



# FRONT

COOKING SCHOOL

## SIT31021 Certificate III in Patisserie

<u>CRICOS</u>	109756F
<u>Intakes</u>	January/April/ July/October
<u>Course length</u>	1 year
<u>Study mode</u>	Full-time
<u>Campus</u>	Melbourne and Brisbane
<u>Delivery mode</u>	On-campus

## Course overview

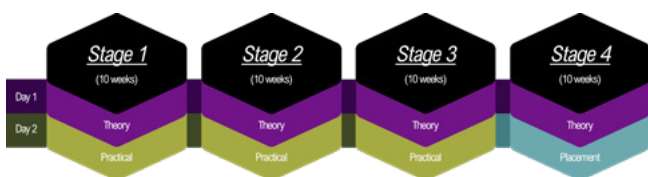
Mornings in the kitchen baking warm, flaky croissants, afternoons creating the perfect sweet and salty pastries, and evenings carefully decorating a wedding cake for the next day event. If the delectable aromas and breathtaking sights of specialty baking rule your life, then Front Cooking School's Certificate III in Patisserie is the course for you.

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

## Course structure

To receive this qualification you must complete 21 units; 15 core units and 6 elective units. You will attend classes 20 hours per week over 2 days (excluding student supervised study).

The course is conducted in 4 stages, each comprising 10 weeks, with holidays in between.



## Units

Students need to complete 21 units of competency, consisting of:

- 15 core units and 6 elective units

### Core Units

<b>SITHCC023*</b>	Use food preparation equipment
<b>SITHCC027*</b>	Prepare dishes using basic methods of cookery
<b>SITHCC034*</b>	Work effectively in a commercial kitchen
<b>SITHKOP009*</b>	Clean kitchen premises and equipment
<b>SITHPAT011*</b>	Produce cakes
<b>SITHPAT012*</b>	Produce specialised cakes
<b>SITHPAT013*</b>	Produce pastries
<b>SITHPAT014*</b>	Produce yeast-based bakery products
<b>SITHPAT015*</b>	Produce petits fours
<b>SITHPAT016*</b>	Produce desserts
<b>SITXFA005</b>	Use hygienic practices for food safety
<b>SITXFA006</b>	Participate in safe food handling practices
<b>SITXHRM007</b>	Coach others in job skills
<b>SITXINV006*</b>	Receive, store and maintain stock
<b>SITXWHS005</b>	Participate in safe work practices
<b>Elective Units</b>	
<b>FBPRBK3014</b>	Produce sweet yeast products
<b>SITHCC042*</b>	Prepare food to meet special dietary requirements
<b>SITHKOP010</b>	Plan and cost recipes
<b>SITHPAT017*</b>	Prepare and model marzipan
<b>FBPRBK3005</b>	Produce basic bread product
<b>SITXCOM007</b>	Show social and cultural sensitivity

\*This unit is undertaken in the first week as it is a prerequisite for many units

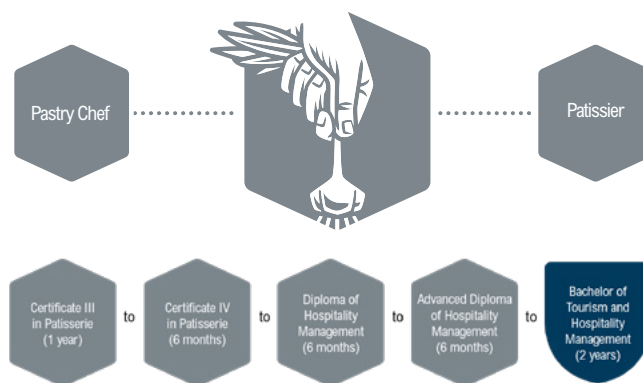
\*Prerequisite is

SITXFA005\* Use hygienic practices for food safety

SITHCC027\* Prepare dishes using basic methods of cookery

# SITHCC034\* Work effectively in a commercial kitchen ^ minimum 12 occasions work based training

## Course outcomes



## Requirements

### Local students

Entry by interview.

### International students

- 18 years or older
- Completion of Year 11 studies 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.

## 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

## Work-based Training

You are required to complete 12 occasions of Work-based Training. We will assist you in finding a suitable venue for you to complete your WBT.

\*Work-based Training (WBT)

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

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

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