The Certificate IV in Patisserie qualification provides the skills and knowledge for an individual to be competent as a Pastry Chef. They are generally in a supervisory or team leading role in a patisserie or pastry kitchen. Work would be undertaken 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**

candidates who wish to enter into the hospitality industry as a Pastry Chef who have a supervisory or team leading role in the kitchen.

**Entry Requirements**

Australian Year 12 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

Employment can be sought as a Chef Patissier or Chef de Partie in a wide range of areas including restaurants, hotels, resorts, cruise liners, cafes, catering companies and generally any food preparation establishment, in a supervisory capacity. Individuals with this qualification are able to perform roles such as basic cooking, preparing hot and cold desserts, pastries, cakes and yeast goods.

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 paper work

VIT Testimonials

“I benefitted greatly from this course while still working in the workplace (restaurant).”

Kishan Shrestha

“I was very happy with my time at VIT studying hospitality. I don’t think there is anything I would change, everything was good”

Vijay Sharma

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 | Produce pastries, produce cakes, produce yeast based bakery products |
| Patisserie | Use cookery skills effectively, use food preparation equipment, produce dishes using basic methods of cookery, produce gateaux, torten and cakes, produce desserts, produce petits fours, prepare food to meet special dietary requirements, produce chocolate confectionery, prepare and model marzipan, model sugar based decorations, design and produce sweet buffet showpieces, coordinate cooking operations, plan and monitor expresso coffee service, enhance the customer service experience |
| Human Resources | Coach others in job skills, roster staff, manage diversity in the workplace, manage conflict |
| Management | Interpret financial information, manage finances within a budget, lead and manage people, monitor work operations |
| Industry | Implement and monitor environmentally sustainable work practices |
| WHS & Food Safety | Use hygienic practices for food safety, participate in safe food handling practices, maintain the quality of perishable items, implement and monitor work health and safety practices, develop and implement a food safety program |

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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Phone: (03) 9670 7848
Fax: (03) 9670 7849

Units are subject to change.