

Programme Name	Trade Diploma in Bakery & Patisserie
Programme Description	Programme is developed to introduce participants to the field of professional bakery and pastry work. The material and skills criteria are intended for participants to acquire the fundamentals on the two major aspects of the trade – the fine art of work skills and theoretical knowledge.
Majors	Bakery & Patisserie
Minimum Requirements	Pass in year 12 (200) with pass in English (50%)& best 3 subjects
Programme Type	Trade Diploma

College of Business, Hospitality & Tourism Studies			
TRADE DIPLOMA			
BAKERY AND PATTISERIE			
Program Structure - with effect from 01 January, 2017			
	Unit Code	UNIT TITLE	CP
CORE UNITS			
1	BKY301	Bakery & Patisserie: Theory and Practice I	16
2	CKY401	Kitchen Safety, Sanitation & Hygiene	10
3	CKY403	Purchasing Food Commodities	10
4	BKY401	Bakery & Patisserie: Theory and Practice II	16
5	CKY404	Intermediate Cookery Skills: Theory & Practice II	16
6	CKY502	Food Preparation for Dietary & Health needs	10
7	BKY502	Hot & Cold Dessert Presentation II	16
8	CKY501	Kitchen Management & Supervision	10
9	CKY602	Menu Engineering & Pricing Strategies	10
10	FBV302	Food and Beverage Skills: Theory and Practice	16
11	MGT601	Operations Management	16
12	BKY405	Hot and Cold Dessert Presentation I	16
13	OHS403	Occupational Health & Safety III	10
14	MKT503	Festival & Special Events Management	12
15	FBV503	Restaurant Services: Theory and Practice III	16
16	BKY501	Occasional Cakes, Bread Craft, Sugar & Chocolate Works	16
17	COM301	Communication 1	7
ONE LEVEL 4 UNIT ELECTIVE			10
ONE LEVEL 6 UNIT (Pre-Requisites are met)			16
Direct industrial attachment (6 Months)			
Total Credit Points			249