This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products.

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. Possible job titles include: Pastry Chef and Patisseir.

**DURATION**

The course is delivered over 52 weeks including 16 weeks of term breaks.

**TUITION FEES**

$14,000

Tuition fees include work clothing, a pastry based tool kit and text books

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**Course Outline**

To attain this qualification, 22 units of competency must be successfully completed. The recommended course outline is as follows:

- **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
- **SITXPSA001** Use hygienic practices for food safety
- **SITXPSA002** 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
- **HLTAID003** Provide first aid
- **SITHIND002** Source and use information on the hospitality industry
- **SITXCCS006** Provide service to customers
- **SITXHRM003** Lead and manage people
- **SITXWHS002** Identify hazards, assess and control safety risks

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Entry Requirements
There are no specific entry requirements for this course and it is offered to both international and domestic students. Individuals may enter this qualification with limited or no vocational experience and without a lower level qualification. All students must be 18 years of age or over and international students must have a minimum IELTS band 5.5 or equivalent.

Location
This course will be delivered in South Australia at the following locations:
Australian Bakery Training
14 Deacon Avenue, Richmond
Adelaide College of Technical Education
Level 3, 90 King William Street, Adelaide

Delivery Mode and Assessment
The course is delivered face-to-face, in a classroom based training model of 20 hours per week. Assessments are conducted using a combination of written assignments, oral questioning, case studies, projects, role plays and practical observations / demonstrations in the workplace or simulated work environment.

Practical Training
Practical training will be undertaken in a simulated work environment at Australian Bakery Training, providing all the current equipment and an excellent opportunity to learn and improve practical job skills under realistic workplace conditions. Simulated assessment will allow students to demonstrate their capacity to work within commercial speed, timing and productivity timeframes.

Recognition of Prior Learning (RPL) / National Recognition
Recognition is available to students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area. Recognition may reduce the duration of this course.

Career Pathways
On successful completion of this qualification, students may progress to SIT40716 Certificate IV in Patisserie or other hospitality qualifications. Some units studied in this course will be credited towards the SIT40716 Certificate IV in Patisserie.

Enjoy studying in the beautiful city of Adelaide, South Australia – the home of Adelaide College of Technical Education

Adelaide College of Technical Education

Develop a passion for Learning.
If you do, you will never cease to grow.
Anthony J. D’Angelo