# Diploma of Hospitality Management - Patisserie Stream

Course Code:        SIT31021
CRICOS Code:        110764G
Intakes:            January/April/July/September
Course Length:      2 years
Campuses:           Melbourne
Study mode:         Full time (2 days a week)

## Course overview

The Certificate III in Patisserie (SIT31021) is an excellent option for those who love baking and creating delicious pastries. This course equips students with the skills and knowledge needed to make a wide range of patisserie products, such as bread, cakes, pastries, and tarts, while also emphasizing food safety and hygiene practices. Graduates can pursue careers as a pastry cook in cafes, bakeries, and patisseries.

The Certificate IV in Patisserie (SIT40721) is a more advanced course building on knowledge and skills learned in the Certificate III program. This qualification is for individuals who wish to advance their patisserie skills and knowledge. Students learn advanced baking techniques, pastry-making, and presentation skills, as well as developing leadership and business acumen. This course is perfect for those aspiring to become head pastry chefs, patisserie managers, or even small business owners.

The Diploma of Hospitality Management (SIT50422) is a comprehensive course that covers a wide range of hospitality management topics, including business planning, financial management, marketing, customer service, and human resource management. This course is ideal for individuals who wish to become leaders in the hospitality industry, such as restaurant managers, hotel managers, or event managers. With a Diploma of Hospitality Management, graduates can pursue a diverse range of exciting career opportunities in the hospitality industry.
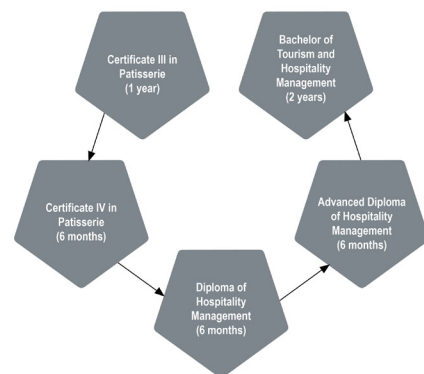
## Course structure

To receive this qualification, you must complete 28 units; 11 core units and 17 elective units. You attend classes for 20 hours per week over 2 days (excluding student supervised study).

The course comprises of 8 stages, each comprising 10 weeks, with holidays in between. The first 6 stages are completed in the Certificate IV. Stage 7 and 8 each comprise of 10 weeks, with holidays in between.

## Pathways

For pathway students, upon completion of the course, students will be exempted 8 units in Bachelor of Tourism and Hospitality Management at Acknowledge Education.



Certificate III in Patisserie (1 year) → Certificate IV in Patisserie (6 months) → Diploma of Hospitality Management (6 months) → Advanced Diploma of Hospitality Management (6 months) → Bachelor of Tourism and Hospitality Management (2 years)

## Course Outcomes

Possible employment prospects include roles as a:
- Pastry Cook*
- Chef Pâtissier^**
- Sous Chef
- Café Manager
- Restaurant Manager
- Bar Manager

*Certificate III in Patisserie

^**Certificate IV in Patisserie

## Requirements

**Local students**

Entry by interview.

**International students**
• 18 years or older
• Completion of Year 11 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.

## Work-Based Training

Students are required to complete 12 occasions of Work-based Training. We will assist our students in finding a suitable venue to complete the Work-based Training.



## Student Testimonial

*The trainers and staff know me by name, they are welcoming, so knowledgeable and FUN. I thoroughly recommend this cooking school to anyone who is thinking of taking the leap - DO IT*

*JENNIFER FOSTER*
*Certificate III in Patisserie*

## Units

Students need to complete 28 units of competency, consisting of:
• 11 core units
• 17 elective units

Please note: 23 units can be credit transferred into the Diploma of Hospitality Management from Certificate III in Patisserie* & Certificate IV in Patisserie^ courses.

**Core Units**

| Code | Unit |
|---|---|
| SITXCCS015 | Enhance customer service experiences |
| SITXCCS016 | Develop and manage quality customer service practices |
| SITXCOM010^ | Manage conflict |
| SITXFIN009^ | Manage finances within a budget |
| SITXFIN010 | Prepare and monitor budgets |
| SITXGLC002 | Identify and manage legal risks and comply with law |
| SITXHRM008^ | Roster staff |
| SITXHRM009^ | Lead and manage people |
| SITXMGT004^ | Monitor work operations |
| SITXMGT005 | Establish and conduct business relationships |
| SITXWHS007^ | Implement and monitor work health and safety practices |

**Elective Units**

| Code | Unit |
|---|---|
| SITXFSA005* | Use hygienic practices for food safety |
| SITHCCC034* | Work effectively in a commercial kitchen |
| SITHCCC023* | Use food preparation equipment |
| SITHCCC027* | Prepare dishes using basic methods of cookery |
| SITHCCC042* | Prepare food to meet special dietary requirements |
| SITHKOP013^ | Plan cooking operations |
| SITHPAT012* | Produce specialised cakes |
| SITHPAT011* | Produce cakes |
| SITHPAT013* | Produce pastries |
| SITHPAT015* | Produce petit fours |
| SITHPAT020^ | Design and produce sweet showpieces |
| SITHCCC042* | Prepare food to meet special dietary requirements |
| SITHINV006* | Receive, store and maintain stock |
| SITXWHS005* | Participate in safe work practices |
| SITXHRM007* | Coach others in job skills |
| SITXCOM007* | Show social and cultural sensitivity |
| SITHKOP009* | Clean kitchen premises and equipment |

**Additional Units**

| Code | Unit |
|---|---|
| SITHPAT014* | Produce yeast-based bakery products |
| FBPRBK3014* | Produce sweet yeast products |
| SITHPAT017* | Prepare and model marzipan |
| SITHKOP010* | Plan and cost recipes |
| FBPRBK3005* | Produce basic bread product |
| BSBTWK501^ | Lead diversity and inclusion |
| SITXMGT004^ | Monitor work operations |
| SITHPAT018^ | Produce chocolate confectionery |
| SITHPAT019^ | Model sugar-based decorations |

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