



Certificate IV in Patisserie

National ID: SIT40716 | State ID:AZT6

Fine tune your skills in the kitchen and create sweet masterpieces

This course builds on the skills gained in the Certificate III in Patisserie or Commercial Cookery qualifications and equips you with the skills needed to be a qualified cook specialising in patisserie. On successful completion you'll be ready to work a **patissier or pastry chef** in a variety of hospitality environments and take on a leading or **supervisory role in the kitchen**.

You will cover working fast and effectively in a commercial kitchen team and be able to **plan, prepare and bake mouth-watering cakes**, sponges, tarts, petits fours, pastries, **chocolate and sugar show pieces** and decoration techniques. You'll also **learn about financial management, leading staff and teams**, cleaning, **food safety programs**, hygiene, **managing workplace conflict, coaching others** and workplace health and safety.

Your qualification prepares you for roles such as:

Patissier or Chef de partie

Further Study Option(s)

Diploma of Hospitality Management

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Course Overview



Location	Duration	Competitive	Selection criteria
Joondalup (Kendrew Crescent)	Three semesters	Yes	<u>Academic achievement and work history</u>



Location	Duration	Competitive	Selection criteria
Bentley	Three semesters	No	No selection criteria