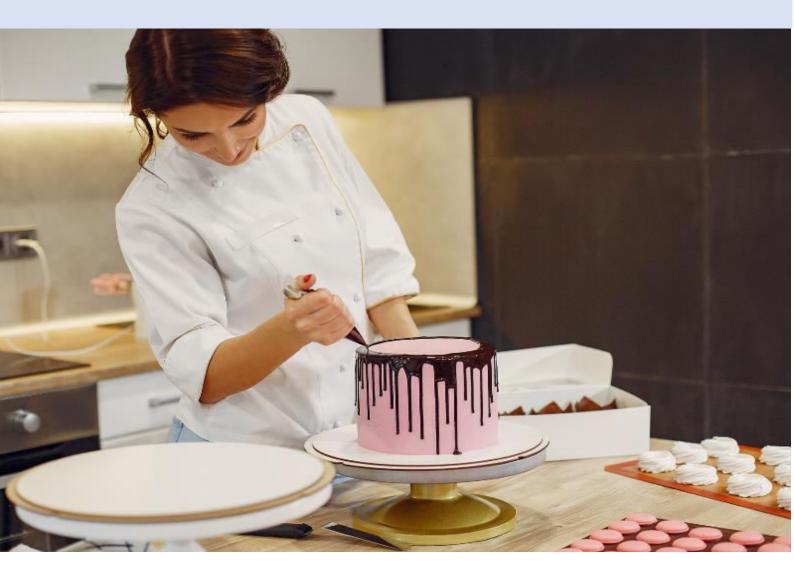


# SIT31021 Certificate III in Patisserie



Canberra, Australia

Email: info@cbtc.edu.au



## **Qualification Code and Title**

#### SIT31021 Certificate III in Patisserie

CRICOS Course Code: 113926C

# **Provider Details**

The Canberra Training School Pty Ltd t/a Canberra Business & Technology College

RTO Code: 40882

CRICOS Provider Code: 03465J

### **Course Overview**

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in various organisations where patisserie products are prepared

and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops.



#### **Course Details:**

https://training.gov.au/Training/Details/SIT31021

# **Entry Requirements**

This course has the following entry requirements: International students must:

- Be at least 18 years of age.
- Have an IELTS score of 5.5 or equivalent (test results must be no more than 2 years old) with 5.0 in each band
- Have completed a Year 12 or equivalent high school certificate

Candidates will also be required to complete a preenrolment Candidate Self-Assessment as part of the application and participate in a course entry interview to determine suitability for the course.

## **Course Duration**

### One (1) year full time

Total Duration: 52 Weeks (including holidays and

breaks)

Contact (delivery) Weeks: 40 Weeks

This course will be delivered over a period of 52 weeks (including holidays). Classes will be scheduled for 40 weeks over 4 academic terms of 10 weeks each. There will be a 2-week break between the terms and a 6-week Christmas holiday end of the year.

This course includes work placement in the industry.