


CS - Certificat de spécialisation Pâtisserie en boutique (ex Mention complémentaire) (CS PB)

 Formation éligible
au CPF

 Formation réalisable
en alternance

La Garde

The benefits of training

contact us

TRAINING

OBJECTIVES

The holder of a MC/CS* Pâtisserie de boutique is a specialist in the production of desserts and entremets, cakes and petits fours, travel cakes, elaborate tarts and croquembouches. He or she works mainly in a pastry laboratory.

In compliance with hygiene, food safety and security regulations, you will be responsible for :

- Organising and managing the manufacture of boutique pastry products
- Supplying the sales area with pastry products
- Highlighting production choices
- Monitoring production by promoting it to shop assistants

The holder of the MC/CS* Boutique Pastry can then work as a highly qualified pastry worker in craft companies, private establishments (tea rooms), catering or event organisation companies, catering or hotel establishments.

PROGRAMME

Production of entremets, petits câteaux and petits fours, travel cakes, elaborate tarts and croquembouches:

- Basic preparation
- Assembly and finishing of finished products
(Professional environment, professional practice, sciences applied to hygiene and safety)

Optimisation of pastry production:

- Choice and enhancement of techniques and work materials
- Optimisation and monitoring of production
(Professional environment, professional practice, sciences applied to health and safety)

VALIDATION

- Complementary Certificate of Specialisation (CCS) Level 3 (CAP)

+ d'informations sur cette certification (RNCP38761, libellé exact du diplôme, nom du certificateur, date d'enregistrement de la certification) en cliquant sur :

<https://www.francecompetences.fr/recherche/rncp/38761/>

WHO SHOULD ATTEND?

AUDIENCE

All audiences

PREREQUISITES

Have a CAP Pâtisserie or a Bac Pro Boulanger Pâtissier.

EDUCATIONAL ORGANISATION

SESSION DATES

from 30 August 2024 to 30 June 2025

DIVERS FINANCEMENTS

APPRENTICESHIP

DURATION

Total maximum duration of 980 hours, including 560 hours in a company and 420 hours at the training centre. The duration of the course is indicative and will be determined according to your profile.

WORKFORCE

12 people

TEACHING METHODS, EQUIPMENT AND FOLLOW-UP

Teaching method

- Fully classroom-based training

Teaching methods

- Personalised course
- Group lessons

Equipment

- Equipped technical platforms
- Unmarked room with video projector

Monitoring and individualisation

For beneficiaries with disabilities: possible adaptation of training and certification procedures, support by the TH referent.

Positioning upstream of entry into training.

Taking into account of beneficiary satisfaction during and at the end of training. .

EXPERTISE OF PARTICIPANTS

Trainers experienced in individualised learning.

ASSESSMENT AND CERTIFICATION PROCEDURES

In-course assessment (CCF)

Interview with a professional jury

FINANCING

RATE

Total price incl. VAT : 6300.00 euros

Hourly rate incl. VAT : 15.00 Hourly rate including VAT: euros 15.00

. This price is indicative and non-contractual. Depending on your status, this training course may be fully financed.

Contact us.

FINANCING

Session from 30 August 2024 to 30 June 2025

Training on a sandwich course (apprenticeship or professional training contract).

Training eligible for the CPF.

This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

HOW DO I REGISTER?

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Interview by appointment.

Contact us

AFTER THE COURSE

The industrial manufacturing and mass retail sectors also offer many opportunities in this profession. You can also go on to take a related CAP in chocolate making (in 1 year) or a BTM Pâtissier (in 2 years).

AMENITIES

Access for people with disabilities

Accessible to people with disabilities

Dedicated lift for PRM PRM toilets

Catering

Catering room with microwave and fridge

Transport

2-minute walk from the train station public transport by bus at the bottom of the building

PRACTICAL INFORMATION

CONTACTS

Valérie VANDEWALLE - Co-ordinator
T. 04 94 22 34 07 | valerie.vandewalle@ac-nice.fr

Valérie VANDEWALLE - Disability Officer
T. 04 94 22 34 07 | greta.var-lagarde@ac-nice.fr

PLACE OF TRAINING

Antenne de la Garde | 305 avenue Jacques Duclos | 83130 La Garde

ORGANIZATION

GRETA du Var

Headquarters : Lycée Technique Régional Paul Langevin 83514 La Seyne sur Mer Cedex

Public reception Monday to Friday from 09.00 to 12.00 and from 14.00 to 17.00

Business registration number : 9383P000883