



CERTIFICATE III IN  
**PATISSERIE**  
COURSE CODE: SIT31016.  
CRICOS COURSE CODE: 103535A

**52 Weeks**

**On campus in Adelaide, Australia**

## **Course Overview**

This qualification provides the opportunity to develop patisserie skills and sound knowledge of kitchen operations to produce patisserie products.

This qualification provides a pathway to work as pastry chefs or pâtissier in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops.

# Course Structure

The course requires competency in 22 units, and JHIT offers the following highly sought-after units as a part of this qualification:

- **BSBSUS201 Roster Staff**
- **BSBWOR203 Work effectively with others**
- **SITHCCC001 Prepare dishes using basic methods of cookery**
- **SITHCCC005 Manage conflict**
- **SITHCCC011 Use cookery skills effectively**
- **SITHKOP001 Clean kitchen premises and equipment**
- **SITHPAT001 Produce cakes**
- **SITHPAT002 Produce gateaux, torten and cakes**
- **SITHPAT003 Produce pastries**
- **SITHPAT004 Produce yeast-based bakery products**
- **SITHPAT005 Produce petits fours**
- **SITHPAT006 Produce desserts**
- **SITXFSA001 Use hygienic practices for food safety**
- **SITXFSA002 Participate in safe food handling practices**
- **SITXHRM001 Coach others in job skills**
- **SITXINV002 Maintain the quality of perishable items**
- **SITXWHS001 Participate in safe work practices**
- **SITHCCC006 Prepare appetisers and salads**
- **SITHCCC007 Prepare stocks, sauces and soups**
- **SITHCCC018 Prepare food to meet special dietary requirements**
- **SITHKOP002 Plan and cost basic menus**
- **SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes or,**
- **SITHFAB005 Prepare and serve espresso coffee**

\*180 hours of industry placements will be provided as part of the course.

## Course credit

Students may apply for Credit Transfer for units undertaken elsewhere and have these units count towards the qualification, where these units are applicable.

Recognition of Prior Learning (RPL) is available for this course.

## ENTRY REQUIREMENTS

Entry Requirements for international students

- **English proficiency equivalent to IELTS overall score of 5.5 Or ACSF Level 4 as assessed by Jabin Hopkins Institute of Technology English Language Literacy Assessment**
- **Be over 18 years of age**
- **Have completed Year 12 study or equivalent.**

Contact us to know more: [info@jabinhopkins.edu.au](mailto:info@jabinhopkins.edu.au)

**To Enrol, visit now:** [www.jabinhopkins.edu.au](http://www.jabinhopkins.edu.au)



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