



Certificate IV in Patisserie

SIT40716

- Nationally Recognised Training
- Traineeship Allowed
- This training is subsidised by the NSW Government

DURATION
2.5 Years

ATTENDANCE
Part Time

DELIVERY
Combination

START DATE
Enquire Now

LOCATION
Ryde
250 Blaxland Road, Ryde

STUDY COMMITMENT
11.5 Hours Per Week

How much time on average each week you will need to commit to successfully complete this course.

Hours include class attendance/participation, directed study, and any required work placements.

You may also need to do additional hours of self-directed study.

Studying with TAFE NSW

With over 25,000 industry connections*, teachers experienced in the latest industry trends plus state-of-the-art facilities, it's easy to see why TAFE NSW is Australia's largest training provider. Want even more reasons to study with us?

*TAFE NSW current employer database as of May 2017



85.9%
EMPLOYER SATISFACTION

NSW EMPLOYERS ARE VERY SATISFIED WITH THE QUALITY OF THE NATIONALLY RECOGNISED TRAINING WE DELIVER*



80%
OF GROWTH AREAS COVERED

WE OFFER TRAINING IN 80% OF THE OCCUPATIONS PREDICTED TO HAVE THE GREATEST GROWTH OVER THE NEXT 5 YEARS^



83%
GRADUATE SATISFACTION

TAFE NSW ENJOYS A RATING WELL ABOVE THE NATIONAL AVERAGE FOR THE OVERALL QUALITY OF TRAINING#



93%
WOULD RECOMMEND TAFE NSW

AS A TRAINING PROVIDER - NATIONAL VET AVERAGE 90%**

Source: ^ employment.gov.au, * Graduate Satisfaction Survey - Undergraduate [Quality Indicators of Teaching and Learning (QILT) - Course Experience Questionnaire 2017-2018]. * NCVET, Survey of Employers' Use and Views of the VET System, 2017. ** VET - NCVET Graduate Outcomes Survey 2018

OVERVIEW

The nationally recognised Certificate IV in Patisserie enables you to develop your business skills as you strengthen your career as a pastry chef. Learn from industry professionals and refine your skills as you become a leader in the world of patisserie.

LEARN NEW SKILLS

Through a mix of theory and practical coursework, learn to:

- Use fundamental cookery skills
- Create chocolate confectionary and bonbons
- Display sugar showpieces
- Craft sugar-based confectionery and marzipan modelling
- Prepare a wide range of gateaux, tortes, pastries and petit fours

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- A collaborative teamwork spirit
- Effective communication skills
- Problem-solving skills
- Resilience to work in high-pressure environments
- The desire to be a leader in a busy kitchen

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally accredited qualification at Certificate IV level
- A strong pathway to continue your study and enhance your career opportunities

Career opportunities:

- Pastry chef
- Chef patissier
- Patisserie business owner
- Patisserie chef in hospitality industry or catering business

GROW YOUR CAREER

Take your career further with the:

- Certificate IV in Commercial Cookery
- Diploma of Hospitality Management
- Advanced Diploma of Hospitality Management

ENTRY REQUIREMENTS

When you study with TAFE NSW, we want you to succeed. Entry requirements allow us to make sure that you have the right pre-existing knowledge and skills to achieve your chosen qualification. You will need to provide evidence that you meet the requirements listed in this section.

ENTRY REQUIREMENTS

There are no entry requirements for this qualification. You can enrol now.

Traineeship

TAFE NSW also offers the Certificate IV in Patisserie as a traineeship. To be eligible to enrol as a trainee you must:

- Be employed in the patisserie industry as this course is delivered in the workplace
- Have a signed traineeship contract

Thinking about a traineeship? Enquire today.

Apprenticeship

TAFE NSW also offers the Certificate IV in Patisserie as an apprenticeship. To be eligible to enrol as an apprentice you must:

- Be employed as an apprentice in the patisserie industry as evidenced by a letter of support from your employer
- Submit your Training Plan Proposal (TPP) with your application

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, we recommend that you have:

- The ability to be an early riser to enjoy a professional career as a pastry chef
- Comfort working with numbers
- An interest in leading and working with others
- A passion for cooking and being creative with food

If you need help preparing for study, contact us about your options.

ADDITIONAL REQUIREMENTS

With 130 locations across the state, TAFE NSW tailors qualifications to meet the needs of the local community and specific student groups (like apprentices, fast-tracked and online students). To make sure this course is the right fit for you, we will need you to demonstrate that you can meet the additional requirements below.

To successfully complete this course, you will need:

- to complete all unit assessments to a satisfactory industry standard. The following units require participation in industry services SITHCCC011 Use cookery skills effectively and SITHKOP005 Coordinate cooking operations.

OTHER COURSE INFORMATION

Discover the skills you need, for the job you want at a [TAFE NSW Information Session](#).

INFORMATION SESSIONS

To find out more about this course, meet our teachers and receive information about enrolment and next steps, attend an information session.

Date	Time	Location
Monday, 21 June 2021	5.00pm to 6.00pm	Ryde Campus Building A level 5, Auditorium
Monday, 21 June 2021 to Thursday, 24 June 2021	9.00am to 3.00pm	Ryde Campus Baking teachers office level 5, Building A

STUDY COMMITMENT

This is a Part Time Day, blended course. You will need to attend approximately 7.5 hours of class, over 1 to 2 days a week, for 90 weeks. As well as the in-class component, you will need to complete approximately 4 hours of other study per week.

You may also be required to complete approximately 1.5 hours of additional study each week outside of class hours, including private study, assignment preparation, work experience and research.

IS THIS COURSE RIGHT FOR YOU?

This course offering is designed for people who:

- are new entrants, school leavers, retraining, re-entry to the workforce to gain employment in the hospitality industry as a pastry chef/Patissier
- 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.

SERVICES AND STUDY SUPPORT

There are additional learning and study tools available for this course, including:

- Aboriginal and/or Torres Strait Islander Student Support and Services
- Accessibility and Disability Services
- Personal Counselling
- Vocational Counselling
- Learning Support
- International Student Support
- Scholarships
- Multicultural Support

Detailed current information on these Support Services are made available to staff and students at TAFE NSW Student Services. Additionally every student is supported by a dedicated Student Services team at each campus location.

We offer student services and study support to ensure you can achieve your goals. Learn about TAFE NSW [Student Services](#)

As a TAFE NSW student in this course, you will have access to:

- LinkedIn Learning (formerly Lynda.com)
- Smarthinking - after hours online study support service
- Easy computing online short courses
- Access to local TAFE libraries
- Accessibility and Disability Support Services
- Access to Read&Write learning support software at TAFE and at home

ATTENDANCE

The way you learn may change during your enrolment to ensure the best learning experience or to keep you safe as COVID-19 restrictions change, and some of our face to face classes may change to online or virtual classroom learning. Also, to ensure that we keep you safe while studying, we may modify our face to face classes to meet physical distancing requirements and increased cleaning on campus. If work placement and the demonstration of practical skills are requirements of your course, there may be a modification or delay in the planned timeframe due to COVID-19 impacts. Be assured, we'll keep you informed every step of the way.

This course is currently scheduled for 1 to 2 days a week. Your timetable options will be provided from the teaching section after enrolment.

FEE DETAILS

SUBSIDISED PRICES

FIRST QUALIFICATION *
\$2,360.00

SUBSEQUENT QUALIFICATION
\$2,750.00

TRAINEESHIP **
\$1,000.00

CONCESSION
\$240.00

NON-SUBSIDISED PRICE

FULL FEE
\$14,850.00

*If you are 35 years old or over and are looking for work you may be eligible for the mature age workers **Fee-Free** scholarship which will be verified at enrolment.

You may be eligible for the NSW Smart & Skilled **Fee-Free Traineeship which will be verified at enrolment.

WHAT DO THESE PRICES MEAN?

First Qualification Fee

Applies to a student who does not already hold a post-school qualification from any tertiary sector (TAFE, private provider or University), and includes any vocational (certificates, Diplomas, Advanced Diplomas) and higher education (degree) qualifications achieved in Australia or overseas previously.

Subsequent Qualification Fee

Applies to a student who already holds one or more post-school qualifications from any tertiary sector (TAFE, private provider or University), and includes any vocational (certificates, Diplomas, Advanced Diplomas) and higher education (degree) qualifications achieved in Australia or overseas previously.

Apprenticeship Fee

Eligible apprentices are exempt from fees when undertaking an apprenticeship under the NSW Government's Fee Free Apprenticeship. For apprentices who are not eligible, apprenticeship qualification fees are capped at \$2,000.

For more information visit the [Fee Free Apprenticeships](#) page.

Traineeship Fee

Applies to a student undertaking a traineeship qualification under a traineeship pathway, with fees are capped at \$1,000.

For more information visit the [Apprenticeships and Traineeships](#) page.

Concession Fees

Applies to eligible disadvantaged students who receive a specified Commonwealth Government welfare benefit or allowance. Concession fees are discounted, with flat fees applied across a qualification level.

For more information on concessions and exemptions, visit the [Smart and Skilled Fee Exemption and Concessions](#) page

on the *Smart and Skilled* website.

For more information on Smart and Skilled funding, visit the [Smart and Skilled](#) page.

SMART AND SKILLED FEES

This course is government-subsidised, meaning you pay a portion of the full course fee to TAFE NSW and the NSW Government will pay the balance. However, you must meet certain eligibility criteria for this to apply.

Depending on your previous qualifications and experience, your fee may be less than the maximum fee quoted. Your actual fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process. Payment plans are available through TAFE NSW for Smart and Skilled eligible qualifications.

For further information about eligibility and explanations of the different fee categories, visit [Are You Eligible?](#)

ADDITIONAL RESOURCES

In addition you are required to purchase uniform and tools for this course at a total cost of approximately \$600. Uniform and tools are required from the first lesson and all practical classes. Further information is provided with your timetable.

READ BEFORE YOU ENROL

Learn about TAFE NSW [Fees](#)

Learn about TAFE NSW [Payment/Funding](#)

RECOGNITION

Recognition is a process of acknowledging previously completed qualifications, skills, knowledge or experience relevant to your course. This may reduce the amount of learning required, reduce your course fees and allow you to achieve your qualification faster.

Learn about Recognition at TAFE NSW [Recognition](#)

HOW TO ENROL

Enrolments for this course have now closed.

[Enquire now](#) and we will contact you when enrolments open. Visit our [Online Courses](#) to view our range of study options that you can start anytime.

UNITS

UNIT CODE	UNIT DESCRIPTION
SITXHRM001	Coach others in job skills
SITHKOP005	Coordinate cooking operations
SITHPAT010	Design and produce sweet buffet showpieces
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITXWHS003	Implement and monitor work health and safety practices
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXCOM005	Manage conflict
BSBDIV501	Manage diversity in the workplace
SITXFIN003	Manage finances within a budget
SITHPAT009	Model sugar-based decorations
SITXMGTO01	Monitor work operations
SITXFSA002	Participate in safe food handling practices
SITHPAT007	Prepare and model marzipan
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC018	Prepare food to meet special dietary requirements
SITHPAT001	Produce cakes
SITHPAT008	Produce chocolate confectionery
SITHPAT006	Produce desserts
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries

SITHPAT005	Produce petits fours
SITHPAT004	Produce yeast-based bakery products
SITHCCC011	Use cookery skills effectively
SITHCCC001	Use food preparation equipment
SITXFSA001	Use hygienic practices for food safety
SITHKOP001	Clean kitchen premises and equipment
SITXWHS001	Participate in safe work practices
SITHFAB005	Prepare and serve espresso coffee
HLTAID003	Provide first aid
SITXINV001	Receive and store stock
BSBWOR203	Work effectively with others

CAREER OPPORTUNITIES

Possible job titles include:

chef de partie

chef patissier.

NEXT STEPS

Need more information? Call our customer support team on 131 601 or [submit an enquiry](#)