

PRACTICAL CULINARY LEARNING



CTH LEVEL 2 AWARD IN

PASTRY SKILLS

From passion to pastry.

Build the craft behind every great bake.

BAKE | CREATE | PRESENT | GROW

MASTER THE BASICS. BUILD YOUR CRAFT.

Learn to prepare, bake, and finish pastry products while developing the safe, organised habits of a professional kitchen.

4

MANDATORY UNITS

80

GUIDED LEARNING HOURS

8

TOTAL CREDITS

YOUR FOUR CORE MODULES

- 01 Kitchen Practices
- 02 Producing Basic Cakes, Biscuits and Breads
- 03 Producing Basic Pastry Items
- 04 Producing Basic Cold and Hot Desserts

Awarding organisation
Confederation of Tourism & Hospitality
(CTH), UK

Qualification level: RQF Level 2 | QAN:
610/6123/2 Total Qualification Time: 80 hours
All four units are mandatory; each carries 2
credits.



Gold Standard qualifications
for the Tourism & Hospitality industries



THE FOUNDATION OF EVERY GREAT BAKE. Kitchen Practices

- **Set up and close your workstation**

Organise the preparation area, equipment and ingredients; clean and store everything correctly after use.

- **Work safely and hygienically**

Apply food safety during preparation, cooking, serving and storage. Maintain personal hygiene and professional appearance.

- **Build professional kitchen habits**

Practise basic knife skills, follow workplace procedures and present dishes to a professional standard.



FROM MIXTURE TO MASTERPIECE.

Producing Basic Cakes, Biscuits and Breads

- **Choose and prepare ingredients**

Select ingredients, tools and equipment for the recipe and check they are hygienic and ready for use.

- **Mix with care and control**

Combine ingredients and adjust mixtures to achieve the required colour, texture, flavour and consistency.

- **Bake, finish and serve**

Use suitable cooking temperatures; evaluate the finished product and serve or hold it at the correct temperature.



MAKE THE PASTRY. REFINE THE FINISH. Producing Basic Pastry Items

- **Understand preparation**

Select suitable ingredients and equipment for a basic pastry recipe and prepare a hygienic workspace.

- **Develop your pastry technique**

Combine and adjust ingredients to achieve the required colour, texture, flavour and consistency.

- **Cook and finish with confidence**

Choose the correct cooking temperature, produce the required finish, and serve or hold pastry items appropriately.



CREATE DESSERTS. SERVE A MOMENT.

Producing Basic Cold and Hot Desserts

- **Prepare with precision**

Select ingredients and tools and prepare mixtures for a range of basic cold and hot desserts.

- **Balance taste and texture**

Make adjustments during preparation to achieve the required colour, texture, flavour and consistency.

- **Cook, finish and present**

Use suitable cooking temperatures and finish desserts for service; hold or serve them at the correct temperature.

SHOW YOUR SKILLS. EARN YOUR AWARD.

Your qualification is assessed through practical work, supported by a recipe log that records your learning.

01

BUILD YOUR RECIPE LOG

Record ingredients, methods, photographs, your reflections and assessor feedback. Your log must cover the three production units.

02

COMPLETE TWO PRACTICAL EXAMS

Demonstrate pastry and dessert production, then cake or biscuit and bread production. Kitchen Practices is assessed in both exams.

03

PASS ALL FOUR UNITS

Centre-assessed work is internally verified and externally moderated by CTH. All four units must be passed to achieve the award.

Your results: Individual units may receive a Pass, Merit, or Distinction. The overall award is recorded as Achieved or Not Achieved. Successful learners receive a qualification certificate and a transcript of unit results.

START WITH INTEREST. GROW WITH PRACTICE.



16+

AGE & EDUCATION

Minimum age: 16 years at enrolment.
Learners should have completed full-time secondary education up to age 16.

EN

ENGLISH READINESS

Enough English to understand the learning and produce a recipe log in English is required.

PPE

PRACTICAL EQUIPMENT

Suitable chef's whites, headwear and safety shoes, plus a personal set of knives, are needed for practical sessions.

CAM

RECORD YOUR PROGRESS

Access to a camera-enabled device is required to photograph the dishes you produce.

ONE CRAFT. MANY POSSIBILITIES.

Build foundational skills for junior kitchen roles and future culinary learning.

- **PASTRY COMMIS**

Begin developing skills for junior pastry-kitchen work.

- **BAKERY ASSISTANT**

Support the production of breads, cakes and biscuits.

- **HOTEL & CAFE KITCHENS**

Apply safe preparation and presentation skills.

- **FURTHER CULINARY STUDY**

Build on the basics through more advanced learning.

- **YOUR OWN BAKING IDEA**

Use foundational skills as a starting point for a small baking venture.



Career routes depend on your experience, further training and employer requirements.



YOUR PASTRY JOURNEY STARTS HERE.

Turn your passion for baking into practical skills. Speak to
ILT about the CTH Level 2 Award in Pastry Skills.

CALL / WHATSAPP

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Contact ILT Admissions for details on course fees, payment plans, batch dates, timetables, and available placement or internship opportunities.