



SIT40716 Certificate IV in Patisserie CRICOS Code 095442K

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. This qualification reflects the role of pastry chefs

who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

Career Opportunities

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

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 SIT40716 Certificate IV in Patisserie with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the 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 108 weeks course consisting of 20 hours of training per week.

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 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 IV in Patisserie requires the completion of 32 units of competency including 26 core units and 6 electives.

Units of Competency

Core Units

SITXMGTO01	Monitor work operations
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITXFSA001	Use hygienic practices for food safety
SITXHRM003	Lead and manage people
SITXFIN003	Manage finances within a budget
BSBDIV501	Manage diversity in the workplace
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP005	Coordinate cooking operations
SITXCOM005	Manage conflict
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar-based decorations
SITHPAT010	Design and produce sweet buffet showpieces
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITXINV002	Maintain the quality of perishable items
SITXWHS003	Implement and monitor work health and safety 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
SITHKOP002	Plan and cost basic menus
SITXHRM002	Roster staff

**The above list of electives is sample only*