



# SIT31016 Certificate III in Patisserie

National ID: SIT31016 | State ID: AZW8

## About this course

### A sweet career creating tasty delights

When you complete the Certificate III in Patisserie you will have the skills to work as a **patissier or pastry chef** in a patisserie, café, restaurant or hotel.

You will gain the knowledge and skills to work fast and effectively in a **commercial kitchen** team and be able to **plan, prepare and bake mouth-watering cakes**, tarts, petits fours, pastries, yeast goods and chocolates. You will also learn about cleaning and sanitisation, food safety programs, personal and environmental hygiene, and workplace health and safety.

The Certificate III in Patisserie is also delivered as an apprenticeship. Please see the Apprenticeships section for more information.

### Gain these skills

- Use food preparation equipment
- Understanding mixing methods and baking/cooking requirements to produce cakes, sponges, pastries and yeast goods, filling and finishes
- Participate in safe food handling and work practices
- Create desserts, pastries and specialty cakes

### Is this course right for me?

I have the following attributes:

- Passion for food and in particular cakes and pastries
- Interested in manual and practical skills
- Able to stay on feet for extended periods
- Organisational skills
- Able to undertake detailed and intricate work

- Cleanliness and a focus on health and safety
- May be new to hospitality

## Details

During your course of study, NMTAFE may use a variety of learning practices to ensure you get the best outcome for your learning journey.

This may include online learning, face-to-face classroom, laboratory/workshop delivery, work placement or a combination of these, depending on which is most appropriate.

## Semester 2, 2020

### Joondalup (Kendrew Crescent) - Apprenticeship



Duration: **5 Semester/s**



When: **Semester 2, 2020**



How: **Apprenticeship  
On campus**

## Units

### Core

National ID	Unit Title
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

National ID	Unit Title
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
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

National ID	Unit Title
SITHCCC018	Prepare food to meet special dietary requirements
SITHFAB005	Prepare and serve espresso coffee
SITHIND002	Source and use information on the hospitality industry
SITHKOP002	Plan and cost basic menus
SITXCOM005	Manage conflict

## Entrance requirements

School Leaver	Non-School Leaver	AQF
OLNA or NAPLAN 9 Band 8	C Grades in Year 10 English and Maths or equivalent	Certificate I or Certificate II

## Further study

North Metropolitan TAFE offers you a range of further study opportunities, see below for a list of related courses.

## Fees and charges

### 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.

**Please note, fees are subject to change.**