

Evolution Hospitality Institute

RTO Provider: 91256

CRICOS Provider: 02869G



NATIONALLY RECOGNISED
TRAINING

SIT31016 Certificate III in Patisserie CRICOS Code 091754D

Course Outcomes

This qualification reflects the role of pastry chefs who use a wide range of patisserie skills. They use discretion and judgement and have a sound knowledge of kitchen

operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities such as a cook in a commercial, industrial, or retail food operation or hospitality enterprise.

Entry Requirements

Local/ International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Third Parties

Evolution Hospitality Institute has a range of agreements with Third Party Organisations providing recruitment services.

Prerequisites

There are no prerequisites associated with this qualification.

Individuals may enter SIT31016 Certificate III in Patisserie with limited or no vocational experience and without a lower level qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au Or contact the Enrolment Team.

The following items are Included in the Course Costs:

- Full Chefs Uniform & Toolkit
- Computer Device & eLearning resources.

Course Duration

This is a 52 weeks course consisting of 20 hours of training per week (including Holidays).

Course intake dates

For information on course dates and timetables please visit www.evolution.edu.au

Or contact the enrolment team Phone: 02 8275 5300

Training Delivery

Training for this course is delivered at Evolutions Sydney George Street campus located at 552 George Street Sydney. The course comprises a blend of theoretical and practical training and assessment.

Industry Work placement

It is essential that whilst undertaking this course you have access to a workplace through either paid or unpaid work employment.

Course Content

The Certificate III in Patisserie requires the completion of 22 units of competency including 17 core units and 5 electives.

Units of Competency

Core Units

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITXFSA001	Use hygienic practices for food safety
SITHKOP001	Clean kitchen premises and equipment
BSBSUS201	Participate in environmentally sustainable work practices
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast-based bakery products
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITHCCC011	Use cookery skills effectively

Elective Units

SITXINV001	Receive and store stock
SITXCOM002	Show social and cultural sensitivity
SITHKOP002	Plan and cost basic menus

**The above list of electives is sample only*