

Units of Competency covered in this Course

Course Code	Module Description	Requirement
SITHCCC001A	Organise and prepare food	CORE
SITHCCC002A	Present food	CORE
SITHCCC003A	Receive and store kitchen supplies	CORE
SITHCCC004A	Clean and maintain kitchen premises	CORE
SITHCCC005A	Use basic methods of cookery	CORE
SITXCOM001A	Work with colleagues and customers	CORE
SITXOHS002A	Follow workplace hygiene procedures	CORE
SITHPAT001A	Prepare and produce pastries	CORE
SITHPAT002A	Prepare and produce cakes	CORE
SITHPAT003A	Prepare and produce yeast goods	CORE
SITXOHS001A	Follow health safety and security procedures	CORE
SITHIND001A	Develop and update hospitality industry knowledge	CORE
SITXCOM002A	Work in a socially diverse environment	CORE
SITHCCC027A	Prepare cook and serve food for food service (holistic)	CORE
SITXCOM003A	Deal with conflict situations	CORE
SITXHRM001A	Coach others in job skills	CORE
SITHCCC013A	Prepare hot and cold desserts	CORE
SITHPAT007A	Prepare and display petit fours	ELECT
SITHCCC004A	Prepare bakery for patisseries	ELECT
SITHPAT005A	Prepare and present gateaux, tortes and cakes	ELECT
SITHPAT011A	Plan, prepare and display sweet buffet show pieces	ELECT
SITHPAT008A	Prepare and model marzipan	ELECT
SITHCCC016A	Develop cost-effective menus	ELECT
SITXFSA001A	Implement food safety procedures	CORE
HLTFA301B	Apply first aid*	ELECT

*First Aid unit may be delivered by an external provider



Course Outcomes

Patisserie courses include classes in computer skills, hygiene, food costing, quality control and communication. Patisserie students can seek employment in a patisserie kitchen as a trainee pastry chef, a junior member of a kitchen team in a variety of hospitality patisserie establishments, restaurants, airlines, catering, in-store bakeries and cake shops.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities such as a pastry cook/chef in a commercial, industrial, or retail pastry operation or hospitality enterprise.

Entry Requirements

All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Students are required to have a laptop computer meeting Evolutions specifications in order to commence study. This laptop is essential to view and interact with course resources.

The compulsory resource pack fee is included in the initial payment amount, and must be paid before a CoE can be issued. The items in the Resource pack are issued on course commencement.

The Compulsory costs contain other resources required for the course, including:

- Full Uniform
- Toolbox (specific to course)
- Study resources (in soft copy form on a USB stick)
- Insurance coverage for External study tours and work experience. These are compulsory parts of the course and must be completed to gain a qualification

Course Duration

This is a 52 weeks course.

Course fees from July 2009

FEE DESCRIPTION	COST
Tuition fees due for students per year	\$14,500 per year (\$150 Administration fee included)
Compulsory Costs	\$1750 (includes external study tours, resources and books , tool kits, uniforms, work experience Insurance coverage, membership to THCIA)

Prices subject to change without notice; all other incidental costs are highlighted in the student prospectus. If you have tool kits uniforms then this cost will be accredited to your outstanding fees. Presentation of tool kits and uniforms must be made at orientation to be given a credit. Tool kits and uniforms must meet our requirements. (See brochure available on website) For information on other charges, please refer to 'Fees & Charges' on website.

Teaching requirements

This course is at least 20 hours per week (full time) face-to-face institution-based training environment using theory-based material and practical sessions involving practical food preparation in the kitchen, individual and team activities and projects (training and assessing will be delivered at Evolutions training facilities during the practical sessions, the students will be required to participate in practical skills learning and attendance is compulsory). Throughout the entire training program, participants will be provided with training and resource materials that contains various worksheets, handouts and additional reading materials.

The final semester of the course includes a combination of external work experience of 2 days per week and a day of face to face classroom tuition. Students are required to work in a real kitchen environment at different service periods and varied type of service during their course to demonstrate competency.

Training Facilities

Evolution has the following training facility for patisserie located in Sydney. This is at Willoughby with the head office and administration centre being located at Chippendale close to Central Station in the Sydney CBD.

The addresses of the sites are listed below

FACILITY LOCATION	FACILITY ADDRESS	CERTIFICATE COURSE DELIVERY	Student Library	Library loaning	Wireless Internet	Student Common	Computers & printer	Lockers	Notice boards
Chippendale Office & Administration	56 Meagher Street Chippendale NSW 2008	(Not Applicable) Student Facilities	✓	✓	✓		✓		✓
Willoughby	16 Crabbes Avenue Willoughby NSW 2068	Certificate III in Hospitality (Patisserie)	✓	✓	✓	✓		✓	✓
City	199 Castlereagh Street Sydney NSW 2000	Certificate III in Hospitality (Patisserie)	✓	✓	✓	✓		✓	✓

Students are asked to indicate their first and second choice of training facility. No guarantees are given that the first preference will be available as allocation is given on a 'first come first in' basis. Courses will only be commenced if enrolment numbers are sufficient for each course. Evolution informs students of site they have been allocated to in the pre-induction letter.

Work Experience

Students completing the patisserie course undertake work experience in a real workplace environment over different service period. During term four of the patisserie pathway, the course will consist of 2 days per week work experience in a commercial kitchen operation, and a one day of face-to-face classroom tuition.

As part of the course the student must complete actual on the job work, this can be done by one of two ways:

- The student has a job in the industry and requests to complete Work Experience in their workplace, the college will then audit the site to be approved as an acceptable site. This must be done before any recording of work can be logged. Once the field Officer has approved the site to meet the requirements of the course the student will then be able to log the required period of work required.
- The college has found a work place to place a student and has an agreement in place. The college will review all students' performance before offering a space in an employer's establishment. Students must meet course requirements (including attendance and academic requirements) in order to undertake the work experience component of the course. All units undertaken are pre-requisite for the work placement.

Assessing Requirements

Throughout the entire training program, participants will be provided with training various worksheets, oral, written practical assessment tasks and may be involved in simulated workplace activities and more. Students will be required to log any of their regular employment (in a relevant field) as well as work-based training in a work experience record book to keep track of his or her progress. Qualified Field Officers and assessors from Evolution Hospitality Institute visit work-based training site to validate course requirements and check student progress.

Evolution will assess each workplace to ensure that it meets the requirements of the course. Students seeking RPL will be provided with an RPL Application form and Supporting Evidence and guidance on identifying, gathering and submitting evidence (for more information see the Student Handbook on RPL procedure).

**First Aid unit may be delivered by an external provider- please see the unit list in this brochure.*

Resources

During class the teacher will provide a guideline to the required materials needed for each subject. If you complete a library book request form, this can be handed to the Student Welfare Officer on site visits, who will then organise

the book to be delivered to the site the following week. (See full Resource List at each site). Internet access has been made available at the site by use of the Wireless Hotspot System. Firstly you will be given your logon and password from the administration centre which is located at Chippendale; this will allow you a set amount of time (5 hours) to use a computer at any of the sites.

At each site the Student Welfare Officer will visit and any issues can be brought to their attention. For any serious issues or issues that are unable to be cleared by the Welfare Officer on the site you may need to make a further appointment. This can be done by calling reception first, and a time and day will be made to visit the administration centre for an appointment with the Welfare Officer, DOS or General Manager. Students coming into the administration centre are requested to arrive ten minutes prior to the appointment time with all relevant documentation that may have been requested.

Sample Timetables

Students on Student Visas are required to attend 20 hours of supervised training per week	Morning and Afternoon Programs
3 day program	Below is a sample of the proposed times of AM and PM classes
Monday 07.30 AM - 02.30 PM Tuesday 07.30 AM - 02.30 PM Wednesday 09.00 AM - 03.00 PM	Morning Class Times: 07.30 AM - 02.30 PM Afternoon Class Times: 02.30 PM - 09.30 PM

Intake Schedule

2009	2010
27 January 2009 (Tuesday)	11 January 2010 (Monday)
6 April 2009 (Monday)	6 April 2010 (Tuesday)
6 July 2009 (Monday)	5 July 2010 (Monday)
5 October 2009 (Monday)	5 October 2010 (Tuesday)

Please note these are subject to change without notice: contact Evolution to confirm dates.