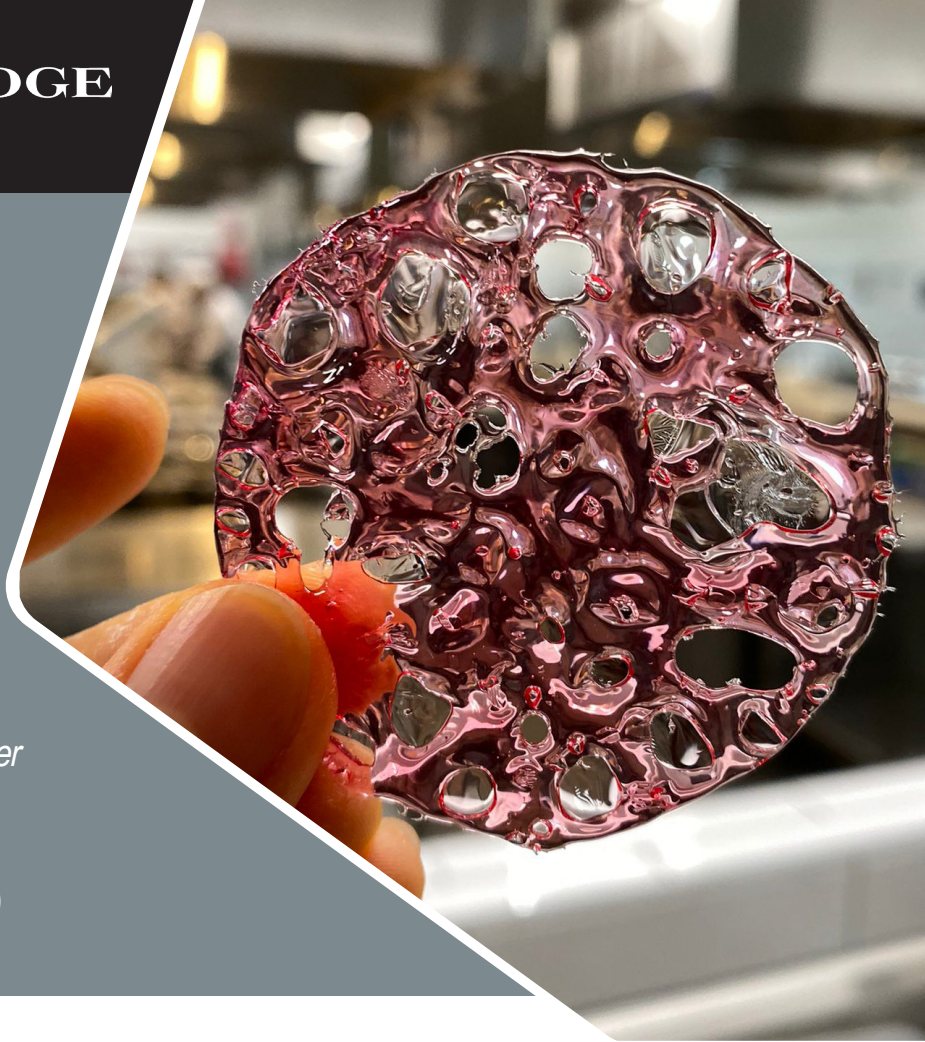




Diploma of Hospitality Management – Patisserie Stream

Course Code: SIT50422
CRICOS Code: 110764G
Intakes: January/April/July/October
Course Length: 2 years
Campuses: Melbourne/Brisbane
Study mode: Full time (2 days a week)



Course overview

The Certificate III in Patisserie (SIT31021) is an excellent option for those who love baking and creating delicious pastries. This course equips students with the skills and knowledge needed to make a wide range of patisserie products, such as bread, cakes, pastries, and tarts, while also emphasizing food safety and hygiene practices. Graduates can pursue careers as a pastry cook in cafes, bakeries, and patisseries.

The Certificate IV in Patisserie (SIT40721) is a more advanced course building on knowledge and skills learned in the Certificate III program. This qualification is for individuals who wish to advance their patisserie skills and knowledge. Students learn advanced baking techniques, pastry-making, and presentation skills, as well as developing leadership and business acumen. This course is perfect for those aspiring to become head pastry chefs, patisserie managers, or even small business owners.

The Diploma of Hospitality Management (SIT50422) is a comprehensive course that covers a wide range of hospitality management topics, including business planning, financial management, marketing, customer service, and human resource management. This course is ideal for individuals who wish to become leaders in the hospitality industry, such as restaurant managers, hotel managers, or event managers. With a Diploma of Hospitality Management, graduates can pursue a diverse range of exciting career opportunities in the hospitality industry.

Course structure

To receive this qualification, you must complete 28 units; 11 core units and 17 elective units. You attend classes for 20 hours per week over 2 days (excluding student supervised study).

The course comprises of 8 stages, each comprising 10 weeks, with holidays in between. The first 6 stages are completed in the Certificate IV. Stage 7 and 8 each comprise of 10 weeks, with holidays in between.

Pathways

For pathway students, upon completion of the course, students will be exempted 8 units in Bachelor of Tourism and Hospitality Management at Acknowledge Education.



Course Outcomes

Possible employment prospects include roles as a:

- Pastry Cook*
- Chef Pâtissier^{^**}
- Sous Chef
- Café Manager
- Restaurant Manager
- Bar Manager

*Certificate III in Patisserie

^{^**}Certificate IV in Patisserie

Requirements

Local students

Entry by interview.

International students

- 18 years or older
- Completion of Year 11 or equivalent
- IELTS 5.5 or equivalent
- Please see our website for [International Student Admission Policy and VET Assessment of Language, Literacy and Numeracy Skills](#) for more information.

Additional requirements

Please refer to our website for details of additional requirements such as immunisation status.

Recognition of Prior Learning and Credit Transfer

Please see our website for [Recognition of Prior Learning and Credit Transfer](#) for more information.

Work-Based Training

Students are required to complete 12 occasions of Work-based Training. We will assist our students in finding a suitable venue to complete the Work-based Training.

Skills First* and funding is available for eligible Victorian local students.

*This training is delivered with Victorian and Commonwealth Government funding.



Student Testimonial

The trainers and staff know me by name, they are welcoming, so knowledgeable and FUN. I thoroughly recommend this cooking school to anyone who is thinking of taking the leap - DO IT

JENNIFER FOSTER
Certificate III in Patisserie

Units

Students need to complete 28 units of competency, consisting of:

- 11 core units
- 17 elective units

Please note: 23 units can be credit transferred into the Diploma of Hospitality Management from Certificate III in Patisserie* & Certificate IV in Patisserie^A courses.

Core Units

SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010 ^A	Manage conflict
SITXFIN009 ^A	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008 ^A	Roster staff
SITXHRM009 ^A	Lead and manage people
SITXMGT004 ^A	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007 ^A	Implement and monitor work health and safety practices

Elective Units

SITXFSA005*	Use hygienic practices for food safety
SITHCCC034*	Work effectively in a commercial kitchen
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC042*	Prepare food to meet special dietary requirements
SITHKOP013 ^A	Plan cooking operations
SITHPAT012*	Produce specialised cakes
SITHPAT011*	Produce cakes
SITHPAT013*	Produce pastries
SITHPAT015*	Produce petit fours
SITHPAT020 ^A	Design and produce sweet showpieces
SITHCCC042*	Prepare food to meet special dietary requirements
SITHINV006*	Receive, store and maintain stock
SITXWHS005*	Participate in safe work practices
SITXHRM007*	Coach others in job skills
SITXCOM007*	Show social and cultural sensitivity
SITHKOP009*	Clean kitchen premises and equipment

Additional Units

SITHPAT014*	Produce yeast-based bakery products
FBPRBK3014*	Produce sweet yeast products
SITHPAT017*	Prepare and model marzipan
SITHKOP010*	Plan and cost recipes
FBPRBK3005*	Produce basic bread product
BSBTWK501 ^A	Lead diversity and inclusion
SITXMGT004 ^A	Monitor work operations
SITHPAT018 ^A	Produce chocolate confectionery
SITHPAT019 ^A	Model sugar-based decorations



ACKNOWLEDGE
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