SIT40716 Certificate IV in Patisserie

National ID: SIT40716 | State ID: AZT6

About this course

Fine tune your skills in the kitchen and create sweet masterpieces

This course builds on the skills gained in the Certificate III in Patisserie or Commercial Cookery qualifications and equips you with the skills needed to be a qualified cook specialising in patisserie. On successful completion you'll be ready to work a patissier or pastry chef in a variety of hospitality environments and take on a leading or supervisory role in the kitchen.

You will cover working fast and effectively in a commercial kitchen team and be able to plan, prepare and bake mouth-watering cakes, sponges, tarts, petits fours, pastries, chocolate and sugar show pieces and decoration techniques. You'll also learn about financial management, leading staff and teams, cleaning, food safety programs, hygiene, managing workplace conflict, coaching others and workplace health and safety.

When applying for this course, prior study within the industry will be considered. Where there is limited study, you may be directed into a more suitable level course.

Gain these skills

- Mixing methods and baking/cooking requirements to produce cakes, sponges, pastries and yeast goods
- Fillings and finishes
- Create centre pieces with sugar, pastillage and chocolate

Is this course right for me?

I have the following attributes:

- Desire to lead a team
- Able to stay on feet for extended periods
- Able to undertake detailed and intricate work
# Details

## Entrance requirements

<table>
<thead>
<tr>
<th>School Leaver</th>
<th>Non-School Leaver</th>
<th>AQF</th>
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<tbody>
<tr>
<td>C Grades in Year 11 WACE General English, and OLNA; or NAPLAN 9 Band 8</td>
<td>C Grades in Year 11 English and Maths or equivalent</td>
<td>Certificate II or Certificate III</td>
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## Job opportunities

- Chef | Chef de Partie

Other jobs may include:

- Patissier

*Please note this list should be used as a guide only as job titles and qualification requirements may vary between organisations.*

## Fees and charges

View our [Indicative Fees list](#).

### Local full time students

Course fees are made up of two components, tuition fees and resource fees.

- **Tuition fees** are determined by multiplying the course fee rate by the nominal hours, which is the number of hours in which an average student could be expected to complete each unit. They are not the hours of training or instruction.

- **Resource fees** are charges for material that are essential to a course or unit, and are purchased by NMT to be used by students during the course.

Fees may vary depending on the units you are enrolled in so an approximate amount has been shown. You will be given the exact amount of your fees at enrolment. Part time student fees will vary depending on the number of units you are enrolled in.

Please note, you may also need to buy textbooks or equipment for your course.

### International Students

Check [TAFE International WA](#) to confirm this course is available to international students. You will pay your tuition fees to TIWA.

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