

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

# DESCRIPTION

This qualification reflects the processes and standards required of the pastry kitchen worker who has supervisory or team leading roles in the kitchen. They work within a team environment independently or with limited guidance from others and are required to apply skills and knowledge to complete products and oversee tasks.

The qualification covers essential skills and knowledge in the preparation of specialist products in the pastry and bakery kitchen(s). The qualification provides a pathway to work in different kitchen environments where pastry and bakery products are prepared and served, including patisseries, restaurants, hotels, catering operations, resorts and coffee shops.

# CAREER OPPORTUNITIES

This qualification provides pathways to work in various businesses where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs and coffee shops. Possible job titles include:

* Baker – bakery, restaurant, hotel
* Pastry Cook – café, coffee shop
* Demi chef de partie – Patisserie

# LENGTH OF PROGRAMME

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| --- | --- |
| Full Time | 1 and a half year |
| Part-Time | 2 years |

# ELIGIBILITY/ADMISSION REQUIREMENTS

With a current medical certificate, the student must;

1. Pass in Certificate III in Patisserie (Pastry & Bakery) or equivalent from a nationally recognized provider; and
2. Completed 6 months, equivalent to a minimum of 960 hours of supervised training in a resort or hotel kitchen; or
3. Recommendation and confirmation of work experience and sponsorship of studies by employer. This will be subject to recognition of prior learning (RPL) assessment outcome.

# COURSE INFORMATION

This programme has a total of nine (9) courses.

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| **Course Code** | **Course Title** | **Semester** | **Delivery Mode** | **Campus** | **Fees (FJD)** |
| CECP31 | Patisserie Methods & Skills I | 1 | Face to Face & Blended | Laucala/ Nadi | $550 |
| CECP32 | Patisserie Methods & Skills II | 1 | Face to Face & Blended | 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 |
| CECP41 | Patisserie Methods and Skills III | 2 | Blended | Laucala/Nadi | $1,100 |
| CECP42 | Patisserie Methods and Skills IV | 2 | Blended | Laucala/Nadi | $1,100 |
| CECC43 | Kitchen Menus and Budgets | 2 | Semester 1: Face to Face  Semester 2: Blended | Laucala/Nadi | $850 |
| CECC44 | Kitchen Teams and Leadership | 1 & 2 | Semester 1: Face to Face  Semester 2: Blended | Laucala/Nadi | $850 |

**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 STUDENTS’ RIGHTS OBLIGATIONS**

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