

Turn your love of baking into a career

Certificate III in Patisserie

MCIE stands out as an exceptional training organisation for individuals looking to embark on a patisserie course. With its renowned reputation, MCIE offers a nurturing environment where aspiring bakers can develop their skills and knowledge in the art of pastry-making. Through expert guidance from experienced instructors and a comprehensive curriculum, students can gain a solid foundation in advanced techniques, including the creation of intricate desserts, delicate pastries, and exquisite confections. Moreover, MCIE provides modern facilities, hands-on practical training, and a supportive community of fellow pastry enthusiasts, making it an ideal choice for those seeking quality education in the world of patisserie.

SIT31021 | Blended



Future growth:

Employment is projected to increase by 3% by 2026 *



Weekly pay: \$1,196

Median for full-time Pastry Chef's before tax *



Graduates satisfied with the training overall: 95.3%**

* Statistics from National Skills Insights

** 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

15 core and 6 elective units are delivered over 52 weeks.

- 46 weeks of delivery
- 6 weeks of holidays
- 12 mandatory service periods, approximately 60 hours of work placement

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

Career pathways

- Pâtissier
- Pastry Chef

Delivery and assessment

This program is delivered over **12 months** at MCIE campus and training kitchens. Work-placement is at an MCIE approved venue. We can organise your work-placement with one of our host employers if required.

Assessments include case studies, group work, roleplays, written short answer questions, practical demonstrations, and a work-placement portfolio. Practice based training activities and tasks are conducted in a simulated environment only where they cannot be achieved within the employer.

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.

Pre-requisites

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

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.

Work placement

Students must complete **12 mandatory service periods, approximately 60 hours of work placement.**

Locations

Level 8 & Level 9, 250 Collins St, Melbourne, VIC
112 Peel Street, North Melbourne, VIC
28-30 Fanning Street, Southbank, VIC

- ▶ 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, or email us at info@mcie.edu.au

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