread (Theory & Practical)**

* Chemically aerated: cheese breads, butternut loaves, scones
* Yeasted breads: shokupan, ciabatta, buns, beignets, sandwich loaves
* Fermented doughs: sourdough, rye
* Enriched breads: brioche, bee sting cake, Danish pastries
* Viennoiserie: croissants and variations

**Desserts (Theory & Practical)**

* Frozen: delice, ice cream, sorbets, parfaits, semifreddos
* Egg-set: crème brûlée, crème caramel, pots de crème, curds, pavlova, crèmeux, cheesecake
* Hot desserts: soufflé, fondant, sticky toffee pudding, rice pudding
* Gelatine-set: panna cotta, mousse, jelly-based desserts, cheesecake

**Chocolate Work (Theory & Practical)**

* Bonbons
* Truffles
* Marshmallows
* Nougat
* Chocolate décor

**Learning Environment**

Each learner has their own workstation and equipment. All products are prepared under the guidance of our lecturers. One portion is submitted for evaluation; the remainder is taken home by the learner.

**Assessment Methods**

* Written assignments for each module
* Ongoing practical evaluations
* Written and practical exams at the end of each module
* Final international CTH assessments, including:
  + Online written exam
  + High Tea practical exam — learners prepare and present a variety of items from the course to guests on campus
* All coursework is submitted as a Portfolio of Evidence to CTH

**CTH certification is issued within 6–8 weeks** following final assessment, in line with CTH policies.

**Course Details**

**Admission Requirements**

* Grade 10
* English literacy
* Basic mathematics

**Duration**

* Minimum of 6 months on-campus training

**Tuition**

* R85,000 (including VAT)

**Includes:**

* CTH exam registration
* Full uniform
* Textbooks and learning materials
* Kitchen equipment set
* All ingredients used in training

**Payment Plans Available**  
Schedule an appointment to explore our flexible, interest-free payment options.

**Career Pathways**

Upon graduation, you'll be ready to work in roles such as:

* Pastry Chef
* Chocolatier
* Bakery Owner
* Cake Artist
* Hotel/Restaurant Dessert Specialist
* International Cruise Line Pastry Chef
* Food Product Developer
* Pastry Instructor