



YOUR PATHWAY TO A CAREER IN PATISSERIE



Australian Professional Skills

CRICOS Provider Code: 03255G
Registered Training Provider 52007
ABN: 65 131 433 433



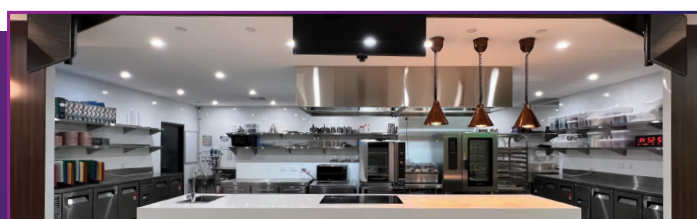
- ✓ *Specialists in culinary arts and hospitality training*
- ✓ *City centre campus, close to public transport*
- ✓ *Extensive network of hospitality industry partners*
- ✓ *State-of-the-art city centre kitchen training facilities*

About Us

APSI has over 13 years of experience in training Australian students, international students, trainees and apprentices in Western Australia. APSI has well established connections with major five star hotels, restaurants, hospitality groups and in the aged care industry. We offer vocational training programs designed to maximise student outcomes and learning potential.

Our industry qualified trainers assist students to build rewarding and dynamic careers across industry sectors in Culinary Arts, Hospitality and Healthcare and Community Services.

Our training programs are structured around a number of core values including compliance, passion, integrity, drive, and commitment. The curriculum is designed to empower students with industry relevant knowledge and skills to become industry leaders. APSI has exceptionally high graduate employment outcomes and satisfaction. Employers are provided with highly skilled individuals who are job-ready. Our unique partnership with Hospitality and aged care providers assists international students in securing work and industry placement.



Workplace Training Partners



If you aspire to become a qualified pastry chef in Australia, we recommend the following 2-year package:



Certificate III in Patisserie

Qualification Overview

This course is tailored for aspiring pastry chefs eager to showcase their creativity in the world of patisserie. You will master a diverse range of basic and advanced patisserie techniques and gain a solid understanding of kitchen operations to craft delectable pastry products. In this course, you will gain the knowledge and skills in working independently and under minimal supervision in a commercial kitchen environment. You will learn basic methods of cookery and food safety in accordance with organisation's policies and procedures.

Upon completion of the qualification, you will be prepared to thrive in diverse culinary settings, from traditional patisseries to trendy cafes and upscale restaurants. This qualification can open your employment opportunities in hotels, catering operations, clubs, pubs, and coffee shops, reflecting the evolving landscape of the patisserie industry.

Throughout the course, you will learn how to apply your skills in accordance with Commonwealth and State/Territory legislation, Australian standards, and industry codes of practice. You will learn how to prepare cakes, pastries and yeast based products and prepare food to meet special dietary requirements.

This qualification will equip you to take on the following exciting roles in the culinary world, including:

- Patisserie Chef
- Pastry Artist
- Dessert Specialist
- Bakery Chef

Embark on your journey to sweet success in the dynamic world of patisserie!

Certificate IV in Patisserie

Qualification Overview

This course is designed for pastry chefs ready to take on supervisory or team-leading roles in the kitchen. With the ability to operate independently and solve non-routine problems using discretion, you will be a key player in the culinary scene with specialisation in advanced patisserie skills.

As you progress through the qualification, you'll find yourself well-prepared to lead teams and make impactful decisions in various settings. This includes patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops, where your skills in patisserie will truly shine. You will learn how to prepare chocolate confectionery, design and produce sweet showpieces for dessert buffets.

Throughout the course, you will learn how to apply your expertise in line with Commonwealth and State/Territory legislation, Australian standards, and industry codes of practice. You will learn how to develop and implement a food safety program and plan cooking operations.

Upon completion of this qualification, you will be well-equipped for a range of exciting roles in the culinary world, including:

- Head Patisserie Chef
- Kitchen Supervisor
- Team Leader in Patisserie
- Culinary Manager

Take the next step in your patisserie career and elevate your skills to a leadership level!

IMPORTANT NOTE: This course is not suitable for persons unable to handle meat, seafood, poultry or dairy. We cannot guarantee that our kitchen facilities are free from potential allergens, including airborne particles of potential allergens. Accordingly, this course may not be suitable for people with severe allergies. This course is not suitable for persons with nut allergies or are unable to handle nuts.

Please note that all students must complete the units of competency required.

Certificate III in Patisserie SIT31021 | Course duration: 1 year

CRICOS course code: 109740C



Certificate IV in Patisserie SIT40721 | Course duration: 6 months

CRICOS course code: 109472G



Diploma of Hospitality Management SIT50422 | Course duration: 6 months

CRICOS course code: 111112B



Advanced Diploma of Hospitality Management SIT60322 | Course duration: 6 months (standard) or 1 year (extended)

CRICOS course code: 111114M



1 Block = 1 Term or 10 weeks of study followed by a 2 week holiday break (except during Christmas and New Year Holiday)



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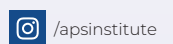
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Australia Professional
Skills Institute RTO52007



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Mar 2024

Disclaimer: Information in this flyer is correct at the time of printing and will be updated as required. Please refer to our website for most up-to-date information or at the time of enrolment.



www.apsi.edu.au