



Certificate III in Patisserie

National ID: SIT31021 | State ID:BHR8

A sweet career creating tasty delights

When you complete the Certificate III in Patisserie you will have the skills to work as a **patissier or pastry chef** in a patisserie, café, restaurant or hotel.

You will gain the knowledge and skills in our **training kitchens** to work fast and effectively in a commercial kitchen team and **plan, prepare and bake mouth-watering cakes**, tarts, petits fours, pastries, yeast goods and chocolates.

You will also learn about cleaning and sanitisation, food safety programs, personal and environmental hygiene, and workplace health and safety.

Gain these skills

- Use food preparation equipment
- Understanding mixing methods and baking/cooking requirements to produce cakes, sponges, pastries and yeast goods, filling and finishes
- Participate in safe food handling and work practices
- Create desserts, pastries and specialty cakes

Your qualification prepares you for roles such as:

Baker | Pastrycook

Further Study Option(s)

Certificate IV in Patisserie

[Apply now](#)



Course Overview



Location	Duration	Competitive	Selection criteria
Joondalup (Kendrew Crescent)	Two semesters	No	No selection criteria



Location	Duration	Competitive	Selection criteria
Bentley	Two semesters	Yes	<u>Academic achievement and work history</u>