Certificate III in Patisserie (Pastry & Bakery)

DESCRIPTION
This programme covers cake, pastry and bread preparation, service, storage, knowledge and skills required in the commercial food preparation and service industry. The programme addresses product preparation principles, recipe interpretation and ingredient sourcing and storage processes. The training also covers industry standards on OHS, food safety, hygiene and sustainable environmental practices. This is a preparatory qualification for individuals who intend to specialise in patisserie and bakery or intend to complement and develop all round professional culinary skills.

CAREER OPPORTUNITIES
Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include but not limited to:
- Pastry Commis;
- Pastry Chef de Partie;
  in hotels, resorts and commercial bakery businesses

LENGTH OF PROGRAMME
<p>| | |</p>
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<tbody>
<tr>
<td>Full Time</td>
<td>1 year</td>
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ELIGIBILITY/ADMISSION REQUIREMENTS
With compulsory medical certificate, the student must;
(i) Pass in Senate recognised Year 12/Form 6 or equivalent with English; or
(ii) Pass in a nationally recognised certificate level II/III qualification or equivalent from a recognized provider; or
(iii) Met the University mature student admission criteria; or
(iv) Recommendation and confirmation of work experience and sponsorship of studies by employer.

(This programme is restricted to 15 admissions per semester.)

COURSE INFORMATION
This programme has a total of five (5) courses.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Semester</th>
<th>Delivery Mode</th>
<th>Campus</th>
<th>Fees (FJD)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CECT31</td>
<td>Kitchen Ergonomics, Hygiene and Food Safety</td>
<td>1 &amp; 2</td>
<td>Face to face</td>
<td>Laucala</td>
<td>$1,050</td>
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<tr>
<td>CECT32</td>
<td>Patisserie Skills, Calculations and Stock Control</td>
<td>1 &amp; 2</td>
<td>Face to face</td>
<td>Laucala</td>
<td>$1,050</td>
</tr>
<tr>
<td>CECT33</td>
<td>Patisserie Methods &amp; Skills I</td>
<td>1 &amp; 2</td>
<td>Face to face</td>
<td>Laucala</td>
<td>$1,050</td>
</tr>
<tr>
<td>CECT34</td>
<td>Patisserie Methods &amp; Skills II</td>
<td>1 &amp; 2</td>
<td>Face to face</td>
<td>Laucala</td>
<td>$1,050</td>
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<tr>
<td>CECT35</td>
<td>Patisserie Workplace Attachment</td>
<td>1 &amp; 2</td>
<td>Face to face</td>
<td>Laucala</td>
<td>$525</td>
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ASSESSMENT
All courses are competency based and assessment varies with each course which may include observations, questions and answers, case studies, portfolios, work samples, assignments, written tasks, oral questioning, projects, training record books, practical demonstrations, and third party reports. Workplace based assessments are applicable to working students only.

RECOGNITION OF PRIOR LEARNING
Recognition of Prior Learning (RPL) takes into account the knowledge and skills you have already gained through your previous education and work. This may be through formal or informal training, paid or unpaid work experience, and can earn you credits if relevant to the courses of this programme. Student may apply for RPL with $100 application fee when enrolling for the programme. Student is to pay full course fee for the courses that have been awarded with an RPL.

CREDIT TRANSFER
Do you already have a qualification, statements of attainment or academic statements for courses completed at another recognised institution? If yes, Pacific TAFE may award credit transfers after assessing: learning outcomes, content, credit points and assessment tools used; and ascertaining their relevance and appropriateness to this qualification. This one-off absolute decision lies with Pacific TAFE. There is no cost for this arrangement.

EXIT POINTS
You may exit from this qualification and receive a Statement of Attainment for courses you have successfully completed.

LEARNING RESOURCES & SUPPORT SERVICES
Students are issued with learning materials and hand-outs relevant to each course. Some courses require the purchase of text books/manuals; these are available from the USP Book Centre and a copy is available from the University Library. Students will have full access to Library, Counselling Programmes, ITS Labs, email access, online learning support and Campus Life activities. Learning Support Team provides learning support via one-to-one consultation through an “open door” policy, Academic Skills Workshops and Industry Mentoring Programmes. Students can also access online learning support on “Moodle” which is USP’s online learning management system.

QUALIFICATION PATHWAYS
After completing this qualification, graduates may pursue other vocational and higher studies programmes at USP and where applicable. This qualification is accepted as an entry for admission to Faculty programmes with credit transfers and RPL at USP at the discretion of the Schools in each Faculty.

USP’S OBLIGATIONS, STUDENTS’ RIGHTS
The Student Grievance Policy and Procedures apply to all students of the University. The Student Grievance Policy provides the guiding principles for resolving student grievances, and appealing decisions about grievances. The Policy is accompanied by the Student Grievance Procedures (together referred to as the ‘Student Grievance Policy and Procedures’). Students enrolled in a course will automatically become members of the USP Students’ Association.

FOR MORE INFORMATION CONTACT:
Customer Service Centre
Phone: 3231223/3231224/3231870
Email: pacifictafe@usp.ac.fj
Website: www.usp.ac.fj/pacifictafe