

Program Name	Certificate III in Baking & Patisserie
Program Description	Students who successfully complete this qualification can apply for pastry posts in the hotel, restaurant and commercial catering sector as commis, kitchen hands and assistant cooks from the Certificate III in Bakery and Patisserie (CBP) program.
Majors	Baking & Patisserie
Minimum Requirements	Pass in Year 11, with 50% or more marks in English
Program Type	Certificate

Course Code	Course Name	Credit Points
	Core Courses:	
	Year 1: Semester 1	
CKY306Sem	Purchasing Food Commodities	10
CKY305Sem	Kitchen, Safety, Sanitation & Hygiene	10
COM303Sem	Introduction to Communication Literacy	5
BKY301Sem	Basic Bread, Cakes & Pastries	10
FBV302Sem	Bar Services –Mock-tails, Cocktails and Beverage Mixing.	10
	Credit Points	45
	Year 1: Semester 2	
BKY302Sem	BKY302Sem	10
COM304Sem	Workplace Communication	5
CKY303Sem	Basic of Catering Control	10
CKY301Sem	Introduction to Cookery Skills	10
CIN302Sem	Computing Skills	10
	Credit Points	45
	Total Credit Points	90
DIA Directed Industrial Attachment 2 months : Assisting with Employment		