



FRONT

COOKING SCHOOL

SIT40716 Certificate IV in Patisserie

<u>CRICOS</u>	09472C
<u>Intakes</u>	January/April/ July/October
<u>Course length</u>	1.5 years
<u>Study mode</u>	Full-time
<u>Campus</u>	Melbourne and Brisbane
<u>Delivery mode</u>	On-campus

Course overview

This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. Such chefs operate independently or with limited guidance from others and use discretion to solve non-routine problems.

You'll also gain a sound knowledge of industry in order to coordinate hospitality operations and take on the role of a highly skilled senior employee capable of making operational business decisions.

Course structure

To receive this qualification, you must complete 32 units, 26 core units and 6 elective units. 22 of the units would have been completed in the Certificate III in Patisserie.

You will attend college 20 hours per week over 2 days (excluding optional student supervised study).

The course comprises of 6 stages, each comprising 10 weeks, with holidays in between. The first 4 stages are completed in the Certificate III. Stage 5 and 6 each comprise of 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.

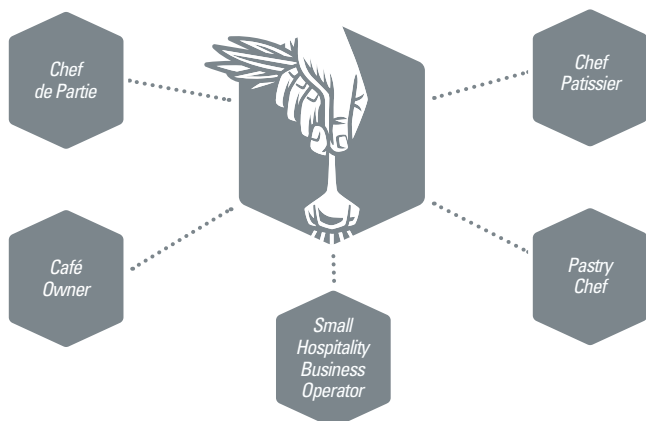
Recognition of Prior Learning and Credit Transfer

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	
SITXFSA001	Use hygienic practices for food safety (prerequisite for all practical units)*
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC011	Use cookery skills effectively*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHKOP005	Coordinate cooking operations
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*
SITHPAT007	Prepare and model marzipan*
SITHPAT008	Produce chocolate confectionery*
SITHPAT009	Model sugar-based decorations
SITHPAT010	Design and produce sweet buffet showpieces*
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA002	Participate in safe food handling practices*
SITXHRM001	Coach others in job skills*
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items*
SITXMGTO01	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
Elective Units	
BSBWOR203	Work effectively with others*
SITXWHS001	Participate in safe work practices
SITXINV001	Receive and store stock
SITHCCC003	Prepare and present sandwiches
SITHCCC006	Prepare appetisers and salad
BSBSUS201	Participate in environmentally sustainable work practices

*Credit exemptions granted from Certificate III in Patisserie

Work-based Training

You are required to complete 24 occasions of Work-based Training. We will assist you in finding a suitable venue for you to complete your WBT.

*Work-based Training (WBT)



NATIONALLY RECOGNISED
TRAINING



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