



TAFE NSW

CERTIFICATE III IN PATISSERIE

COURSE CODE:

SIT31016

WHY CHOOSE TAFE NSW?



Opens career doors. Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



Global prospects. TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



State-of-the-art facilities. Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



Industry exposure. TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



Recognised and respected. TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

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131 601

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SIT31016

QUALIFICATION

Certificate III in Patisserie

CAREER AREA

Hospitality

TRAINING PACKAGE ENTRY REQUIREMENTS:

ENTRY REQUIREMENTS

TAFE NSW offers the Certificate III in Patisserie as an apprenticeship. There may also be options available for you to study as a non-apprentice.

Apprenticeship

To be eligible for this course, you must:

- Be employed as an apprentice in the Patisserie industry evidenced by a letter of support from your employer
- Submit your training plan proposal (TPP) with your application

Non-apprenticeship

There may be options available for you to study as a non-apprentice.

Our Apprenticeship and Traineeship team will help you understand any eligibility or entry requirements that may apply.

IS THIS COURSE RIGHT FOR YOU?

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

- The ability to work in a high-pressure environment
- A strong desire to be a leader in a busy kitchen
- The ability to work with people as part of a team to achieve goals
- Attention to detail
- The ability to budget for equipment including a baking student uniform and a Chefs toolbox (approximately AUD\$500)

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



NATIONALLY RECOGNISED
TRAINING

- **Apprenticeship Allowed**
- **Combination**
- **Full Time, Part Time**

OVERVIEW

The nationally accredited Certificate III in Patisserie equips you with the technical skills and knowledge you need to be a pastry chef or ptissier. Learn how to create a range of delectable desserts with this exciting TAFE NSW course and be part of a growing industry.

LEARN NEW SKILLS

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

- Develop an essential range of patisserie and kitchen operational skills
- Plan and create a variety of pastries, cakes and desserts
- Produce desserts

- Work as part of a busy and high-achieving team
- Coach and work effectively with others
- Adhere to and apply food safety standards
- Participate in work health and safety
- Use environmentally sustainable work practices

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- Creative thinking
- Problem solving skills
- Team work and collaboration
- Effective communication
- Ability to work in a high-pressure environment

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised qualification at Certificate III level
- Pathways to continue your study and enhance your career opportunities
- Skills and knowledge to start your own business

Career opportunities:

- Pastry chef
- Ptissier

GROW YOUR CAREER

Take your career to the next level with these qualifications:

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

CAMPUS	STUDY MODE	START DATE	DURATION	MAX FEE IF ELIGIBLE FOR SUBSIDY	HOURS PER WEEK
Armidale	Part Time, Combination	14 Feb 2022	2 Years	\$2,550.00	7
Campbelltown (Apprenticeship)	Part Time, Combination	Anytime	2 Years	\$2,550.00	7
Kingscliff	Full Time, Combination	12 Jul 2021	36 Weeks	\$2,550.00	20.6
Kingscliff	Part Time, Combination	12 Jul 2021	2 Years	\$2,550.00	8.3

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