

**Certificate III in Patisserie (Pastry & Bakery**)

**This programme is internationally accredited by the International Centre for Excellence in Tourism and Hospitality Education (THE-ICE).**

# 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 may include, but not limited to:

* Pastry Commis; and/ or,
* Pastry Demi Chef de Partie - in hotels, resorts and commercial bakery businesses,

# LENGTH OF PROGRAMME

|  |  |
| --- | --- |
| Full Time | 1 year |

# ELIGIBILITY/ADMISSION REQUIREMENTS

With a current medical report and,

1. Pass in Senate recognized year 12/Form 6 or equivalent with English; or
2. Pass in certificate level II/III or equivalent from a provider registered on a national qualification framework or where this does not exist, then the level II/III qualification must be recognized by the USP Senate; or,
3. Met the University mature student admission criteria; or
4. Recommendation and confirmation of work experience and sponsorship of student by employer.

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

# COURSE INFORMATION

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

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| --- | --- | --- | --- | --- | --- |
| **Course Code** | **Course Title** | **Semester** | **Delivery Mode** | **Campus** | **Fees (FJD)** |
| CECP31 | Patisserie Methods & Skills I | 1 | Face to face | Laucala/ Nadi | $550 |
| CECP32 | Patisserie Methods & Skills II | 1 | Face to face | Laucala/ Nadi | $550 |
| CECC31 | Kitchen Fundamentals – Food Safety, OHS, Equipment & cookery Methods | 1 & 2 | Face to face | Laucala/ Nadi | $550 |
| CECC34 | Technology, Menu Planning, Stock Control and First Aid | 1 & 2 | Face to face | Laucala/ Nadi | $550 |
| CECP33 | Workplace Attachment- Patisserie | 1 & 2 | Face to face | Laucala/ Nadi | $550 |

# 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.

# 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

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Email: pacifictafe@usp.ac.fj

Website: [www.usp.ac.fj/pacifictafe](http://www.usp.ac.fj/pacifictafe)