The Certificate III in Patisserie prepares students to become qualified Patisserie. An emphasis is placed on providing hands-on, practical training whilst students are learning to make cakes, gateaux, pastries, yeast goods and petit fours. Employment opportunities exist in various hospitality businesses where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops.

Candidates will be required to handle and cook egg and dairy products.

Where a workplace does not carry all the necessary equipment or adequate facilities for a student to complete the course, VIT may provide the student with access to our simulated class-based facilities and equipment at no additional charge.

**Delivery and Assessment**

Flexible delivery modes include:

- On-the-job training sessions
- Self-paced learning
- Mainly practical and skills based assessments
- Off-site training and assessment is also provided in our commercial kitchen facilities where required

**This course is suitable for**

individuals who wish to become a qualified Patisserie to perform basic cooking, desserts, pastries, cakes and yeast goods.

**Entry Requirements**

Australian Year 11 or equivalent, or a demonstrated English language, literacy and numeracy ability to succeed in the course. This may be ascertained by an interview or written test if required.

Applicants must be a minimum of 18 years of age.

**Resources & Materials**

- Standard Chefs tool kit
- Prescribed textbooks, workbooks and other printed materials
- Standard Chefs uniform and safety shoes, individually fitted

**Five Reasons to Start Training Today**

- Develop better skilled employees
- Staff training equals better staff retention
- Gain access to industry knowledge and standards
- On-the-job delivery, keeps your valuable employees on-site
- Government funding and incentives are now available (subject to eligibility)
Career Prospects

This qualification provides a pathway to work in various hospitality enterprises where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops. Possible job title includes Patissier.

Why Choose VIT?

In-house training facilities and dedicated training kitchens
Flexible delivery – suits your business needs
Quality training outcomes since 1998
Experienced industry trainers
We assist you with Government funding eligibility paperwork

VIT Testimonials

“I really enjoyed my time at VIT. All the staff were very supportive”
Harpreet Singh

“I benefitted greatly from this course, which was very well organised”
Shantl Swaroop

Government Funded Training

This training is delivered with Victorian and Commonwealth Government funding. Eligibility criteria apply.

Course Units

| First Aid | Provide first aid |
| Introduction to Patisserie | Use food preparation equipment | Produce dishes using basic methods of cookery |
| Patisserie | Use cookery skills effectively | Produce pastries |
| | Produce cakes | |
| | Produce yeast based bakery products | Produce gateaux, torten and cakes |
| | Produce desserts | |
| | Produce petits fours | Prepare food to meet special dietary requirements |
| | | Prepare and serve espresso coffee |
| | | Plan and cost basic menus |
| Industrial | Participate in environmentally sustainable practices | Work effectively with others |
| | Clean kitchen premises and equipment | |
| Human Resources | Provide service to customers | Coach others in job skills |
| WHS & Food Safety | Use hygienic practices for food safety | Participate in safe work practices |
| | Participate in safe food handling practices | Maintain the quality of perishable items |

Units are subject to change.

Recognition of Prior Learning (RPL) and Credit Transfer (CT)

Students have an option to apply for RPL or CT based on their previous qualifications, knowledge and experience.

Contact

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