

STUDY AN AUSTRALIAN RECOGNISED QUALIFICATION



RTO: 41138 | CRICOS: 03430J

SIT40716[#] CERTIFICATE IV IN PATISSERIE

Produce beautiful creations and magical dining experiences in this hands-on, practical course. Gain the highly specialised practical skills required for an exciting career as a pâtissier, pastry chef or chef de partie.

In this advanced qualification, you can nurture your creativity and artistic flair in Patisserie. Learn how to create cakes, petit fours, desserts, and design and produce impressive buffet showpieces.

Start towards your career pathway in workplace settings such as patisseries, restaurants, hotels, cafés, and coffee shops, where you can operate in a team or independently in a patisserie kitchen.

START YOUR CAREER TODAY!



SIT40716# CERTIFICATE IV IN PATISSERIE

Total number of Units: 32

Core Units: 26

Elective Units: 6

Duration: 52 weeks (46 weeks tuition + 6 weeks break)

CORE UNITS

UNIT CODE	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
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 UNITS

UNIT CODE	UNIT TITLE
SITXFIN005	Manage physical assets
SITXCCS008	Develop and manage quality customer service practices
SITXHRM004	Recruit, select and induct staff
SITXWHS004	Establish and maintain a work health and safety system
BSBMGT517	Manage operational plan
SITXFIN004	Prepare and monitor budgets

*This includes a minimum of:

12 complete service periods (shifts) for unit SITHCCC011 – Use cookery skills effectively. For more information on the course content, visit: <https://training.gov.au/Training/Details/SITHCCC011>.

12 complete service periods (shifts) for unit SITHKOP005 – Coordinate cooking operations. For more information on the course content, visit: <https://training.gov.au/Training/Details/SITHKOP005>.

This qualification has been superseded. For more information please visit our website aibtglobal.edu.au

For more detailed course information, including entry requirements, please visit the individual course page on our website aibtglobal.edu.au

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