

**Note:** Traineeships are delivered by the Education and Training Boards (ETBs). The decision by an ETB to deliver a traineeship is determined based on the needs identified in collaboration with industry/employers in the sector and local requirements.

Therefore, not all ETBs will offer every traineeship; likewise, elements of a traineeship such as the content, award, duration etc may vary based on the needs identified.

**The information below is a sample only; it gives an idea of what this traineeship involves but may not be replicated exactly across ETBs offering this traineeship.**

**SAMPLE DESCRIPTOR**

**Patisserie and Confectionery Traineeship**

This qualification has been designed by City & Guilds in order to:

- meet the needs of candidates who work or want to work as chefs in the catering and hospitality sector;
- allow candidates to learn, develop and practice the skills required for employment and/or career progression in the hospitality and catering sector.

Typical Certification:	City and Guilds Level 3 Diploma in Professional Patisserie & Confectionery
Typical Content:	Practical Gastronomy Principles of food safety supervision for catering Produce biscuits cake and sponges Produce display pieces and decorative items Produce fermented dough and batter products Produce hot, cold and frozen desserts Produce paste products Produce petits fours Supervisory skills in the hospitality industry
Typical Duration:	48 weeks All Traineeships have a minimum of 30% on-the-job learning.
Further information	Details of traineeship programmes currently open for registration are available on <a href="http://www.fetchcourses.ie">www.fetchcourses.ie</a>  Further information on traineeship programmes may also be obtained from your local Education and Training Board (ETB) <a href="http://www.etbi.ie/etbs/directory-of-etbs/">www.etbi.ie/etbs/directory-of-etbs/</a>  Some traineeship programmes may not be open for registration at a particular time.