



SIT31016

## Certificate III in Patisserie

### Open the door to worldwide opportunities and gain a rewarding career.

iTFE's Certificate III in Patisserie will engage you with the theory and practical skills required to work as a pastry chef in Australia's growing hospitality industry. You'll master full-scale production of pastry goods along with traditional and modern techniques used in the baking and preparation of fine pastries. Learn unique skills in the production of professional gateaux, pastries and restaurant desserts. In addition, iTFE's patisserie courses include classes in computer skills, hygiene, food costings, quality control and communication. Be a part of this rapidly growing area and gain real industry skills with iTFE's state-of-the-art training facilities and unique hands-on training.

This course is designed to provide you with the skills and knowledge to work within the contemporary hospitality industry as a fully qualified Pastry Chef. Upon successful completion, you will be job ready and with recognised qualifications. Don't wait, enrol today.

#### Course Cost

\$250\* plus a material fee of \$385 (includes GST). \*Eligibility criteria applies.

#### Course Inclusions

The course fee is the total cost of the course for eligible participants and includes:

- + practical, hands-on classroom training and assessment materials;
- + all print and digital media learning resources.

#### Duration

Up to 11 months with 32 weeks in class attendance required two days per week.  
Please contact our Careers Team on 1300 659 557 to confirm our upcoming course timetable.

Get in touch

1300 659 557

itfe.edu.au

Real Skills and Real Experience

45+ / 5,600+ / 60,000+  
COURSES SCHEDULED COURSES PER YEAR STUDENTS ANNUALLY

## Course Outline

The SIT31016 Certificate III in Patisserie includes training and assessment in the following units of competence:

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
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
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHFAB005	Prepare and serve espresso coffee
SITHIND002	Source and use information on the hospitality industry
SITXCCS006	Provide service to customers
SITXCOM002	Show social and cultural sensitivity
HLTAID003	Provide first aid

## Outcomes

Upon successful completion of this course students will be awarded the nationally accredited SIT31016 Certificate III in Patisserie.

Please visit [itfe.edu.au](http://itfe.edu.au) today for fees, charges and eligibility requirements.



RT0# 6372

Get in touch

1300 659 557  
[itfe.edu.au](http://itfe.edu.au)

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INSTITUTE OF TRAINING  
+ FURTHER EDUCATION

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