



**FRONT**  
COOKING SCHOOL

***SIT31016 Certificate III in Patisserie***

*CRICOS code 093179C*

**Intakes:** January/April/July/September  
**Course length:** 1 year  
**Study mode:** Full-time

## 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 provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops.

## Course structure

To receive this qualification you must complete 22 units; 17 core units and 5 elective units. Students attend college 20 hours per week over 2-3 days with 1 day in the kitchen. The course is conducted in 4 stages, each comprising 10 weeks, with holidays in between.

### **Work-based Training (WBT)**

As part of the course, student are required to complete 12 occasions of Work-based Training. The college will assist you in finding a suitable venue for you to complete your WBT.

## Requirements

### **Local students**

Entry by interview.

### **International students**

Completed Year 11 or equivalent and IELTS 5.5 or equivalent.

### **Recognition of Prior Learning**

You may be able to shorten the length of your chosen course by measuring skills acquired through work, life experiences or qualifications obtained from formal studies or training. Australian Qualifications Framework qualifications and statements of attainment issued by another registered training organisation will be recognised by Acknowledge Education. Please see Recognition of Prior Learning and Credit Transfer for more information on our website.

## Course outcomes

On successful completion of Certificate III in Patisserie, graduates are eligible to enrol into Certificate IV in Patisserie and Diploma of Hospitality Management at Front Cooking School. Graduates will be pursuing careers including that of Pastry Chef or Patisserie.

## Registration

Front Cooking School is a division of Acknowledge Education Pty Ltd, a Registered Training Organisation with the Australian Skills Quality Authority (ASQA).

### Work-based Training

Front Cooking School focus on Work-based Training (WBT), and following our tradition, we will assist students in finding a placement.

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

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

## Units

### **Core**

<b>SITXFSA001</b>	Use Hygienic Practices for Food Safety (pre-requisite for all practical units)
<b>BSBSUS201</b>	Participate in Environmentally Sustainable Work Practices
<b>BSBWOR203</b>	Work Effectively With Others
<b>SITHCCC001</b>	Use Food Preparation Equipment
<b>SITHCCC005</b>	Prepare Dishes Using Basic Methods of Cookery
<b>SITHCCC011</b>	Use Cookery Skills Effectively*
<b>SITHKOP001</b>	Clean Kitchen Premises and Equipment
<b>SITHPAT001</b>	Produce Cakes
<b>SITHPAT002</b>	Produce Gateaux, Torten and Cakes
<b>SITHPAT003</b>	Produce Pastries
<b>SITHPAT004</b>	Produce Yeast-based Bakery Products
<b>SITHPAT005</b>	Produce Petits Fours
<b>SITHPAT006</b>	Produce Desserts
<b>SITXFSA002</b>	Participate in Safe Food Handling Practices
<b>SITXHRM001</b>	Coach Others in Job Skills
<b>SITXINV002</b>	Maintain the Quality of Perishable Items
<b>SITXWHS001</b>	Participate in Safe Work Practices

### **Elective**

<b>SITXINV001</b>	Receive and Store Stock
<b>SITHKOP002</b>	Plan and Cost Basic Menus
<b>SITHCCC018</b>	Prepare Food to Meet Special Dietary Requirements
<b>SITHCCC003</b>	Prepare and Present Sandwiches
<b>SITHCCC006</b>	Prepare Appetisers and Salad

### **\*Work-based Training (WBT)**

