

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

To be admitted to the programme, applicant must;

1. Be in sound health and physique, confirmed in the most current report by a certified medical practitioner, and,
2. Passed the Senate recognised Year 12/Form 6 or equivalent examination with English; or,
3. Passed Certificate II in Cookery or equivalent from a provider registered on a national qualification framework; or,
4. Meet the University's mature student admission criteria.

(This programme is managed with 15 admissions per class.)

COURSE INFORMATION

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

Course Code	Course Title	Semester	Delivery Mode	Campus	Fees (FJD)
CECP31	Patisserie Methods & Skills I	1	Blended	Laucala/ Nadi	\$550
CECP32	Patisserie Methods & Skills II	1	Blended	Laucala/ Nadi	\$780
CECC31	Kitchen Fundamentals – Food Safety, OHS, Equipment & cookery Methods	1 & 2	Blended	Laucala/ Nadi	\$780

CECC34	Technology, Menu Planning, Stock Control and First Aid	1 & 2	Blended	Laucala/ Nadi	\$335
CECP33	Workplace Attachment - Patisserie	1 & 2	Blended	Laucala/ Nadi	\$335

ASSESSMENT

All courses are competency based and assessments, both face-to-face and online, individual and group-work, may include Observations, Quizzes, Reports, Role-plays, Work samples, Oral tests, Skills tests, Industry mentor reports and Workplace attachment records. The prescribed assessment standards for the programme are documented in the Course outline and available on MOODLE.

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

If you have completed similar training at a registered tertiary institute, you may apply for Cross Credit. You will be required to provide programme/course outlines, assessments standards and work you have completed. Credit Transfer (CT) regulations of the University will apply to the vetting of your application. There is fee for the processing your CT application.

EXIT POINTS

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

LEARNING RESOURCES & SUPPORT SERVICES

The programme fee includes prescribed learning resources. On your full payment of fees, you will be provided with:

1. A set of Chef whites (Jacket, Check pants, Bib apron, Tee shirt & Head scarf);
2. The programme prescribed textbook (Professional Cookery Training Textbook);
3. Chef Tools (Professional standard 10 inch Cooks knife and a Pairing knife);
4. Site visit - Industry experience.

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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