



Diploma of Hospitality Management

Patisserie Stream

Certificate III in Patisserie (SIT31021)

This course provides the skills to create patisserie products such as bread, cakes, pastries, and tarts, while emphasizing food safety. Graduates can work as pastry cooks in cafes, bakeries, or patisseries.

Certificate IV in Patisserie (SIT40721)

Building on Certificate III, this advanced course teaches baking techniques, pastry-making, and leadership skills. Graduates can become head pastry chefs, patisserie managers, or small business owners.

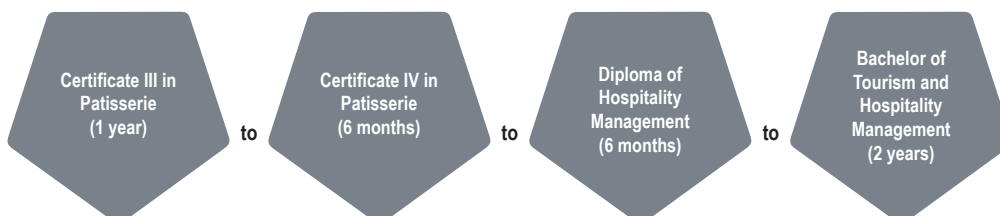
Diploma of Hospitality Management (SIT50422)

This comprehensive course covers business planning, financial management, marketing, and more. Graduates are equipped for leadership roles such as restaurant, hotel, or event managers in the hospitality industry.



Course Code	SIT31021
CRICOS	110764G
Intakes	January, April, July, September
Course length	2 years
Campuses	Melbourne
Study mode	On-campus (2 days a week)

Pathway Opportunities



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.

Requirements

Domestic Students

Entry by interview.

International Students

To apply for the course, international students must:

- Have completed Year 11 or equivalent qualification
- Be at least 18 years old
- Demonstrate English language proficiency equivalent to IELTS 5.5

Recognition of Prior Learning and Credit

Please see our website for more details and information on Recognition of Prior Learning and Credit.

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 training.

Course Structure

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

The course consists of 8 stages, each lasting 10 weeks, with holidays in between. The first 6 stages are completed in the Certificate IV. Stages 7 and 8 each last 10 weeks, with holidays in between.

23 units can be credit transferred into the Diploma of Hospitality Management from Certificate III in Patisserie* and Certificate IV in Patisserie^ courses. See the list of units below.

Units	
Core Units	
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
SITXMGMT004 ^	Monitor work operations
SITXMGMT005	Establish and conduct business relationships
SITXWHS007 ^	Implement and monitor work health and safety practices
Elective Units	
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
SITXINV006*	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
Elective Units	
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
SITXMGMT004^	Monitor work operations
SITHPAT018^	Produce chocolate confectionery
SITHPAT019^	Model sugar-based decorations

Career Opportunities

On successful completion of the course, the type of occupations that you may seek include:

- Banquet or Function Manager
- Bar Manager
- Café Manager
- Chef de Cuisine
- Chef pâtissier
- Club Manager
- Executive Housekeeper
- Front Office Manager
- Gaming Manager
- Kitchen Manager
- Motel Manager
- Restaurant Manager
- Sous Chef
- Unit Manager Catering Operations



Jennifer Foster
Certificate III in Patisserie
Graduate

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!

