

<b>Program Name</b>	Trade Diploma in Bakery & Patisserie
<b>Program Description</b>	This Program 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.
<b>Majors</b>	Baking & Patisserie
<b>Minimum Requirements</b>	Pass in Year 12, with 50% or more marks in English
<b>Program Type</b>	Trade Diploma

<b>Course Code</b>	<b>Course Name</b>	<b>Credit Points</b>
	<b>Core Courses:</b>	
	<b>Year 1: Semester 1</b>	
COM401Sem	Business Communication	12
BKY401Sem	Petit Fours, Icings & Cake Models	12
CKY402Sem	Catering Control	12
FBV404Sem	Restaurant Services Operations	12
MKT401Sem	Introduction to Retailing	12
	<b>Total</b>	<b>60</b>
	<b>Year 1: Semester 2</b>	
OHS403Sem	OHS	12
BKY405Sem	Introduction to Hot & Cold Desserts	12
FBV402Sem	Banqueting & Functions	12
CKY404Sem	Principles of Cookery Skills	12
CKY406Sem	Food Preparation to Dietary & Health Needs	12
	<b>Total</b>	<b>60</b>
	<b>Year 2: Semester 1</b>	
HTS501Sem	Introduction to Tourism	15
HTS502Sem	Introduction to Hotel Operations	15
MKT503Sem	Festival Events Management	15
FBV503Sem	Restaurant Service Operations	15
	<b>Total</b>	<b>60</b>
	<b>Year 2: Semester 2</b>	
BKY501Sem	Occasional Cakes, Bread Craft, Sugar &	15

	Chocolate Works	
BKY502Sem	Hot & Cold Desserts	15
CKY501Sem	Kitchen Management Supervision	15
CKY602Sem	Menu Engineering	15
	<b>Total</b>	<b>60</b>
	<b>Total Credit Points</b>	<b>240</b>
<b>Directed Industrial Attachment (DIA) 4 Months : Assisting with Employment</b>		