

Program Name	Trade Diploma in Baking & Patisserie
Program Description	Program participants who successfully complete this qualification can apply for cooking posts in the hotel, restaurant and commercial catering sector as commis, kitchen hands and assistant cooks from the Certificate III & IV in Baking & Patisserie program. Student participants could apply for post in the hotel industry and commercial catering sector from the Chef de Partie onwards.
Majors	Baking & Patisserie
Minimum Requirements	Pass in Year 12, with 50% or more marks in English
Program Type	Trade Diploma

Course Code	Course	Credit Points
	Core Courses:	
	Year 1: Semester 1	
COM401Sem	Business Communication	12
CKY402Sem	Catering Control	12
FBV404Sem	Restaurant Service Operations	12
CIN410Sem	Micro Computer Applications	12
BKY401Sem	Petit Fours, Icings & Cake Models	12
	Total	6
	Year 1: Semester 2	
OHS403Sem	OHS	12
BKY405Sem	Introduction to Hot & Cold Desserts	12
FBV402Sem	Banqueting & Functions	12
CKY406Sem	Food Preparation to Dietary & Health Needs	12
BKY405Sem	Introduction to Hot & Cold Desserts I	12
	Total	6
	Year 2: Semester 1	
HTS501Sem	Introduction to Tourism	15
HTS502Sem	Introduction to Hotel Operations	15
MKT503Sem	Festival Events Management	15
FBV503Sem	Restaurant Service Operations	15
	Total	6

Year 2: Semester 2		
BKY501Sem	Occasional Cakes, Bread Craft,	15
BKY502Sem	Hot & Cold Desserts	15
CKY501Sem	Kitchen Management Supervision	1 5
CKY602Sem	Menu Engineering	15
	Total	6
	Total Credit Points	24
Directed Industrial Attachment (DIA) 6 Months: Assisting with Employment - Completion of all the courses		