



# SIT40716 Certificate IV in Patisserie

National ID: SIT40716 | State ID: AZT6

## About this course

### Do you have what it takes to be an artist in the kitchen?

When you complete the Certificate IV in Patisserie you will have the skills to work as a patissier or pastry chef in a patisserie, restaurant, or hotel.

You will gain the knowledge and skills to work effectively in a commercial kitchen and be able to plan, prepare and bake mouth-watering cakes, tarts, petits fours, pastries, chocolates, sugar decorations, and stunning showpieces. You'll also learn about financial management, cleaning, first aid, food safety programs, hygiene, managing workplace conflict and workplace health and safety.

## Overview

### Semester 2, 2019

#### Bentley Campus - Full Time-Classroom



Duration: **3 Semesters**



When: **Semester 2, 2019**



**JOBS &  
SKILLS WA**

RTO code: 52787  
Printed: 23/09/2019



How:

**Full Time**

## Units

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### Core

National ID	Unit Title
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast-based bakery products
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar-based decorations
SITHPAT010	Design and produce sweet buffet showpieces

National ID	Unit Title
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

## Elective

National ID	Unit Title
BSBITU211	Produce digital text documents
BSBSUS201	Participate in environmentally sustainable work practices
HLTAID003	Provide first aid
SITHCCC002	Prepare and present simple dishes
SITHCCC006	Prepare appetisers and salads
SITHKOP001	Clean kitchen premises and equipment

## Entrance requirements

School Leaver

Non-School Leaver

AQF

C Grades in Year 11 WACE General English, and OLNA; or NAPLAN 9 Band 8

C Grades in Year 11 English and Maths or equivalent

Certificate II or Certificate III

## Job opportunities

- Successful completion of this qualification provides you with the opportunity to work in a hotel or restaurant as a patissier or chef de partie, to manage a patisserie shop or to work in large catering companies.

For information about jobs and pathways, please see <http://joboutlook.gov.au/>

Further study opportunities:

- SIT50416 Diploma of Hospitality Management, State ID AZW2

## Fees and charges

### Indicative fees and charges

[2019 general admission fees list](#)

[2019 apprenticeship/traineeship fees list](#)

Fees and charges published on our website are indicative. Your fees will depend on your eligibility for government funding or a concession rate, and the units you choose to study or seek to be recognised under Recognition of Prior Learning (RPL). Our Indicative fees lists show fees that are:

- Based on the full possible study plan of units, including the recommended electives
- Based on full time study in 2019
- Charged at the government funded rate for over 18 years of age students
- Based on unit electives designed to meet localised industry demand for skills
- Made up of course fees and resource fees, or RPL fees. Course fees are the cost of your tuition, while resource fees pay for consumables provided to you to aid your study (such as printing and paper). You may also be required to purchase text books or equipment that are not part of our tuition or resource fees.

Fees may vary between students and between educational providers. Other charges may apply.

Visit our [Fees and payment options](#) page for more information.

Call 1800 001 001 to get a more accurate fee indication based on your eligibility and study plan before applying.

## VET Student Loans

Selected courses are VET Student Loan eligible courses.

A VET Student Loan creates a debt that must be repaid to the Commonwealth and is only available to students who are eligible.

To find out if you are eligible or to see the list of eligible courses visit our [Student Loans](#) page.

## **International students**

Selected courses are available to International students for full time study only.

Fees, charges, available locations, applications and enrolment procedures for International students are different to those for students who have Australian permanent residency.

For more information or to find a course visit the [TAFE International WA](#) website.

## **Apprenticeships and traineeships**

Fees for apprenticeships and traineeships are charged at a rate per nominal hour of study.

This means that your fees will vary depending on the units you study as part of your training plan.

Apprentices and trainees are liable to pay for their own fees but some industrial agreements (awards) dictate that employers are required to reimburse their apprentice upon receipt of satisfactory progress. An employer may also opt to pay on behalf of the apprentice or trainee.

For more information visit our [Apprenticeships and traineeships](#) page.

## **Recognition of Prior Learning**

Recognition of Prior Learning (RPL) enrolments are charged at \$3.25 per nominal hour of study.

No concession fees apply to RPL enrolments. Refer to the institutional or apprenticeship/traineeship fee lists for an indicative RPL course fee.

**Please note, fees are subject to change.**