

Program Name	Certificate IV 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 & IV in Bakery and Patisserie (CBP) program. Student participants from the Trade Diploma in Bakery and Patisserie (TDBP) 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 There are no Pre-Requisites for Cert IV Courses
Program Type	Certificate

Course Code	Course Name	Credit Points
	Core Courses:	
	Year 1: Semester 1	
COM408	Professional Communication	12
BKY401Sem	Petit Fours, Icings & Cake Models	12
CKY402Sem	Catering Control	12
FBV404Sem	Restaurant Services Operations	12
MKT401Sem	Introduction to Retailing	12
	Credit Points	60
	Year 1: Semester 2	
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
	Credit Points	60
	Total Credit Points	120
Directed Industrial Attachment [DIA] 3 months: Assisting with Employment After completion of all the courses		