

SIT40716 Certificate IV in Patisserie CRICOS CODE 093328F

Course currency status: Current on www.training.gov.au

Course description:

This qualification provides the skills and knowledge for an individual to become competent as qualified pastry chefs who have a supervisory or team leading role in the kitchen. Upon completion of the course they will be able to work with independently or with limited guidance from others and use discretion to solve non-routine problems.

Duration:

The total volume of learning for this qualification is 1680 hours (or 84 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 100 weeks.

It is also expected that students would need to complete 420 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 SIT40716 - Certificate IV in Patisserie, individuals could progress to Diploma of Hospitality

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 – chef de partie, chef patissie

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	14	10	24	A, F, G, B
2-5	BSBDIV501 Manage diversity in the workplace	25	50	75	A, F, G, B
5-8	BSBSUS401 Implement and monitor environmentally sustainable work practices	16	36	52	A, F, G, B
8-11	SITXFSA002 Participate in safe food handling practices	24	30	54	A, F, G, B
11-12	SITXFIN003 Manage finances within a budget	15	18	33	A, F, G, B
13-14	Break				
15-16	SITXCOM005 Manage conflict	11	15	26	A, F, G, B
16-19	SITHCCC011 Use cookery skills effectively	66	0	66	A, F, G, B
19-25	SITHKOP005 Coordinate cooking operations	68	60	128	A, F, G, B
26-27	Break				
28-29	SITHCCC001 Use food preparation equipment	15	15	30	A, F, G, B
29-32	SITHCCC005 Prepare dishes using basic methods of cookery	40	20	60	A, F, G, B
32-38	SITHPAT006 Produce desserts	70	60	130	A, F, G, B
39-40	Break				
41-45	SITHCCC018 Prepare food to meet special dietary requirements	45	50	95	A, F, G, B
45-47	SITHPAT001 Produce cakes	20	10	30	A, F, G, B
47-48	SITXHRM001 Coach others in job skills	10	16	26	A, F, G, B
48-50	SITHPAT003 Produce pastries	17	15	32	A, F, G, B
50-52	SITHPAT004 Produce yeast-based bakery products	30	26	56	A, F, G, B
53-54	Break				
55-58	SITHPAT002 Produce gateaux, torten and cakes	35	45	80	A, F, G, B
59-60	SITHPAT005 Produce petits fours	25	15	40	A, F, G, B

61-64	SITHPAT008 Produce chocolate confectionery	45	35	80	A, F, G, B
65-66	SITHPAT010 Design and produce sweet buffet showpieces	25	15	40	A, F, G, B
67-68	Break				
69-70	SITHPAT007 Prepare and model marzipan	15	15	30	A, F, G, B
70-73	SITHPAT009 Model sugar-based decorations	35	25	60	A, F, G, B
73-75	SITHCCC015 Produce and serve food for buffets	25	08	33	A, F, G, B
75	SITXINV001 Receive and store stock	10	07	17	A, F, G, B
76-78	SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes	30	30	60	A, F, G, B
79-80	SITHKOP002 Plan and cost basic menus	15	25	40	A, F, G, B
81-82	SITXMGTO01 Monitor work operations	08	18	26	A, F, G, B
82-84	Break				
85-88	SITXHRM003 Lead and manage people	30	50	80	A, F, G, B
89-92	SITXHRM002 Roster staff	45	35	80	A, F, G, B
93-94	SITHKOP004 Develop menus for events or functions	20	20	40	A, F, G, B
95-96	SITXWHS003 Implement and monitor work health and safety practices	20	20	40	A, F, G, B
97	SITXINV002 Maintain the quality of perishable items	08	08	16	A, F, G, B
98-100	Break				
Total Hours		878	802	1680	

Fees information

Application fee: \$250 (payable on submission of Application form one off charge only)
Course fee: \$21500
Materials fee: \$750 (payable during orientation)

Total Course Fee: \$ 22500 only

Total Course fee payment Schedule

First instalment of \$1500 must be paid prior to commencement of the course. Rest 21000 must be paid in instalments of \$ 1330 after every 5 study weeks of commencement of Course.

Course delivery

The delivery methods include a mixture of theoretical and practical approaches that reflect course requirements. Students will be supported to develop the skills and knowledge to fulfill the requirements for each unit of competency.

The following techniques are employed during face to face delivery depending on the subject matter: trainer demonstrations and presentations, power point presentations, individual tasks, case studies, research, role plays, practical demonstrations, completion of practical activities and group work. The context of the simulated workplace environment will be incorporated into delivery methodologies and students complete tasks to appropriate workplace standards where appropriate.

Assessment

Assessment processes will cover the broad range of skills and knowledge needed to demonstrate competency and will integrate knowledge and skills with their practical application.

In general during this course, assessment involves students' performance on range of criteria including but not limited to the following: Short Answer Test, Case Study, Presentation, Practical Demonstration, Computer-based activities and written examination.

The assessment, procedures and the criteria for judging performance will be made clear to all participants enrolled in this course. Assessments will be conducted for each part of the training program, and the processes will be valid, reliable, fair and flexible.

Student competency against the unit of competency specifications is assessed throughout the course. Students are provided with opportunities for re-assessment if they fail to demonstrate competency during assessment tasks.

Assessors will provide copies of the assessment tasks in accordance with the assessment schedule and discuss the assessment requirements with each Student prior to them attempting each task.

Location

All training and assessment will take place at our campus in Melbourne.

Course Start Dates

We have several intakes throughout the year in February, May, July, September and November.

Further Information

For further information on courses or related enquiries please contact the Institute aadmission@BIOT.edu.au or information on unit content can be accessed through searching the units of competency at www.training.gov.au. By searching for each unit using the unit code the unit of competency can be found. Students can review each unit and gain information on subject content by following this process.