



**Course Description:**

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.

**Course Outcome:**

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.

**Entry Requirement:**

International students must:

- Be at least 18 years of age.
- Have completed a qualification at a Certificate IV level in a related field such as hospitality, business, management or human resources.
- Have an IELTS score of 5.5 or equivalent (test results must be no more than 3 years old)

**Assessment Method:**

Assessments may include short written knowledge tests, discussions and oral communication demonstrations, case study exercises, written reports, web-based research and reports, final projects and final written exams. To perform at your best, you will probably need to work on the assessments outside of class time.

**Recognition of Prior Learning (RPL):**

Students who have completed relevant studies or have some of the competencies in the course may apply for Recognition of Prior Learning (RPL). Application for RPL can be made with the initial application or can be made within two weeks of the course commencement using the RPL Application Form and by providing supporting documents. Please note that RPL cannot result in an international student having less than a full-time load of study (20 hours per week) but can reduce the overall duration of the course and fees. See our Student Handbook for more information.

**Course Credit**

If a Student has an Australian VET qualification and the units match exactly with the units delivered, the Student will be granted a Direct Credit Transfer. Marketing and student services staff will manage this process following Student Credit Transfer and Recognition of Prior Learning policy and procedure. This sets out how the process is administered and the adjustment to course duration and course fees.

**Course Credit**

78 weeks (60 Academic weeks + 18 Weeks Holidays)

**Study Mode**

14 Hours Face to Face and 6 Hours Online

**Delivery Location**

Level 2, 17-21 Macquarie St Parramatta NSW 2150,  
 Level 1, 303 Pitt St, Sydney 2000, NSW,  
 9 Searcy St, Darwin City, NT, 0800

**Core Units**

- BSBDIV501 Manage diversity in the workplace
- SITXFIN003 Manage finances within a budget
- SITXHRM003 Lead and manage people

- SITXMGT001 Monitor work operations
- BSBITU306 Design and produce business documents
- BSBSUS401 Implement and monitor environmentally sustainable work practices
- SITHCCC001 Use food preparation equipment
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC018 Prepare food to meet special dietary requirements
- SITHKOP005 Coordinate cooking operations
- SITHPAT006 Produce desserts
- SITXCOM005 Manage conflict
- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices
- SITXHRM001 Coach others in job skills
- SITXINV002 Maintain the quality of perishable items
- SITXWHS003 Implement and monitor work health and safety practices
- SITHCCC011 Use cookery skills effectively
- SITHPAT001 Produce cakes
- SITHPAT002 Produce gateaux, torten and cakes
- SITHPAT003 Produce pastries
- SITHPAT004 Produce yeast-based bakery products
- SITHPAT005 Produce petits fours
- SITHPAT007 Prepare and model marzipan
- SITHPAT008 Produce chocolate confectionery
- SITHPAT009 Model sugar-based decorations

**Elective Units**

- SITHPAT010 Design and produce sweet buffet showpieces
- SITHKOP002 Plan and cost basic menus
- SITHKOP004 Develop menus for special dietary requirements
- SITXCCS006 Provide service to customers
- HLTAID003 Provide first aid
- SITXWHS002 Identify hazards, assess and control safety risks

**National Link**

<https://training.gov.au/Training/Details/SIT40716>

**Contact Information**

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