



FRONT
COOKING SCHOOL

SIT31016 Certificate III in Patisserie

<i><u>CRICOS</u></i>	<i>093179C</i>
<i><u>Intakes</u></i>	<i>January/April/ July/October</i>
<i><u>Course length</u></i>	<i>1 year</i>
<i><u>Study mode</u></i>	<i>Full-time</i>
<i><u>Campus</u></i>	<i>Melbourne and Brisbane</i>
<i><u>Delivery mode</u></i>	<i>On-campus</i>

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. You will attend college over 2 days (excluding optional student supervised study).

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

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.

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

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

Course outcomes



Units

Core Units	
SITXFSA001	Use hygienic practices for food safety (pre-requisite for all practical units)
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast-based bakery products
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
Elective Units	
SITXINV001	Receive and store stock
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC006	Prepare appetizers and salad
SITHKOP005	Coordinate cooking operations
SITCCC003	Prepare and present sandwiches

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)



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