

# Master the art and indulge your passion of patisserie

## Certificate III in Patisserie (R1)

Discover the sweet path to a rewarding career! With the SIT31016 Certificate III in Patisserie, unlock a world of delectable opportunities. Learn the art of crafting exquisite pastries, cakes, and desserts. Embrace your passion for culinary creativity while meeting the growing demand for skilled patissiers. Elevate your skills, secure your future, and satisfy your craving for success. Take the leap into the thriving world of patisserie today! Perfect if you are seeking a fulfilling and in-demand profession.

SIT31021 | Traineeship



### Future growth:

Employment is projected to increase by 14% by 2026 \*



### Weekly pay: \$1,250

weekly earnings for full-time non-managerial employees before tax\*



Graduates satisfied with the training overall: 95.3%\*\*

\* labourmarketinsights.com.au

\*\* NCVET VET student outcomes 2022 survey



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For pricing, job outcomes, further education options, entry & eligibility requirements & all course information, scan the QR code.

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## Course structure

21 units are delivered over 1-2 years.

- Minimum **3 hours per week** withdrawal from work (12 hrs averaged over each 4-week cycle)
- 3 hours of contact by Trainers per month
- **Holidays are negotiated** by Trainees directly with their employers

Total course duration can vary depending on the individual's existing knowledge, experience and commitments.

## Career pathways

- Pastry Chef
- Pâtissier
- Cake Decorator

## Delivery and assessment

This program is delivered with **3 hours structured training and 3 hours trainer contact sessions per month** either remotely or in the workplace, with assessments and resources online via the Learning Management System.

Assessment for this program includes written tasks, long and short answer questions, multiple choice quizzes, group tasks, oral presentations, role plays, scenarios, case studies, work placement journals, logbooks, portfolios and projects. Most assessments are submitted online via an LMS.

## Eligibility for government funded place

This program is delivered with Victorian and Commonwealth government funding to eligible candidates. Eligibility criteria applies. If you are not eligible for a government-funded place, you will be required to pay the self-funded fee.

## Core units

SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen
SITHKOP009 *	Clean kitchen premises and equipment
SITHPAT011*	Produce cakes
SITHPAT012*	Produce specialised cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

## Elective units

HLTAID011	Provide First Aid
SITHPAT017	Prepare and model marzipan
SITHFAB025	Prepare and serve espresso coffee
SITXCOM007	Show social and cultural sensitivity
SITHKOP010	Plan and cost recipes
SITHCCC042	Prepare food to meet special dietary requirements

Elective units have been chosen by MCIE based on industry consultation and feedback.  
Note: Units marked with an \*asterisk have one or more prerequisites.

## Pre-requisites

There are no formal prerequisite qualifications or units for entry to this qualification. However, there are detailed entry requirements.

## Locations

Most training will be delivered at the student's workplace, with the potential for some sessions delivered at MCIE training kitchen at 112 Peel Street, North Melbourne.

- ▶ Victorian and Commonwealth **Government funding** available to eligible candidates
- ▶ Join Melbourne's **leading training organisation** & learn from experienced trainers



More information: Call 1300 737 004 or visit our website at [www.mcie.edu.au](http://www.mcie.edu.au), or email us at [info@mcie.edu.au](mailto:info@mcie.edu.au)

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