



SIT40716 Certificate IV in Patisserie

Course outline

ANIBT Course Code:	C4HPAT_SIT40716
CRICOS Code:	096074K
Delivery Mode:	Varied : Face to Face Kitchen; Classroom; Computer generated supervised learning; Work Based
Location:	Melbourne
Course Duration:	Up to 18 months
Nominal Study Hours:	1293 hours
Qualification Level:	Certificate IV
Nationally Recognised:	Yes

Course overview

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.

Individuals with this qualification may have titles including **chef patissier** or **chef de partie** and are able to perform roles such as:

- Supervising the pastry kitchen in a large hotel
- Supervising the pastry kitchen in a catering operation
- Supervising a small patisserie

Work would be undertaken in various hospitality enterprises where patisserie products are prepared and served, including:

- Patisseries
- Restaurants
- Hotels
- Catering operations
- Clubs
- Pubs
- Cafes
- Coffee shops

Program outline

Subjects

The **SIT40713 Certificate IV in Patisserie** qualification is made up of **32 units of competency** from the **SIT - Tourism, Travel and Hospitality Training Package**. These consist of **26 core units** and **6 elective units*** as outlined below:

UNIT CODE	UNIT TITLE
CORE UNITS	
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively (HOLISTIC UNIT - WBT)
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP005	Coordinate cooking operations (HOLISTIC UNIT - WBT)
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast - based bakery products
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar based decorations
SITHPAT010	Design and produce sweet buffet showpieces
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people

SITXINV002	Maintain the quality of perishable items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
ELECTIVE UNITS	
SITHKOP001	Clean kitchen premises and equipment
SITXCCS008	Develop and Manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
SITXMGT002	Establish and conduct business relationships
BSBMGT517	Manage operational plan
HLTAID003	Provide first aid
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol

* Please note that it is possible to select alternative elective units subject to specific employer requirements and with the agreement of ANIBT.

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
- Review questions and answers
- Group assignments
- Individual projects / portfolios
- Case studies
- Role plays
- Presentations

Entry requirements

There are no pre-requisites for entry into this qualification. However, it is highly recommended that students are currently in a workplace or have access to a workplace for this course.

For international students

Please check with the Australian Department of Immigration and Border Protection regarding international students enrolling into any on-line only based qualifications.

The Australian government publishes rules for English language proficiency for international students applying for entry to vocational training. You should establish your country's assessment level by reading the DIBP rules at www.immi.gov.au/students/. Be aware that the rules may be changed during 2017.

Generally, to demonstrate English language proficiency for doing a Certificate or Diploma course, an international student needs one of the following test scores:

Test	IELTS	PTE Ac	TOEFL iBT	TOEFL PBT	Cambridge
Score	5.5	42	46	527	B2 – 160-179

ANIBT also accepts completion of a recognised equivalent English preparation course from an accredited ELICOS provider. Admission may be approved if the language of instruction in the student's home country is English or if English has been the language spoken in the student's home.

Overseas students who do not provide a satisfactory score from an English test recognised by DIBP will be interviewed to ascertain their language, literacy and numeracy (LLN) skills.

All students must complete a Language, Literacy and Numeracy test at ANIBT as part of the enrolment process.

If necessary, the student will need to complete an English language course at ANIBT before being admitted to a vocational training Certificate or Diploma course.

Note: ANIBT may establish student's English language proficiency appropriateness' level if:

- The student has completed 1-year study which is taught in English
- The student has successfully completed ELICOS course and the level is equivalent to IELTS 5.5
- The student passes ANCE English assessment test, under supervision by ANIBT or ANIBT representative agents (does not apply to offshore direct-application).

Course completion

Upon successful completion of this course, you will receive a nationally recognised qualification **SIT40716 Certificate IV in Patisserie** issued by the Australian National Institute of Business and Technology Pty Ltd (ANIBT).

The Australian National Institute of Business and Technology Pty Ltd is a Registered Training Organisation (Provider number: 21368) registered with the Australian Skills Quality Authority (ASQA).

Course availability

ANIBT's programs allow participants to undertake their studies in a variety of flexible ways including:

- Classroom*
- Computer generated supervised learning*
- Workshop
- Correspondence

ANIBT has regular intakes for its classroom based courses as follows:

*delivery modes available for INTERNATIONAL STUDENTS

January	Term 1 intake
April	Term 2 intake
July	Term 3 intake
October	Term 4 intake

Please contact ANIBT to discuss your specific study and qualification requirements and how we can tailor a program to suit your specific requirements.

Future pathways

After successful completion of your Certificate IV, you will have many other study options available to you. These may include Diploma and Advanced Diploma level qualifications.

Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Contact ANIBT directly on +61 3 9620 2922 to discuss your previous experience and we will be able to guide you through the RPL process.

Credit Transfer (CT)

Students may be able to shorten the length of their chosen course by taking into account previous studies. ANIBT recognises AQTF registered organisations for credit transfers.

Please contact ANIBT directly on +61 3 9620 2922 to discuss your previous studies and we will be able to guide you through the credit transfer process.

Special requirements

It is expected that all students will have access to their own personal computer and the internet. This is essential for regular research and also on-line based assessment work throughout the course.