

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

Full Time 1 and a half 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 Certificate III in Patisserie (Pastry & Bakery) or equivalent from a provider registered on a national qualification framework and completed at least 400 hours of training at a 4 Star resort/hotel pastry/kitchen operation or equivalent.

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

COURSE INFORMATION

This programme has a total of four (4) courses.

Course Code	Course Title	Semester	Delivery Mode	Campus	Fees (FJD)
CECP41	Patisserie Methods and Skills III	2	Blended	Laucala/Nadi	\$1,060
CECP42	Patisserie Methods and Skills IV	2	Blended	Laucala/Nadi	\$1,060
CECC43	Kitchen Menus and Budgets	2	Blended	Laucala/Nadi	\$550
CECC44	Kitchen Teams and Leadership	1 & 2	Blended	Laucala/Nadi	\$550

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. Chef Tools (Professional standard 10 inch Spatula and Vegetable peeler); and,
3. 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 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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