

# **SIT31016 Certificate III in Patisserie CRICOS CODE 093326G**

**Course currency status:** Current on [www.training.gov.au](http://www.training.gov.au)

## **Course description:**

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgment, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

## **Duration:**

The total volume of learning for this qualification is 1240 hours (or 62 weeks) face to face classroom, practical and work-based learning. The contact hours is 20 contact hours per week. To allow for holidays and break this will be delivered over 72 weeks.

It is also expected that students would need to complete 310 hours of private study which includes but not limited to reading, research, completion of assessment, practice, etc.

## **Entry Requirements**

No vocational experience and without a lower level qualification.

All students must be aged 18 years or over at the time of applying for admission to the College.

Satisfactory completion of Australian Year 12 qualification is required for entry into this course  
Note: Mature age students without the minimum education requirements may demonstrate their requirements through relevant work experience or an interview or a written test.

Candidates should be able to handle and cook dairy products and non-vegetarian food items including pork.

## **Training Pathway**

After achieving SIT31016 - Certificate III in Patisserie, individuals could progress to SIT40716 - Certificate IV in Patisserie or SIT40616 - Certificate IV in Catering Operations or SIT40516 - Certificate IV in Commercial Cookery.

## **Employment Pathway**

This qualification provides a pathway to work in various hospitality enterprises where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops

Possible job title includes – patissier

## Course Structure

Weeks	Unit Code & Name	Practical hours	Class room training hours	Total Learning Hours	Assessment Code
1-2	SITXFSA001 Use hygienic practices for food safety	25	10	35	A, F, G, B
2-4	BSBSUS201 Participate in environmentally sustainable work practices	20	20	40	A, F, G, B
4-6	BSBWOR203 Work effectively with others	15	20	35	A, F, G, B
6-9	SITHCCC001 Use food preparation equipment	25	30	55	A, F, G, B
9-12	SITHCCC005 Prepare dishes using basic methods of cookery	45	30	75	A, F, G, B
13-14	Break				
15-18	SITHCCC011 Use cookery skills effectively	50	30	80	A, F, G, B
19-20	SITHKOP001 Clean kitchen premises and equipment	10	23	33	A, F, G, B
20-22	SITXWHS001 Participate in safe work practices	17	15	32	A, F, G, B
22-24	SITHKOP002 Plan and cost basic menus	22	30	52	A, F, G, B
24-26	SITHPAT001 Produce cakes	34	10	44	A, F, G, B
27-28	Break				
29-33	SITHPAT002 Produce gateaux, torten and cakes	60	30	90	A, F, G, B
33-35	SITHPAT005 Produce petits fours	20	30	50	A, F, G, B
36-39	SITHPAT004 Produce yeast-based bakery products	45	25	70	A, F, G, B
39-40	SITXINV002 Maintain the quality of perishable items	15	15	30	A, F, G, B
41-42	Break				
43-45	SITHPAT003 Produce pastries	19	25	44	A, F, G, B
45-51	SITHPAT006 Produce desserts	100	30	130	A, F, G, B
51-54	SITXFSA002 Participate in safe food handling practices	45	20	65	A, F, G, B
55-56	SITXHRM001 Coach others in job skills	20	20	40	A, F, G, B
57-58	Break				
59-62	BSBCMM201 Communicate in the workplace	20	50	65	A, F, G, B
62-64	SITHCCC015 Produce and serve food for buffets	20	25	45	A, F, G, B

64-69	SITHCCC018 Prepare food to meet special dietary requirements	70	35	105	A, F, G, B
69-71	SITXINV001 Receive and store stock	10	20	30	A, F, G, B
71-72	Break				
<b>Total Hours</b>		<b>700</b>	<b>540</b>	<b>1240</b>	

## **Fees information**

Application fee: \$250 (payable on submission of Application form one off charge only)  
Course fee: \$13000  
Materials fee: \$750 (payable during orientation)

**Total Course Fee: \$ 14000 only**

## **Total Course fee payment Schedule**

**First installment of \$1500 must be paid prior to commencement of the course. Rest 12500 must be paid in installments of \$ 1125 after every 5 study weeks of commencement of Course**